
















Royal Dining

DINNER





Starters

- GREEN LENTIL SOUP   
- San Marzano tomatoes, extra virgin olive oil, rosemary
- ROASTED BEETS & ORANGE SALAD 
- Pistachio, ricotta, mint
- GOAT CHEESE & TOMATO TART 
- Ratatouille, balsamic reduction
- CRISPY COCONUT SHRIMPS  
- Pineapple cabbage slaw, red onion, sweet chili sauce
- BAKED FRENCH ONION SOUP
- Gruyère cheese, herb crouton
- CAESAR SALAD
- Hearts of Romaine, Focaccia croutons, Parmesan cheese
- SHRIMP COCKTAIL  
- Horseshardish cocktail sauce, Marie-Rose sauce
- SEASONAL FRUIT MEDLEY  
- Hand cut fruit selection

Main Courses



- BUTTERED COD
- Jasmine rice, asparagus, sweet curry sauce
- PAPPARDELLE CARBONARA
- Egg yolk, prosciutto, Parmesan
- BRAISED LAMB SHANK
- Roasted garlic mashed potatoes, beans ragoût, sautéed spinach, rosemary lamb jus
- ROASTED TURKEY
- Château potatoes, apple bread stuffing, rich cider gravy
- VEGETABLE KORMA 
- Basmati rice, coconut milk, spices, naan bread
- FISH OF THE DAY* 
- *Chef's vegetable choice
- ROASTED CHICKEN BREAST 
- Thyme jus
- NEW YORK STRIP LOIN* 
- Herb butter or green peppercorn sauce

Desserts


- PAVLOVA 
- Kiwi, strawberry coulis
- NO SUGAR ADDED PROFITEROLES 
- Toasted almonds, chocolate sauce, Chantilly cream
- CRÈME BRÛLÉE 
- Vanilla custard, caramelized sugar
- APPLE PIE À LA MODE
- Vanilla ice cream
- ROYAL CHEESECAKE
- Strawberry
- ROYAL CHOCOLATE CAKE
- Chocolate fudge
- ARTISAN CHEESE PLATE
- Fig and date compote, dried fruit bread
- ICE CREAM 
- Vanilla, strawberry, chocolate
- No sugar added ice cream is available upon request

Premium Selections


Served with seasonal vegetables, and your choice of baked potato, mashed potatoes, or rice. An 18% gratuity will be added to your check.

WHOLE MAINE LOBSTER  

1.25 lbs - 1.5 lbs, broiled, grilled, or steamed lobster, drawn butter or fresh garlic herb butter \$29.95

CHOPS GRILLE FILET MIGNON* 


9 oz. roasted beef tenderloin, your sauce choice \$16.95


SURF AND TURF* 

6 oz. Maine lobster tail, roasted
9 oz. filet mignon sauce choice \$34.95

 gluten free

 lactose free

 vegetarian

 no sugar added

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, 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 or dietary needs. Royal Caribbean International galleys are not food allergen-free environments.