



ROYAL CARIBBEAN

OVATION OF THE SEAS



APPETIZERS

Greek Salad

Diced tomatoes, cucumber and bell peppers tossed in a red wine vinaigrette with olives and feta cheese.

Salmon Tartare

Lemon-marinated salmon with fennel, chives, capers, trout caviar and a toasted baguette.

Asian Style Pork Tacos

Roasted pork in a sweet-chili-soy sauce with sauteed vegetables in a soft bun.

Roasted Tomato Soup

Topped with creme fraiche, garlic focaccia croutons and basil pesto.

French Onion Soup

Savory beef broth with onions and herb croutons and Gruyere cheese.

Classic Caesar Salad

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



ENTREES

Garlic Tiger Shrimp

Broiled until golden brown, served with Jasmine rice, roasted seasonal vegetables and herb butter.

Chicken Cordon Bleu

Breaded chicken breast stuffed with ham and cheese, served with assorted vegetables, French fries and cheese sauce.

Steak Diane

Seasoned strip steak, served with baked potato, grilled vegetables, and a woodsy mushroom-Cognac sauce.

Tagliatelle

Al dente flat pasta noodles tossed with fresh pesto, cremini mushrooms, sundried tomatoes and Parmesan cheese.

Vegan Spring Pea Risotto

Creamy short grain rice in simmering pea and mint sauce with jumbo tender asparagus.

Grilled Chicken Breast

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



DESSERTS

Tiramisu

Mascarpone cheese, ladyfingers, espresso, and a hint of Kahlua liquor.

Tres Leches

Sponge cakes soaked in sweet cream, dulce de leche, meringue.

Cherries Jubilee

Dark cherries soaked in wine-cinnamon sauce topped with vanilla ice cream.

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.

Artisan Cheese Plate

An assortment of artisan cheeses with fig chutney and seasonal accompaniments.

