

FRENCH NIGHT

CHEF'S RECOMMENDATION



ESCARGOTS À LA BOURGUIGNONNE 🍷
baked snails in a garlic-parsley butter, a true French delicacy

ROASTED BEEF TENDERLOIN*
roasted and carved with creamy mashed potatoes, asparagus and a rich peppercorn sauce

CRÈME BRULÉE 🍷
smooth, rich vanilla custard topped with a crackly caramelized sugar topping

STARTERS

ICEBERG WEDGE SALAD

chilled iceberg lettuce, tomatoes and crispy bacon, and chives drizzled with blue cheese dressing

CLASSIC CAESAR SALAD

 🍷

crisp romaine, garlic croûtons, Parmesan, creamy Caesar dressing

CREAMY BUTTERNUT SQUASH SOUP

 🍷

roasted harvest squash blended with coconut milk topped with crisp toasted pumpkin seeds

BAKED FRENCH ONION SOUP

 🍷

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

ESCARGOTS À LA BOURGUIGNONNE

 🍷

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

CRISPY BUTTERMILK CALAMARI

golden fried squid rings served with a fresh fennel salad and chipotle-lime aioli

MAIN COURSES

FRAGRANT HERB-CRUSTED SALMON*

 🍷

pan-seared crunchy topping with horseradish served with celery root purée, snow peas and a lemon-butter sauce

CHICKEN CORDON BLEU

breaded chicken breast stuffed with ham and swiss cheese, served with assorted vegetables and creamy mashed potatoes

CLASSIC BEEF BOURGUIGNON

tender beef stew with pearl onions, mushrooms and thick-cut bacon in a red wine demi-glace, served with white rice

ROASTED BEEF TENDERLOIN*

roasted and carved with creamy mashed potatoes, asparagus and a rich peppercorn sauce

SEAFOOD LINGUINE

al dente ribbon pasta tossed with a Chardonnay cream sauce, sautéed bay scallops, shrimp and New Zealand mussels

SPRING PEA AND ASPARAGUS RISOTTO

 🍷

creamy short grain rice in simmering pea and mint sauce with jumbo tender asparagus

CURRIED LAMB ROGAN JOSH

tender cut lamb in a spicy fennel-saffron sauce with basmati rice, mint chutney, roti and crispy poppadum

DESSERTS

WARM APPLE COBBLER

sweet crumble over cinnamon-dusted apples served with vanilla ice cream

CRÈME BRULÉE

 🍷

smooth, rich vanilla custard topped with a crackly caramelized sugar topping

TOASTED ALMOND CREAM PUFFS

light flaky profiteroles, stuffed with sweet cream and chocolate sauce

CAPPUCCINO CHOCOLATE CAKE

 🍷

rich chocolate sponge cake layered with chocolate ganache, topped with a whipped coffee and sweet cream foam dusted with Dutch cocoa

DARK CHOCOLATE CHIP COOKIES

 🍷

homestyle favorite served with fresh raspberries

ICE CREAM

 🍷

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

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 & 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 galley's 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.