



COURSE ONE

Scallop Carpaccio*

yuzu vinaigrette,
crispy quinoa

PINOT GRIGIO
Attems
Italy

COURSE TWO

Smoked Tomato Soup

garlic focaccia croûtons,
parmesan

CONUNDRUM
Chardonnay,
Sauvignon Blanc, Sémillon
Napa Valley, California

COURSE THREE

Maine Lobster Salad

hearts of palm, pineapple,
cilantro, vanilla dressing

MARLOBOROUGH,
PETER YEALANDS
Sauvignon Blanc
New Zealand



COURSE FOUR

Roasted Branzino

grilled zucchini, peppers,
lemon confit, pesto

CHABLIS LOUIS JADOT,
France

COURSE FIVE

Grilled Filet Mignon*

truffle potato purée,
asparagus, bordelaise sauce

BERINGER,
Cabernet Sauvignon,
Knights Valley, USA

DESSERT

The World

Peanut Butter Ganache
Valrhona Chocolate Mousse
Salted Caramel Gelato

SALTED CARAMEL
ESPRESSO MARTINI

*Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please inform your waiter if you have any food allergies, intolerances or dietary needs. Royal Caribbean International galleys are not food-allergen-free environments. For further allergen information, please ask your waiter.

An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.