



ROYAL CARIBBEAN

ODYSSEY OF THE SEAS



APPETIZERS

Iceberg Wedge Salad

Chilled iceberg lettuce, tomatoes, crispy bacon and chives drizzled with blue cheese dressing

Classic Caesar Salad

Crisp romaine, garlic croutons, Parmesan, creamy Caesar dressing

Vegan Creamy Butternut Squash Soup

Roasted harvest squash blended with coconut milk topped with crisp toasted pumpkin seeds

Baked French Onion Soup

Savory beef broth with caramelized onions and herb croutons coated with melted Gruyère and Parmesan cheeses

Escargots à la Bourguignonne

Baked snails in garlic-parsley butter—a true French delicacy

Crispy Buttermilk Calamari

Golden fried squid rings served with a fresh fennel salad and chipotle-lime aioli



ENTREES

Fragrant Herb-Crusted Salmon*

Pan-seared crunchy topping with horseradish served with celery root purée, snow peas and a lemon-butter sauce

Chicken Cordon Bleu

breaded chicken breast stuffed with ham and Swiss cheese, served with creamy mashed potatoes, assorted vegetables and a Gruyère and Parmesan cheese sauce

Beef & Guinness® Pie

Top round beef, garlic, onions, mushrooms, Guinness®, flaky puff pastry

Steak Au Poivre*

Seasoned strip steak served with creamy mashed potatoes, asparagus and a rich peppercorn sauce

Seafood Linguine

Al dente ribbon pasta tossed with a Chardonnay cream sauce, sautéed bay scallops, shrimp and New Zealand mussels

Grilled Chicken Breast

Tender chicken breast with roasted potatoes, carrots, spinach and a savory thyme jus

Curried Lamb Rogan Josh

Tender cut lamb in a spicy fennel-saffron sauce with basmati rice, mint chutney, roti and crispy papadum



DESSERTS

Warm Apple Cobbler

Sweet crumble over cinnamon-dusted apples served with vanilla ice cream

Crème Brûlée

Smooth, rich vanilla custard topped with a crackly caramelized sugar topping

Toasted Almond Cream Puffs

Light flaky profiteroles, stuffed with sweet cream and chocolate sauce

No Sugar Added Cappuccino Chocolate Cake

Rich chocolate sponge cake layered with chocolate ganache, topped with a whipped coffee and sweet cream foam dusted with Dutch cocoa

Vegan Dark Chocolate Chip Cookies

Homestyle favorite served with fresh raspberries

Artisan Cheese Plate

An assortment of artisan cheeses with fig chutney and seasonal accompaniments

Ice Cream

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

