

## APPETIZERS

### MEDITERRANEAN WEDGE

Iceberg lettuce, crispy pancetta,  
Gorgonzola, sun-dried tomato vinaigrette

### ROASTED BEET SALAD

Quinoa, Hass avocado, wild arugula,  
citrus-Caesar vinaigrette

### MEDITERRANEAN TOMATO SOUP

Mini croque-monsieur

### SERRANO-HAM-WRAPPED DATES

Manchego cheese, quince paste

### MARGHERITA FLATBREAD

Buffalo mozzarella cheese, tomato,  
fresh basil

## ENTRÉES

### GRILLED SHRIMP AND SPINACH SALAD

Grilled shrimp, oven-roasted  
tomatoes, feta cheese,  
lemon vinaigrette

### LOBSTER AND SHRIMP RAVIOLI

Cream, leeks, brandy sauce

### PAN-SEARED ATLANTIC SALMON\*

Grilled vegetables, couscous,  
balsamic vinegar

### HERB-CRUSTED CHICKEN BREAST

Roasted squash, Provençal tomatoes,  
lemon essence

### GRILLED CHICKEN SANDWICH

Baguette, Gouda cheese,  
chipotle aioli

### MUSHROOM PENNE

Mixed roasted mushrooms, grilled  
vegetables, Marsala-mushroom  
cream sauce

## DESSERTS

### ROYAL CHOCOLATE CAKE

Layers of dark chocolate cake  
and decadent chocolate mousse

### KEY LIME PIE

Tangy key lime custard in a brown  
butter graham cracker crust

### COCONUT LAYER CAKE


Coconut sponge cake, coconut  
whipped cream and raspberry sauce

### SEASONAL FRUIT MEDLEY

Hand-cut selection of fruits

### ICE CREAM

Vanilla, strawberry, chocolate  
*no-sugar-added ice cream is also available*

 no sugar added

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*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.*

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### CLASSIC CAESAR SALAD

Hearts of romaine lettuce, garlic croûtons, Parmesan

### CAPRESE SALAD

Fresh mozzarella, vine-ripened tomatoes, extra virgin olive oil

### LENTIL SOUP

Hearty green lentils blended with seasonal vegetables and rosemary

### MOZZARELLA STICKS

Mozzarella cheese coated with crispy garlic-seasoned panko breading, served with a zesty marinara dipping sauce

### FENNEL SAUSAGE FLATBREAD

Roasted peppers, smoked mozzarella cheese

## ENTRÉES

### LOBSTER-SAFFRON RISOTTO

Parmesan, white wine, asparagus

### CRAB-CRUSTED FLOUNDER

Artichoke purée, grilled leeks, roasted cherry tomatoes

### ROASTED CHICKEN

Farro risotto, beans, peas, natural jus

### GRILLED NY SIRLOIN STEAK\*

Herb butter or classic green peppercorn sauce

### ROASTED LAMB LOIN\*

Merguez meatball, marinated cucumbers, herb yogurt

### CHEESE TORTELLINI

Butternut squash, black truffle butter sauce, Parmesan

## DESSERTS

### CREMA CATALANA

Dulce de leche custard topped with caramelized sugar

### WARM APPLE CRUMBLE

Warm caramelized apple filling with spiced crunchy streusel topping, served with vanilla ice cream

### WHITE CHOCOLATE MOUSSE

Layers of raspberry sauce and creamy mousse topped with ladyfingers and fresh raspberries

### SEASONAL FRUIT MEDLEY

Hand-cut selection of fruits

### ICE CREAM

Vanilla, strawberry, chocolate  
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### MAINE LOBSTER SALAD

Hearts of palm, pineapple, cilantro,  
vanilla dressing

### SEAFOOD VELOUTÉ\*

Grilled scallops, shrimp, fennel, caviar

### CREAMY TRUFFLE RISOTTO

Wild mushrooms, Parmesan

### CLASSIC CAESAR SALAD

Hearts of romaine lettuce,  
garlic croûtons, Parmesan

### MARGHERITA FLATBREAD

Buffalo mozzarella cheese, tomato,  
fresh basil

## ENTRÉES

### SHRIMP RISOTTO

Creamy arborio rice with aromatic  
chives and Parmesan

### LOBSTER AND SHRIMP CANNELLONI

Mascarpone, Parmesan, brandy sauce

### SALMON "A LA PLANCHA"\*

Seared salmon served with sweet corn  
succotash

### STICKY PINEAPPLE AND RUM BBQ RIBS

Served with coconut rice  
and pigeon peas

### STEAK FRITES\*

Grilled sirloin topped with creamy  
béarnaise sauce and served with  
crispy truffle fries

### LASAGNA AL FORNO

Layers of egg pasta, beef ragout,  
San Marzano tomatoes and a rich  
béchamel sauce

## DESSERTS

### FLOATING ISLAND

Silky meringue floating on vanilla cream  
sauce topped with spun  
caramelized sugar

### CLASSIC CARROT CAKE

Layers of carrot cake and  
cream cheese frosting  
topped with toasted walnuts

### CHOCOLATE POT DE CRÈME


Chocolate custard served cold  
with raspberry garnish

### SEASONAL FRUIT MEDLEY

Hand-cut selection of fruits

### ICE CREAM

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### SCALLOP CEVICHE\*

Yellow corn, red chili

### BABY SPINACH SALAD

Fresh spinach topped with blue cheese, candied cashews and tossed in a white balsamic vinaigrette

### LOBSTER BISQUE

Brandy, tarragon cream

### CLASSIC CAESAR SALAD

Hearts of romaine lettuce, garlic croûtons, Parmesan

### MARGHERITA FLATBREAD

Buffalo mozzarella cheese, tomato, fresh basil

## ENTRÉES

### LOBSTER PIE

Three-cheese filling, brandy, cream

### SEAFOOD LINGUINI ALFREDO

Al dente pasta in a Chardonnay-cream sauce tossed with sautéed bay scallops, shrimp and mussels

### RAS EL HANOUT SEASONED SWORDFISH

Swordfish roasted with aromatic Moroccan spices served over pepper-and-olive tabbouleh, topped with lemon-and-cumin yogurt

### ROYAL CHICKEN SANDWICH

Cajun spice fried chicken served on a brioche bun topped with avocado, fried onions and grilled vine-ripened-tomatoes, served with English mustard, spicy mayonnaise, french fries

### SAFFRON AND MANZANILA RISOTTO

Crisp paneer, capers and stuffed peppadews

### TRUFFLED GRILLED CHEESE

Melted mozzarella, Parmesan and braised leeks on sourdough ciabatta served with fries and salad

## DESSERTS

### SPICED RUM CAKE

Rum-soaked pound cake topped with whipped cream and strawberries

### MAPLE HONEY PIE

Sweet, flaky crust with maple honey filling topped with sea salt and a chocolate garnish

### PISTACHIO PANNA COTTA


Chilled pistachio-infused sweet cream, berries, fresh mint

### SEASONAL FRUIT MEDLEY

Hand-cut selection of fruits

### ICE CREAM

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