

# 150 CENTRAL PARK

## Appetizers

### Roasted Organic Beet Salad

Goat cheese, crispy beets, prosciutto, candied walnuts, Champagne vinaigrette

### Caesar Salad

Romaine lettuce, Parmesan cheese, anchovies

### Roasted Spiced Pumpkin Bisque

Crème fraîche, sourdough croûtons, applewood smoked bacon

### Braised Short Rib

Creamy mascarpone polenta, roasted heirloom carrots, crispy onion, natural jus

### Sunchoke Velouté

Black truffle, shallots, thyme, turmeric

### Crispy Berkshire Pork Belly

Parsnip purée, apple and watermelon radish slaw, port wine reduction

### Seared Honey Glazed Scallops

Red peppers and chorizo stew, orange sauce

## Entrées

### Pan-seared Halibut

Warm potato salad, mesclun leaves, saffron and truffle hollandaise

### Duck Duo\*

Seared breast and crispy leg, pearl onions, poached pear, fava beans, brussels sprouts

### Pan-seared Veal Medallions\*

Potato mash, organic vegetables, Madeira sauce

### Lobster Thermidor\*

Cognac cream, tarragon and Parmesan cheese

### Seared Venison Loin\*

Celery root purée, turnips, brussels sprouts, chocolate-port wine sauce

### Cauliflower Steak

Greek yogurt, garlic confit, pumpkin seeds and thyme

### Lamb Wellington\*

Crispy puff pastry, butternut squash, sautéed spinach, garlic jus

### Roasted Tenderloin of Beef for Two\*

Served with truffle potato purée, chips, local baby vegetables, black garlic, and selection of bearnaise and Bordelaise sauce

## Desserts

### Artisanal Cheese Selection

Served with dried fruit and housemade bread

### Peanut Butter Chocolate Tart

Caramelized walnuts, blackcurrant sorbet

### Hazelnut Passion Fruit Bar

Lime gel, yuzu mango sorbet

### Fried Cheesecake

Nutella, whipped cream and caramelized popcorn

To view our menus, scan and tap the link on your screen



\*Consuming raw or undercooked meats, seafood, shellfish, eggs 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, intolerances or dietary needs. Royal Caribbean International galleries are not food-allergen free environments. For further allergen information, please ask your waiter. An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.