

THE ROYAL NIGHT

CHEF'S RECOMMENDATION



BAKED FRENCH ONION SOUP

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

BROILED LOBSTER TAIL

cold water Maine lobster served with melted butter, saffron rice, and tender seasonal vegetables

Additional lobster tail available for \$16.99

BAKED ALASKA

layered Neapolitan ice cream wrapped in sponge cake and torched meringue

STARTERS

BRIGHT CITRUS AVOCADO AND MELON SALAD

sweet cantaloupe, ripe avocados, orange segments and figs in a maple-lime dressing, topped with toasted pine nuts

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

ESCARGOTS À LA BOURGUIGNONNE

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

VIDALIA ONION TART

sweet onion tart baked with smoked bacon and Parmesan cheese, served with sautéed peppers and creamed leeks

MAIN COURSES

LEMON-BUTTER BAKED COD

crusted and baked until golden, served with sautéed spinach, fluffy citrus rice and a lemon-butter sauce

CHICKEN MARSALA

chicken breast in a mushroom-Marsala wine sauce with garlicky mashed potatoes, sautéed asparagus and tomatoes

NEW YORK STRIP STEAK

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

BROILED LOBSTER TAIL

cold water Maine lobster served with melted butter, saffron rice, and tender seasonal vegetables

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CHEESE TORTELLINI PASTA

cheese-filled pasta in a rich cream sauce topped with grated Parmigiano-Reggiano and basil oil

STUFFED RED BELL PEPPER

with whole wheat Mediterranean couscous, fragrant herbs and sautéed vegetables, hearty marinara and salsa verde

SPICY SHRIMP JALFREZI

tiger shrimp in a spicy curry with tomatoes and green peppers, steamed basmati rice, roti, crispy poppadum, cilantro

DESSERTS

BAKED ALASKA

layered Neapolitan ice cream wrapped in sponge cake and torched meringue

WARM CHOCOLATE CAKE

rich molten center, chocolate sauce and a scoop of vanilla ice cream

RED VELVET CAKE

fluffy cocoa layered cake with sweet cream cheese frosting

STRAWBERRY SHORTCAKE

layers of fresh strawberries, light vanilla sponge cake and creamy custard

CHILLED BANANA-COCOA CUSTARD

with a touch of tahini and sweetened with maple syrup and Medjool dates, topped with caramelized bananas

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 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.