



ROYAL CARIBBEAN

ODYSSEY OF THE SEAS



APPETIZERS

Chilled Shrimp Cocktail

Tender shrimp, classic horseradish cocktail sauce, fresh lemon

Baked Potato Soup

Rich and creamy, served with cheddar cheese, bacon, sour cream and fresh chives

Waldorf Salad

Diced chicken tossed with apples, grapes, celery, and walnuts in a creamy Waldorf dressing

Classic Caesar Salad

Crisp romaine, garlic croutons, Parmesan, creamy Caesar dressing

Buffalo Chicken Dip

Creamy dip with shredded grilled chicken, cream cheese, and hot pepper sauce, topped with blue cheese crumbles and crispy tortilla chips

Vegan Zucchini Fries

With a tofu dill mayonnaise



ENTREES

Glazed Salmon

Maple & bourbon glazed salmon, served with roasted potatoes and seasonal vegetables

Chicken & Bacon Pie

Tender chicken, bacon and peas tossed with creamy béchamel, baked under puff pastry, served with seasonal vegetables

Royal Burger

A 1/4-pound patty served on a brioche bun with lettuce, tomato, pickles, fried onions, cheddar cheese, secret sauce, and a side of fries

New York Strip Steak

Prepared to order with a choice of herb butter or green peppercorn sauce, baked potato, sautéed vegetables

Lobster Mac & Cheese

Decadent lobster and pasta in a rich cheese sauce topped with toasted buttery breadcrumbs

Vegan Jambalaya

Louisiana-inspired rice dish slowly cooked with vegetables and Creole spices

Malabar Fish Curry

Fish fillets cooked in a spiced tomato and coconut gravy with basmati rice, roti, crispy papadum and chilled raita



DESSERTS

Apple Crumble

Warm spiced apples with a buttery crumble topping, served with vanilla ice cream

Royal Cheesecake

Velvety cheesecake garnished with a glazed strawberry

Chocolate Cake

Layers of dark chocolate cake and decadent chocolate mousse

Lime Shortcake

With lime zest and a berry compote

Fudge Brownie

Rich chocolate brownie with sweet whipped cream and a caramel sauce

Ice Cream

Choice of vanilla, strawberry, or chocolate
No-sugar-added and vegan ice creams are available

