

# THE ROYAL NIGHT



## CHEF'S RECOMMENDATIONS

### BAKED FRENCH ONION SOUP

savory beef broth with caramelized onions and an herbed croûton with melted Gruyère and Parmesan cheeses

### MAINE LOBSTER TAIL

broiled lobster tail with melted butter, saffron rice and sautéed vegetables  
*additional lobster tail available for \$16.99*

### BAKED ALASKA

layered Neapolitan ice cream wrapped in sponge cake and torched meringue

## STARTERS

### AVOCADO AND MELON SALAD

sweet cantaloupe, ripe avocados, orange segments and figs in a maple-lime dressing, topped with toasted pine nuts

### CHILLED SHRIMP COCKTAIL

tender shrimp paired with fresh lemon and a classic horseradish cocktail sauce

### BAKED FRENCH ONION SOUP

savory beef broth with caramelized onions and an herbed croûton with melted Gruyère and Parmesan cheeses

### CAESAR SALAD

crisp romaine tossed with garlic croûtons and Parmesan in creamy Caesar dressing

### ESCARGOTS À LA BOURGUIGNONNE

baked snails in garlic-parsley butter—a true French delicacy

### VIDALIA ONION TART

sweet onion tart baked with smoked bacon and Parmesan cheese, served with sautéed bell peppers and creamed leeks

## MAIN COURSES

### LEMON-BUTTER BAKED COD

crusted white fish baked until golden, served with sautéed spinach, fluffy citrus rice and a lemon-butter sauce

### CHICKEN MARSALA

simmering chicken breast in a mushroom-Marsala wine sauce with garlicky mashed potatoes, sautéed asparagus and tomatoes

### NEW YORK STRIP STEAK\*

grilled seasoned strip steak prepared to order with your choice of herb butter or green peppercorn sauce, served with a baked potato and seasonal vegetables

### MAINE LOBSTER TAIL

broiled lobster tail with melted butter, saffron rice and sautéed vegetables

*additional lobster tail available for \$16.99*

### CHEESE TORTELLINI

cheese-filled pasta in a rich cream sauce topped with grated Parmigiano-Reggiano and basil oil

### STUFFED RED BELL PEPPER

whole wheat Mediterranean couscous, fragrant herbs, sautéed vegetables, zesty marinara sauce and salsa verde

### GRILLED CHICKEN BREAST

tender chicken breast with roasted potatoes, carrots, spinach and a savory thyme jus

### SPICY SHRIMP JALFREZI

tiger shrimp in a spicy curry with tomatoes and green peppers, steamed basmati rice, raita, roti, crispy papadum, and fresh cilantro

*Indian vegetarian entrée available upon request.*

## PREMIUM SELECTIONS

*Served with seasonal vegetables and your choice of mashed potatoes or rice*

### MAINE LOBSTER TAIL

broiled lobster tail with melted butter \$16.99<sup>†</sup>

### CHOPS GRILLE FILET MIGNON\*

grilled beef tenderloin with your selection of sauce \$19.99<sup>†</sup>

### SURF AND TURF\*

Maine lobster tail and grilled filet mignon with your selection of sauce \$34.99<sup>†</sup>

## DESSERTS

### BAKED ALASKA

layered Neapolitan ice cream wrapped in sponge cake and torched meringue

### WARM CHOCOLATE CAKE

rich molten center, chocolate sauce and a scoop of vanilla ice cream

### RED VELVET CAKE

fluffy layered cocoa-infused cake with sweet cream cheese frosting and a drizzle of chocolate

### ICE CREAM

choice of vanilla, strawberry or chocolate  
*no-sugar-added and vegan ice creams are available.*

### STRAWBERRY SHORTCAKE




layers of light vanilla sponge cake, creamy custard and fresh strawberries

### BANANA-COCOA CUSTARD

blended tahini, maple syrup and sweet Medjool date custard served chilled and topped with caramelized bananas

### ARTISAN CHEESE PLATE

an assortment of artisan cheeses paired with fig chutney and seasonal accompaniments

 Royal classic  no sugar added  vegan

Please be aware that food prepared in Royal Caribbean International galleys may have come in contact or contain peanuts, tree nuts, soy, milk, eggs, wheat, shellfish or fish. Please ask your server about the ingredients used in your meal before ordering.

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

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