

Starters

STRAWBERRY, KIWI AND PINEAPPLE MEDLEY (A,V)

Juicy, fresh fruit, drizzled with sweet-tart lime syrup

SMOKED FISH TAPENADE

Sweet onions, tangy capers and fresh herbs complement this fish dish; served with a golden brown crostini

VIDALIA ONION TART (V)

Sweet Vidalia onions combined with nutty Gruyère cheese, then baked in a buttery crust; served with leek fondue and sautéed red peppers

SOPA DE TORTILLA

Robust Mexican tomato soup garnished with fried julienne tortilla

HOT AND SOUR SHRIMP SOUP

Spicy, pungent lemongrass-scented seafood broth with cilantro and vegetables

CHILLED WATERMELON GAZPACHO (V)

A variety of flavors and textures play off beautifully in this soup; garnished with chopped celery and cucumber

CAESAR SALAD

Simple and classic; crisp romaine lettuce with shaved Parmesan and herbed croutons

SPINACH SALAD (A,V)

Fresh spinach with plum tomatoes, sliced mushrooms and toasted sunflower seeds



In keeping with today's increased nutritional awareness, our VitalitySM dishes reflect a lighter, healthier fare.

STRAWBERRY, KIWI AND PINEAPPLE MEDLEY (A,V)

Juicy, fresh fruit, drizzled with sweet-tart lime syrup

PAN-SEARED GOLDEN SEA BASS

Served atop green lentils, green beans, snow peas and verjus beurre blanc

STRAWBERRY PAVLOVA (V)

Crispy meringue coated with fresh cream and topped with strawberry compote — as distinctive as its namesake

Chef's Signature Menu

With inspiration and the finest ingredients, our chef has created this Signature Menu for your dining pleasure this evening

VIDALIA ONION TART (V)

Sweet Vidalia onions combined with nutty Gruyère cheese, then baked in a buttery crust; served with leek fondue and sautéed red peppers

PAN-FRIED PORK MEDALLIONS

Meaty medallions served with buttery mashed potatoes, broccoli and a savory forest mushroom ragout

CHOCOLATE CHERRY CAKE

Classic flavor combination in a cake; served with a dollop of Kirsch cream

Main Courses

TRUFFLED WILD MUSHROOM LINGUINI ALFREDO (V)

White truffle oil enhances the earthiness of the wild mushrooms in this creamy pasta dish

SLOW-ROASTED PRIME RIB

Juicy cut of beef served with tasty horseradish au jus and a baked potato

GRILLED MEDITERRANEAN QUESADILLA (V)

Melted Monterey Jack cheese and vegetables sandwiched in a warm flour tortilla; served with a tomato-cilantro salsa

PAN-SEARED GOLDEN SEA BASS (A, V)

Served atop green lentils, green beans, snow peas and verjus beurre blanc

ALOO GOBI METHI (V)

Fenugreek-flavored potato and cauliflower curry served with fragrant basmati rice, pappadams and tangy raita

Accompaniments:

Mashed Potatoes, Baked Potato, Rice and Vegetable of the Day

(V) - VEGETARIAN SELECTION

Desserts

All our desserts are prepared daily in our pastry shop

STRAWBERRY PAVLOVA (A,V)

Crispy meringue coated with fresh cream and topped with strawberry compote — as distinctive as its namesake

CHOCOLATE CHERRY CAKE

Classic flavor combination in a cake; served with a dollop of Kirsch cream

SAVARIN

Luscious sponge cake soaked in Grand Marnier syrup and finished with fresh fruit and mango coulis

LOW-FAT BLUEBERRY AND PEACH COBBLER

Spiced with cinnamon and dusted with powdered sugar

SUGAR-FREE CHOCOLATE POT DE CRÈME

Rich chocolate cream perfumed with a hint of coffee

ICE CREAM, SUGAR-FREE ICE CREAM AND SHERBET SELECTIONS

Espresso Beverages

ESPRESSO

CAPPUCCINO

LATTE

CAFÉ MOCHA

Alternative Selections:

LINGUINI WITH MARINARA SAUCE (V)

Fragrant sauce of tomatoes, onion and garlic, simmered and tossed with al dente pasta

FILET OF ATLANTIC COD

Broiled fish filet served with Chef's choice of vegetables

CHICKEN BREAST WITH SEASONAL HERBS

Grilled breast of chicken perfumed with rosemary and served with assorted vegetables

BLACK ANGUS TOP SIRLOIN

Grilled to order, topped with herb butter and served with garden vegetables

CHOPS GRILLE

Featuring a special selection from Chops Grille Menu[®]

FILET MIGNON - \$14.95

10 OUNCES OF A THICK AND FLAVORFUL CUT FROM THE TENDERLOIN

Served with your choice of mashed potatoes or baked potato, green asparagus or vegetable of the day

[®]Enjoy Chops Grille, Royal Caribbean International's[™] classic steakhouse, available on select ships

Starters

Day 2

SHAVED CANTALOUPE AND HONEYDEW MELON (V)

With Midory yogurt

SHRIMP COCKTAIL

Served chilled with spicy-sweet Royal cocktail sauce

ESCARGOTS BOURGUIGNONNE

Tender snails, drenched in melted garlic-herb butter and baked to perfection

LOBSTER BISQUE

Rosy-colored and laced with whipped cream and Cognac, this is a classic fare

OXTAIL BROTH

Rich beef broth, scented with aged sherry and served with a crispy cheese twist

PAPAYA AND PINEAPPLE SOUP (V)

With a yogurt swirl



In keeping with today's increased nutritional awareness, our VitalitySM dishes reflect a lighter, healthier fare

PAPAYA AND PINEAPPLE SOUP (V)

With a yogurt swirl

SAUTÉED SEASONAL MUSHROOMS

In a blue cheese cream sauce and Bohemian dumpling

CAESAR SALAD

Simple and classic; crisp romaine lettuce with shaved Parmesan and herbed croutons

MARINATED CHERRY BAKE (V)

Marinated cherries baked in a light cake and served with vanilla sauce



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ESCARGOTS BOURGUIGNONNE

Tender snails, drenched in melted garlic-herb butter and baked to perfection

FILET OF BEEF

Piquant green peppercorn sauce is the perfect partner to this tender cut of beef; served with a mound of creamy whipped potatoes and meaty, sautéed crimini mushrooms

BITTERSWEET CHOCOLATE SOUFFLÉ

With each bite, this warm delicacy melts on the tongue to release a hint of slightly bittersweet chocolate served with espresso custard

Main Courses

SHRIMP RAVIOLI

Bits of shrimp in pasta pillows, served in a creamy coconut-lime lobster sauce, atop wilted spinach and garnished with fried leeks

GRILLED SEAFOOD BROCHETTE

A monkish, scallops and shrimp kebab, served with potato and cauliflower hash, and a black olive and red bell pepper pesto beurre blanc

ROASTED DUCK

A black currant sauce and sweet red cabbage complement the richness of the duck, while golden brown potato croquettes add texture

SAUTÉED SEASONAL MUSHROOMS (V)

In a blue cheese cream sauce and Bohemian dumpling

POTATO CURRY (V)

Potatoes, onion and rich, spicy tomato curry served with fragrant basmati rice, pappadams and tangy raita

Accompaniments:

Mashed Potatoes, Baked Potato, Rice and Vegetable of the Day

Desserts

All our desserts are prepared daily in our pastry shop

BITTERSWEET CHOCOLATE SOUFFLÉ

With each bite, this warm delicacy melts on the tongue to release a hint of slightly bittersweet chocolate served with espresso custard

DOUBLE STRAWBERRY CHEESECAKE

Creamy cheesecake laced with a strawberry swirl; add a dollop of whipped cream, a spoonful of strawberry compote and enjoy

MARINATED CHERRY BAKE (V)

Marinated cherries baked in a light cake and served with vanilla sauce

LOW-FAT BERRY MOUSSE (V)

Light strawberry and blueberry yogurt mousse accompanied by a rich-tasting, low-fat vanilla sauce

SUGAR-FREE COCONUT VANILLA LAYER CAKE

A Tahitian vanilla mousse rests between layers of moist cake; toasted coconut adds a bit of crunch

ICE CREAM, SUGAR-FREE ICE CREAM AND SHERBET SELECTIONS

Alternative Selections:

LINGUINI WITH MARINARA SAUCE (V)

Fragrant sauce of tomatoes, onion and garlic, simmered and tossed with al dente pasta

FILET OF ATLANTIC SALMON

Broiled fish filet served with Chef's choice of vegetables

CHICKEN BREAST WITH SEASONAL HERBS

Grilled breast of chicken perfumed with rosemary and served with assorted vegetables

BLACK ANGUS TOP SIRLOIN

Grilled to order, topped with herb butter and served with garden vegetables

CHOPS GRILLE PA Mute

*Featuring a special selection from Chops Grille Menu**

FILET MIGNON - \$14.95

10 OUNCES OF A THICK AND FLAVORFUL CUT FROM THE TENDERLOIN

Served with your choice of mashed potatoes or baked potato, green asparagus or vegetable of the day

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Espresso Beverages

ESPRESSO

CAPPUCCINO

LATTE

CAFÉ MOCHA



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Starters

DAY 3



FRESH SEASONAL FRUITS (A,V)

Laced with passion fruit coulis

HOUSE TERRINE

The sweetness of port wine enhances this rich duck pâté; waldorf salad is a nice complement

CRAB CAKE

Meaty crab meat cake atop corn salsa, with tequila-lime sour cream

NEW ENGLAND CLAM CHOWDER

More like a rich, creamy stew than a soup; filled with chunks of vegetables, potatoes and clams

FRESH SEASONAL FRUITS (V)

Laced with passion fruit coulis

ASIAN-STYLE CHICKEN SOUP

Full-flavored chicken broth with wontons, oyster mushrooms, bok choy and scallions

CHILLED GOLDEN DELICIOUS APPLE SOUP (V)

A hint of cinnamon perfectly enhances the apple flavor

SLOW-ROASTED DOUBLE-CUT PORK LOIN STEAK

Savory pork loin, served atop a bed of braised lentils with crisp green beans, potato gratin and onion jus

CAESAR SALAD

Simple and classic; crisp romaine lettuce with shaved Parmesan and herbed croutons

FOCACCIA AND TOMATO SALAD (A,V)

Crusty focaccia, bocconcini and ripe tomato slices tossed with fresh basil; served family style

IVORY CHOCOLATE FONDUE (V)

Sweet berries in a white chocolate mousse; a crunchy biscuit is served to add a nice texture

Chef's Signature Menu

With inspiration and the finest ingredients, our chef has created this Signature Menu for your dining pleasure this evening

HOUSE TERRINE

The sweetness of port wine enhances this rich duck pâté; waldorf salad is a nice complement

PANKO-CILANTRO CRUSTED CATCH OF THE DAY

Fresh fish filet sautéed golden and served with basmati rice, cauliflower, spinach and a Cognac-curry sauce

DULCE DE LECHE CHEESECAKE

Sweet cheesecake with swirls of caramel and a hint of coffee

Main Courses

CHEESE TORTELLONI (V)

Delicate cheese-filled pasta nestled in a light sauce of bleu cheese and bits of rich-tasting sun-dried tomatoes

ROASTED GARLIC AND HERB RACK OF LAMB

Sautéed vegetables, mashed potatoes and a rich Cabernet wine sauce

PAN-FRIED CAULIFLOWER CAKES (V)

Fried to a crispy, golden brown and served with sautéed pimientos, asparagus and cumin-cilantro sour cream

SLOW-ROASTED DOUBLE-CUT PORK LOIN STEAK (A)

Savory pork loin, served atop a bed of braised lentils with crisp green beans, potato gratin and onion jus

VEGETABLE VINDALOO (V)

Cauliflower, broccoli, beans, peas, carrots, tomatoes and sweet corn curry served with fragrant basmati rice, pappadams and tangy raita

Accompaniments:

Mashed Potatoes, Baked Potato, Rice and Vegetable of the Day

Desserts

All our desserts are prepared daily in our pastry shop

IVORY CHOCOLATE FONDUE (A,V)

Sweet berries in a white chocolate mousse; a crunchy biscuit is served to add a nice texture

APPLE PIE À LA MODE

Slices of spiced Golden Delicious apples baked in a flaky double-crust, topped with creamy vanilla ice cream

DULCE DE LECHE CHEESECAKE

Sweet cheesecake with swirls of caramel and a hint of coffee

LOW-FAT CARAMELIZED

PIÑA COLADA TART

Pineapple and coconut-flavored filling double-baked in a flaky crust

SUGAR-FREE FRUIT PILLOW

Fluffy puff pastry filled with creamy vanilla custard and topped with zesty fruit compote

ICE CREAM, SUGAR-FREE ICE CREAM AND SHERBET SELECTIONS

Espresso Beverages

ESPRESSO

CAPPUCCINO

LATTE

CAFÉ MOCHA

Alternative Selections:

LINGUINI WITH MARINARA SAUCE (V)

Fragrant sauce of tomatoes, onion and garlic, simmered and tossed with al dente pasta

FILET OF ATLANTIC SALMON

Broiled fish filet served with Chef's choice of vegetables

CHICKEN BREAST WITH SEASONAL HERBS

Grilled breast of chicken perfumed with rosemary and served with assorted vegetables

BLACK ANGUS TOP SIRLOIN

Grilled to order, topped with herb butter and served with garden vegetables

CHOPS GRILLE

Featuring a special selection from Chops Grille Menu*

FILET MIGNON - \$14.95

10 OUNCES OF A THICK AND FLAVORFUL CUT FROM THE TENDERLOIN

Served with your choice of mashed potatoes or baked potato, green asparagus or vegetable of the day

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**SUMMER FRUIT MEDLEY (v)**

Pineapple, papaya, mango, kiwi and strawberry laced with coconut and pistachio yogurt. Sweet and tangy!

CRAB AND NOODLE SALAD

Crispy red onion, spicy sambal olek and cilantro to create flavor, tossed with crab meat and rice noodles

CHICKEN AND CABBAGE DUMPLINGS (A)

Dainty dumplings, steamed and served with a sweet Ponzu dipping sauce

CREAM OF MUSHROOM (v)

Hearty and scrumptious; garnished with cream cheese and chives

SEAFOOD LAKSA

Prepared in the Malaysian style, dainty bay scallops, prawns, Napa cabbage and glass noodles simmered in flavorful curried broth

GUAVA AND BANANA SOUP (v)

This smoothie-like soup gets a surprise crunch with the addition of chopped lychee

CAESAR SALAD

Simple and classic; crisp romaine lettuce with shaved Parmesan and herbed croutons

RAINBOW SALAD (AV)

Watercress, radicchio, frisée, Boston lettuce, orange segments and red onion

In keeping with today's increased nutritional awareness, our VitalitySM dishes reflect a lighter, healthier fare

CHICKEN AND CABBAGE DUMPLINGS

Dainty dumplings, steamed and served with a sweet Ponzu dipping sauce

PAN-FRIED BASA FILET (v)

On a Portuguese-style potato and cauliflower bake with Rock shrimp and a lemon, caper and tomato relish

SUGAR-FREE PINEAPPLE PARFAIT

Layers of frozen pineapple custard and whipped cream with a sweet pineapple reduction

*Chef's Signature Menu*

With inspiration and the finest ingredients, our chef has created this Signature Menu for your dining pleasure this evening

CREAM OF MUSHROOM (v)

Hearty and scrumptious; garnished with cream cheese and chives

SURF AND TURF

A Royal Caribbean signature dish. Grilled shoulder filet served with pan-seared garlic shrimp, wasabi mashed potatoes, crisp green beans, snow peas and a chive hollandaise

BANANA CREAM PIE

Creamy Kahlúa-chocolate custard and fresh bananas in a fluffy pie crust

*Main Courses***LASAGNA AL FORNO**

Baked layers of egg pasta with tomato-meat sauce and cream sauce

ROASTED FREE-RANGE CHICKEN

Served with cheese polenta, assorted vegetables and pan gravy

ASIAN-FRIED TOFU (AV)

Golden brown tofu, sautéed bok choy, shiitake mushrooms and spicy red curry sauce

PAN-FRIED BASA FILET (A, v)

On a Portuguese-style potato and cauliflower bake with Rock shrimp and a lemon, caper and tomato relish

KHOOMBI BHONNA (v)

Intense flavor marks this dish of dry mushroom curry served with fragrant basmati rice, pappadams and tangy raita

Accompaniments:

Mashed Potatoes, Baked Potato, Rice and Vegetable of the Day
(v) - VEGETARIAN SELECTION

Desserts

All our desserts are prepared daily in our pastry shop

PASSION-BERRY MOUSSE (v)

Dense crème de cassis cake topped with layers of tart raspberry and sweet passion fruit mousse

BANANA CREAM PIE

Creamy Kahlúa-chocolate custard and fresh bananas in a fluffy pie crust

COCONUT CRÈME BRÛLÉE

Crispy, caramelized, coconut custard... dig in!

LOW-FAT MANGO PUDDING

Tidbits of fresh mango in a creamy, chilled mango curd, drenched with mango sauce

SUGAR-FREE PINEAPPLE PARFAIT

Layers of frozen pineapple custard and whipped cream with a sweet pineapple reduction

ICE CREAM, SUGAR-FREE ICE CREAM AND SHERBET SELECTIONS*Espresso Beverages*

ESPRESSO
CAPPUCCINO
LATTE
CAFÉ MOCHA

*Alternative Selections:***PENNE WITH MARINARA SAUCE (v)**

Fragrant sauce of tomatoes, onion and garlic, simmered and tossed with al dente pasta

FILET OF ATLANTIC SALMON

Broiled fish filet served with Chef's choice of vegetables

CHICKEN BREAST WITH SEASONAL HERBS

Grilled breast of chicken perfumed with rosemary and served with assorted vegetables

BLACK ANGUS TOP SIRLOIN

Grilled to order, topped with herb butter and served with garden vegetables

CHOPS GRILLE

*Featuring a special selection from Chops Grille Menu**

FILET MIGNON - \$14.95

10 OUNCES OF A THICK AND FLAVORFUL CUT FROM THE TENDERLOIN

Served with your choice of mashed potatoes or baked potato, green asparagus or vegetable of the day

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Starters

CAPRESE SALAD (v)

Creamy, fresh mozzarella and sun-ripened tomatoes, drizzled with extra virgin olive oil; simple, yet perfect

ANTIPASTI

Cured Italian ham, seasonal melon, grilled vegetables, marinated portabella mushrooms and baked caramelized garlic

SCALLOP RISOTTO

Delicate sea scallops enhanced by the charred sweetness of corn, served over a creamy mascarpone risotto

CREAMY ROASTED GARLIC SOUP

Mild and fragrant; garnished with rye bread croutons

MINISTRONE (A,V)

A hearty tomato soup, filled with vegetables and pasta, sprinkled with Pecorino Romano cheese

DAY 5



In keeping with today's increased nutritional awareness, our Vitality™ dishes reflect a lighter, healthier fare

MINISTRONE (v)

A hearty tomato soup, filled with vegetables and pasta, sprinkled with Pecorino Romano cheese

STRAWBERRY BISQUE (v)

Perfectly chilled soup garnished with a sprig of fragrant mint

CAESAR SALAD

Simple and classic; crisp romaine lettuce with shaved Parmesan and herbed croutons

INSALATA MISTA (A,V)

Mixed greens, crisp zucchini, sweet red bell peppers and black olives

EGGPLANT AND ROMA TOMATO BAKE (v)

Smothered in mozzarella cheese with a basil-balsamic syrup drizzle

LOW-FAT ANGEL FOOD CAKE

Light as a feather, with Grand Marnier-marinated strawberries

Chef's Signature Menu

With inspiration and the finest ingredients, our chef has created this Signature Menu for your dining pleasure this evening

ANTIPASTI

Cured Italian ham, seasonal melon, grilled vegetables, marinated portabella mushrooms and baked caramelized garlic

LAMB SHANK WITH ROSEMARY

Succulent lamb shank, flavored with a hint of rosemary and served with oven-roasted vegetables and garlic mashed potatoes

TIRAMISÙ

This creamy dessert combines the best of several worlds: mascarpone, espresso, Kahlúa...

Main Courses

RIGATONI PASTA

Spicy chorizo sausage, flavorful bell peppers, grilled corn, olive oil and basil lend a Southwestern twist to this dish

GARLIC TIGER SHRIMP

Reminiscent of classic shrimp scampi; sautéed in garlic-herb butter and accompanied by seasonal vegetables

CHICKEN MARSALA

Sautéed chicken scallopine nestled in Marsala mushroom sauce; served with buttery mashed potatoes and fresh vegetables

EGGPLANT AND ROMA TOMATO BAKE (A,V)

Smothered in mozzarella cheese with a basil-balsamic syrup drizzle

KAJU PANEER DHANSAK (v)

Paneer, fenugreek, tarka dal and pineapple curry served with fragrant basmati rice, pappadams and tangy raita

Accompaniments:

Mashed Potatoes, Baked Potato, Rice and Vegetable of the Day

Desserts

All our desserts are prepared daily in our pastry shop

WARM CHOCOLATE CAKE (v)

Warm chocolate cake complemented by milk chocolate sauce and sweet roasted pears

RASPBERRY PANNA COTTA

Full of raspberry flavor, this light Italian dessert is served on a crunchy almond butter cookie

TIRAMISÙ

This creamy dessert combines the best of several worlds: mascarpone, espresso, Kahlúa...

LOW-FAT ANGEL FOOD CAKE (A)

Light as a feather, with Grand Marnier-marinated strawberries

SUGAR-FREE CHOCOLATE MINT CAKE

Layers of moist chocolate sponge cake and silky sugar-free chocolate mint mousse

ICE CREAM, SUGAR-FREE ICE CREAM AND SHERBET SELECTIONS

Espresso Beverages

ESPRESSO

CAPPUCCINO

LATTE

CAFÉ MOCHA

Alternative Selections:

RIGATONI WITH MARINARA SAUCE (v)

Fragrant sauce of tomatoes, onion and garlic, simmered and tossed with al dente pasta

FILET OF ATLANTIC COD

Broiled fish filet served with Chef's choice of vegetables

CHICKEN BREAST WITH SEASONAL HERBS

Grilled breast of chicken perfumed with rosemary and served with assorted vegetables

BLACK ANGUS TOP SIRLOIN

Grilled to order, topped with herb butter and served with garden vegetables

CHOPS GRILLE

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Starters

EGGPLANT AND KALAMATA OLIVE TARTARE (v)

Tomato coulis and garlic crostini

SEAFOOD SALAD (v)

Shrimp, scallops and smoked salmon in a brandy cocktail sauce

CREAMED WILD MUSHROOMS IN PUFF PASTRY (v)

A hearty blend of wild mushrooms, cream and herbs all encased in delicate puff pastry

CREAM OF ASPARAGUS (v)

Pale green and creamy, this delicious classic soup is garnished with crunchy almonds

DOUBLE DUCK CONSOMMÉ

Aged port gives this rich broth a depth of flavor and is garnished with a mélange of julienne vegetables

ROASTED PEACH SOUP (v)

Roasting brings out the sweetness of this stone fruit; strawberries serve as a colorful garnish

CAESAR SALAD

Simple and classic; crisp romaine lettuce with shaved Parmesan and herbed croutons

HOUSE SALAD (v)

Boston and Oak leaf lettuce, vine ripe tomatoes and sunflower seeds

DAY 6



In keeping with today's increased nutritional awareness, our VitalitySM dishes reflect a lighter, healthier fare.

SEAFOOD SALAD (v)

Shrimp, scallops and smoked salmon in a brandy cocktail sauce

GREEK-STYLE VEGETARIAN MOUSSAKA (v)

On a chunky tomato and oregano sauce

LOW-FAT DOUBLE PASSION FRUIT CHEESECAKE (v)

Low-fat cheesecake laced with a passion fruit swirl, served on a bed of mango sauce



Chef's Signature Menu

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CREAMED WILD MUSHROOMS IN PUFF PASTRY (v)

A hearty blend of wild mushrooms, cream and herbs all encased in delicate puff pastry

THAI BBQ CHICKEN BREAST

The delicate perfume of jasmine rice is enhanced by coconut and lemongrass

DESSERT SAMPLER

A trio of exquisite tastes and textures on one plate

Main Courses

NEW ENGLAND BAY SCALLOPS AND ZITI

Sweet bay scallops, grilled portabella mushrooms and fire-roasted red pepper pesto swirl around the pasta

FISHERMAN'S PLATE

A broiled lobster tail and garlicky shrimp served with broccoli florets

SLOW-ROASTED AGED PRIME RIB

Served with natural au jus, a fluffy baked potato and lightly glazed root vegetables

GREEK-STYLE VEGETARIAN MOUSSAKA (v)

On a chunky tomato and oregano sauce

KABULI CHANA (v)

Chickpea curry served with fragrant basmati rice, pappadams and tangy raita

Accompaniments:

Mashed Potatoes, Baked Potato, Rice and Vegetable of the Day

Desserts

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DESSERT SAMPLER

A trio of exquisite tastes and textures on one plate

CHERRIES JUBILEE (v)

Warmed, dark red cherries laced with Kirsch; generously ladled over vanilla ice cream

LOW-FAT DOUBLE PASSION

FRUIT CHEESECAKE (v)

Low-fat cheesecake laced with a passion fruit swirl, served on a bed of mango sauce

SUGAR-FREE RED BERRY TART

Delicate, flaky pie crust filled with sugar-free vanilla pastry cream and fresh red berries

ICE CREAM, SUGAR-FREE ICE CREAM AND SHERBET SELECTIONS

Alternative Selections:

ZITI WITH MARINARA SAUCE (v)

Fragrant sauce of tomatoes, onion and garlic, simmered and tossed with al dente pasta

FILET OF ATLANTIC SALMON

Broiled fish filet served with Chef's choice of vegetables

CHICKEN BREAST WITH SEASONAL HERBS

Grilled breast of chicken perfumed with rosemary and served with assorted vegetables

BLACK ANGUS TOP SIRLOIN

Grilled to order, topped with herb butter and served with garden vegetables

Espresso Beverages

ESPRESSO

CAPPUCCINO

LATTE

CAFÉ MOCHA



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CHOPS GRILLE

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Starters

DAY 7



MOROCCAN-SPICED CHICKEN SALAD

Slices of grilled Moroccan spiced chicken breast with eggplant, arugula, shredded carrots, green beans and raisins

SHRIMP COCKTAIL

Served chilled with spicy-sweet Royal cocktail sauce

SPINACH DIP (v)

Warm and creamy, this spinach dip is classic comfort food at its best; served with crispy tortilla chips

CREAM OF PUMPKIN (v)

Finished with candied walnuts and a dash of sour cream

ONION SOUP

Caramelized onions are simmered in rich beef broth. Full of flavor, each serving is finished with a Gruyère toast

CHILLED RASPBERRY AND PINEAPPLE SOUP (v)

A unique combination of sweet, fresh berries blended with pineapple

CAESAR SALAD

Crisp romaine lettuce and crunchy jumbo croutons, sprinkled with Parmesan shavings; served family style

In keeping with today's increased nutritional awareness, our VitalitySM dishes reflect a lighter, healthier fare

MOROCCAN-SPICED CHICKEN SALAD

Slices of grilled Moroccan spiced chicken breast with eggplant, arugula, shredded carrots, green beans and raisins



ROASTED TURKEY

Served with apple bread stuffing, rich cider gravy, creamy rutabaga mash, Brussels sprouts, carrot sticks and tart cranberry sauce



LOW-FAT APPLE CAKE

This wheat cake is topped with apples and served on an almond biscuit



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ONION SOUP

Caramelized onions are simmered in rich beef broth; full of flavor, each serving is finished with a Gruyère toast

SHRIMP AND MAHI MAHI TEMPURA

Lightly coated in tempura batter, fried golden and served with stir-fried vegetables and chili-lime plum sauce

CHOCOLATE BROWNIE SANDWICH

A dark bittersweet chocolate mousse wedged between layers of rich chocolate brownie

Main Courses

GRILLED NY STRIP STEAK

With a tomato confit stuffed portabella mushroom, fresh green beans, mashed potato and your choice of béarnaise sauce or Gorgonzola butter

TOMATO, BASIL AND MOZZARELLA CALZONE

Baked golden and served with a cherry tomato and garlic confit salsa

RICE BIRYANI (v)

Delicately flavored with saffron and spices, served with pappadams and tangy raita

ROASTED TURKEY (v)

Served with apple bread stuffing, rich cider gravy, creamy rutabaga mash, Brussels sprouts, carrot sticks and tart cranberry sauce

POTATO GNOCCHI

Tossed with ham and garden peas in a cream reduction

Accompaniments:

Mashed Potatoes, Baked Potato, Rice and Vegetable of the Day

Desserts

All our desserts are prepared daily in our pastry shop

CHOCOLATE BROWNIE SANDWICH

A dark bittersweet chocolate mousse wedged between layers of rich chocolate brownie

KEY LIME PIE

Tangy, creamy custard with the distinctive flavor of key lime nestled in a flaky pie crust

BANANA AND CRUNCHY NUT PARFAIT (v)

Creamy, frozen banana custard in layers of luscious whipped cream finished with caramel-fudge sauce, almonds and macadamia nuts

LOW-FAT APPLE CAKE (v)

This wheat cake is topped with apples and served on an almond biscuit

SUGAR-FREE KEY LIME PIE

Tangy, sugar-free key lime custard in a flaky pie crust, served with marinated berries

ICE CREAM, SUGAR-FREE ICE CREAM AND SHERBET SELECTIONS

Espresso Beverages

ESPRESSO

CAPPUCCINO

LATTE

CAFÉ MOCHA



Royal Caribbean International exclusively serves espresso and fresh brewed coffee from Seattle's Best Coffee® Available in regular or decaffeinated

All Espresso Beverages are available at current bar pricing

Alternative Selections:

CONCHIGLIE WITH MARINARA SAUCE (v)

Fragrant sauce of tomatoes, onion and garlic, simmered and tossed with al dente pasta

FILET OF ATLANTIC SALMON

Broiled fish filet served with Chef's choice of vegetables

CHICKEN BREAST WITH SEASONAL HERBS

Grilled breast of chicken perfumed with rosemary and served with assorted vegetables

BLACK ANGUS TOP SIRLOIN

Grilled to order, topped with herb butter and served with garden vegetables

CHOPS GRILLE

Featuring a special selection from Chops Grille Menu®

FILET MIGNON - \$14.95

10 OUNCES OF A THICK AND FLAVORFUL CUT FROM THE TENDERLOIN

Served with your choice of mashed potatoes or baked potato, green asparagus or vegetable of the day

*Enjoy Chops Grille, Royal Caribbean International's™ classic steakhouse, available on select ships