

A TASTE OF THE CARIBBEAN

CHEF'S RECOMMENDATIONS



CRISPY COCONUT JUMBO SHRIMP

breaded coconut shrimp with a tangy pineapple celeriac slaw and sweet chili dipping sauce

JERK SEASONED PORK CHOP

tender marinated pork chop with rice and beans, sweet plantains, Jamaican fried dumplings

PINEAPPLE SUNSHINE CAKE

light and fluffy pineapple cake with a sweet whipped cream frosting

STARTERS

MAPLE-SOY TOFU AND AVOCADO SALAD

chilled marinated tofu tossed with plump grape tomatoes, ripe avocado and toasted white sesame seeds

GREEN LENTIL SOUP

hearty lentils simmered in a San Marzano tomato base with fragrant rosemary

BAKED FRENCH ONION SOUP

savory beef broth with caramelized onions and herb croûtons coated with melted Gruyère and Parmesan cheeses

CLASSIC CAESAR SALAD

crisp romaine, garlic croûtons, Parmesan, creamy Caesar dressing

ASIAN-STYLE PORK BAO TACOS

roasted pork belly in a sweet-chili sauce topped with sautéed vegetables and pork crackling in a soft, steamed bun

CRISPY COCONUT JUMBO SHRIMP

breaded coconut shrimp with a tangy pineapple celeriac slaw and sweet chili dipping sauce

MAIN COURSES

GARLIC-HERB BUTTERED TIGER SHRIMP

broiled until golden brown, served with jasmine rice, sautéed seasonal vegetables and a garlicky herb butter

ROASTED CARIBBEAN CHICKEN

paired with rice and black beans, sweet plantains and Jamaican fried dumplings topped with a pineapple and black bean salsa
Grilled chicken breast available upon request.

JERK SEASONED PORK CHOP

tender marinated pork chop with rice and beans, sweet plantains, Jamaican fried dumplings

NEW YORK STRIP STEAK

prepared to order with choice of herb butter or green peppercorn sauce, baked potato, sautéed vegetables

PESTO TAGLIATELLE

al dente flat pasta noodles tossed with fresh pesto, cremini mushrooms, sundried tomatoes and Parmesan cheese

STUFFED GRILLED EGGPLANT

whole wheat couscous with pomegranate seeds and bell peppers layered inside grilled eggplant, with minted cucumber and a spring onion dressing

RUSTIC CHICKEN KORMA

tender chicken in a creamy, mildly spicy tomato-cashew sauce, basmati rice, roti, crispy papadum, and raita
Indian vegetarian entrée available upon request.

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DESSERTS

PINEAPPLE SUNSHINE CAKE

light and fluffy pineapple cake with a sweet whipped cream frosting

CARROT CAKE

aromatic with cinnamon, allspice and toasted walnuts and finished with a sweet creamed cheese frosting

ROYAL CHOCOLATE CAKE

layers of dark chocolate cake and decadent chocolate mousse

ICE CREAM

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

WARM BLUEBERRY COBBLER

sweet oatmeal crumble baked over plump blueberries, paired with vanilla ice cream

FUDGE BROWNIE

rich chocolate brownie with sweet whipped cream and caramel sauce

ARTISAN CHEESE PLATE

an assortment of artisan cheeses with fig chutney and seasonal accompaniments

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+

CHOPS GRILLE FILET MIGNON*

grilled beef tenderloin with your selection of sauce \$19.99+

SURF AND TURF*

Maine lobster tail and grilled filet mignon with your selection of sauce \$34.99+

👑 Royal classic 🚫 no sugar added 🌱 vegan

Requests for items that are not featured on this menu can only be accommodated for allergens or dietary restrictions. Royal Caribbean International galleys are not food-allergen-free environments. *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.