

# BON VOYAGE

## CHEF'S RECOMMENDATIONS



### MEDITERRANEAN TAPAS MEDLEY

a spread of hummus, refreshing tzatziki, classic Greek salad and soft pita bread

### BRAISED LAMB

fork tender braised lamb with roasted garlic mashed potatoes, bean ragout, sautéed spinach and rosemary-lamb jus

### CREMA CATALANA

smooth and rich Spanish-style custard topped with a crackly caramelized sugar topping

## STARTERS

### MEDITERRANEAN TAPAS MEDLEY

a spread of hummus, refreshing tzatziki, classic Greek salad and soft pita bread

### PAN-SEARED ASPARAGUS

jumbo green asparagus with creamy white bean hummus and a hazelnut-basil pesto drizzle

### CHILLED SHRIMP COCKTAIL

tender shrimp, classic horseradish cocktail sauce, fresh lemon

### 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

### SEAFOOD CAKE

panko breaded and deep-fried until golden brown, with mango-carrot slaw and a spicy garlic mayonnaise

## MAIN COURSES

### PECAN CRUSTED SALMON\*

roasted salmon under a crunchy creole pecan crust with warm potatoes in a light horseradish scallion crema

### AUTUMN TURKEY DINNER

juicy roasted turkey over mashed sweet potatoes, apple stuffing with toasted walnuts, sautéed corn and rich cider gravy  
*Grilled chicken breast available upon request.*

### BRAISED LAMB

fork tender braised lamb with roasted garlic mashed potatoes, bean ragout, sautéed spinach and rosemary-lamb jus

### GRILLED MEDITERRANEAN STEAK\*

prepared to order with garlic potato wedges, tender roasted vegetables and a classic chimichurri sauce

### SPAGHETTI BOLOGNESE

rich and meaty sauce with San Marzano tomatoes, roasted garlic, Parmesan cheese and fresh parsley

### VEGETABLE GREEK MOUSSAKA

layers of grilled eggplant, Roma tomatoes and tender potatoes and onions, topped with panko breadcrumbs and served with oregano-tomato salsa

### CHICKEN CHETTINAD

classic Indian dish of chicken marinated in a spicy coconut-masala sauce, served with jasmine rice, papadum, roti and raita  
*Indian vegetarian entrée available upon request.*

## DESSERTS

### WARM APPLE CRUMBLE

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

### CREMA CATALANA

smooth and rich Spanish-style custard topped with a crackly caramelized sugar topping

### DARK CHOCOLATE BROWNIE

rich cocoa brownie, sweet whipped cream, caramel popcorn and a caramel drizzle

### ICE CREAM

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

### LAYERED PEACH TRIFLE

layers of soaked sponge cake, sweet peaches, whipped cream and a strawberry-lime sauce

### CHOCOLATE CHERRY TART

vanilla tart shell with rich dark chocolate ganache and cherry filling, sweet whipped cream and lemon zest

### 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<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>

👑 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.

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