

# BRUNCH MENU

## BREAKFAST FAVORITES

### EGGS YOUR WAY\*

Two farm fresh eggs served any style with crispy bacon, sausage links, hash browns and white or wheat toast

### OMELET YOUR WAY\*

Served with bacon, sausage, hash browns and white or wheat toast. Select up to four fillings: Virginia ham, smoked salmon, tomato, onion, mushrooms, spinach, peppers and cheddar cheese

### THE CLASSIC BENEDICT\*

Two poached eggs, Canadian bacon and creamy hollandaise sauce on a toasted English muffin, served with hash browns and grilled tomato

### NY BAGEL & LOX\*

A plate of smoked Atlantic salmon, sliced cucumber, pickled onions, arugula and cream cheese served with your choice of plain or everything bagel

### FRENCH TOAST

Two slices of thick-cut brioche dipped in our signature batter and cooked until golden brown, served with berries, whipped cream and maple syrup

### BUTTERMILK PANCAKES

Two fluffy buttermilk pancakes of your choice: plain, blueberry, banana or chocolate chip

## HEARTY MAINS

### ROASTED ATLANTIC COD

Roasted cauliflower, sautéed spinach, toasted pine nuts, caper vinaigrette

### FRIED CHICKEN AND WAFFLES

Tender chicken fried golden brown, warm homemade waffles and a side of Tabasco®-infused honey

### ROYAL BURGER\*

A ¾-pound patty served on a brioche bun with lettuce, tomato, pickles, fried onions, cheddar cheese, special sauce and a side of fries

### STEAK FRITES\*

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

### BUTTERNUT SQUASH RISOTTO

Creamy arborio rice with roasted butternut squash finished with sage and brown butter

Ⓢ no sugar added

\*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 galley's 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.

## FROM THE PANTRY

### SEASONAL FRUIT PLATE

A selection of fresh hand-cut fruit

### GRANOLA PARFAIT

Choice of plain, blueberry or strawberry yogurt layered with berries and topped with crunchy granola

### CHEESE AND CHARCUTERIE PLATE

An assortment of artisan cheeses and cured meats paired with pickles, fig and date chutney and a toasted baguette

### ICEBERG WEDGE

Fresh iceberg lettuce, tomato and crispy applewood-smoked bacon drizzled with blue cheese dressing

### CAESAR SALAD

Crisp romaine lettuce, garlic croûtons, Parmesan, creamy Caesar dressing add grilled chicken or shrimp

### BAKED POTATO SOUP

Rich and creamy, served with cheddar cheese, bacon, sour cream and fresh chives

## BEVERAGES

### JUICES

Orange, apple, tomato, V8®, prune, cranberry

### COFFEE AND TEA

Regular coffee, decaf, selection of teas, hot chocolate

### SPECIALTY†

Fresh-squeezed orange juice	\$3.50
Mimosa	\$12.00
Bloody Mary	\$12.00
Espresso	\$2.75
Cappuccino	\$4.25
Latte	\$4.25

## DESSERTS

### ROYAL CHOCOLATE CAKE

Layers of dark chocolate cake and decadent chocolate mousse

### KEY LIME PIE

Tangy key lime custard in a brownbutter graham cracker crust

### COCONUT LAYER CAKE Ⓢ

Coconut sponge cake, coconut whipped cream, raspberry sauce

### ICE CREAM

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