ROYAL CARIBBEAN

OVATION OF THE SEAS

APPETIZERS

Shrimp And Potato Salad
Citrus-marinated shrimp and sliced fingerling potatoes with herbs and cilantro oil.

Insalata Caprese
Sliced Roma tomatoes with Mozzarella drizzled with virgin olive oil, basil chiffonade and a balsamic reduction.

Vidalia Onion Tart
Sweet onion quiche baked with smoked bacon and Parmesan cheese, served with sauteed peppers and creamed leeks.

Minestrone Soup
A classic Italian soup - diced sauteed vegetables, beans and macaroni pasta cooked in a savory tomato base.

Classic Caesar Salad
Crisp romaine, garlic croutons, Parmesan and a creamy Caesar dressing.

Chilled Shrimp Cocktail
Tender shrimp paired with fresh lemon and a classic horseradish cocktail sauce.

ENTREES

Roasted Beef Tenderloin
Paired with creamy potato gratin, broccoli, carrots, and a rich brandy-peppercorn sauce.

Pan-Seared Baramundi
Seared Asian sea bass atop green beans and squash, with parsley potatoes and a creamy black truffle sauce.

Classic Beef Bourguignon
Tender beef stew with pearl onions, mushrooms and thick-cut bacon in a red wine demi-glace, served with white rice.

Eggplant Parmesan
Crispy breaded eggplant topped with melted mozzarella cheese, paired with ratatouille and marinara sauce.

Roasted Chicken Breast
Tender chicken breast with roasted potatoes, carrots, spinach and savory thyme jus.

Herb-Crusted Salmon
Pan-seared with horseradish, celery root puree, snow peas, grape tomatoes and a lemon-butter sauce.

DESSERTS

Molten Chocolate Cake
Served hor with vanilla ice cream and caramel sauce.

Baked Alaska
Neopolitian ice cream wrapped in sponge cake and torched meringue.

Pineapple Sunshine Cake
Light and fluffy pineaple cake with sweet whipped cream frosting.

Royal Chocolate Cake
Layers of dark chocolate cake, with decadent chocolate mousse.

Royal Cheesecake
Velvety cheesecake garnished with glazed strawberries.

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