

Royal DINING
DINNER

Starters

- CREAMY WILD MUSHROOM SOUP #
Chives, white truffle oil
- CRISPY CALAMARI
Fennel salad, chipotle lime aioli
- CHICKEN WALDORF SALAD #
Apple, grapes, walnuts
- BAKED FRENCH ONION SOUP
Gruyère cheese, herb croûton
- CAESAR SALAD
Hearts of Romaine, Focaccia croûtons,
Parmesan cheese
- SHRIMP COCKTAIL #
Horseradish cocktail sauce, Marie-Rose sauce
- ESCARGOTS À LA BOURGUIGNONNE
Garlic parsley butter
- SEASONAL FRUIT MEDLEY #
Hand cut fruit selection

Main Courses

- HORSERADISH CRUSTED SALMON*
Celery root purée, snow peas, grape tomatoes,
lemon beurre blanc
- SPICY GRILLED PORK CHOP #
Jasmine rice, snow peas, black sesame seeds
- AGED PRIME RIB OF BEEF* #
Baked potato, broccoli, battonet carrot, pan gravy
- CHICKEN MARSALA
Garlic mashed potatoes, asparagus, Marsala sauce
- BAKED POLENTA AND FETA CHEESE #
Grilled vegetables, olive oil balsamic vinaigrette
- FISH OF THE DAY*
Chef's vegetables choice
- NEW YORK STRIP LOIN*
Herb butter or green peppercorn sauce
- SPAGHETTI BOLOGNESE
Beef ragoût, roasted garlic, San Marzano tomatoes,
Pecorino Romano, basil

Desserts

- WARM HAZELNUT CHOCOLATE CAKE
Hot fudge, whipped cream
- NO SUGAR ADDED
PEAR BLUEBERRY COBBLER #
Thyme oatmeal crumble
- 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 #
Broiled, grilled, or steamed lobster,
with drawn butter or fresh garlic
herb butter \$29.95

CHOPS GRILLE FILET MIGNON* #
Roasted beef tenderloin with
selection of sauce \$16.95

SURF AND TURF* #
Maine lobster tail,
roasted filet mignon
with selection of sauce \$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.

Royal DINING
DINNER

Starters

- LOBSTER BISQUE
Cognac, tarragon cream
- SEAFOOD VOL-AU-VENT
Puff pastry, Cognac butter sauce
- BEEF CARPACCIO*
Arugula, crispy garlic, shaved Parmesan
and Dijon mustard dressing
- BAKED FRENCH ONION SOUP
Gruyère cheese, herb croûton
- CAESAR SALAD
Hearts of Romaine, Focaccia croûtons,
Parmesan cheese
- SHRIMP COCKTAIL #GF
Horseradish cocktail sauce, Marie-Rose sauce
- ESCARGOTS À LA BOURGUIGNONNE
Garlic parsley butter
- SEASONAL FRUIT MEDLEY #GFV
Hand cut fruit selection

Main Courses

- SEAFOOD LINGUINI
Bay scallops, shrimps, mussels, Chardonnay reduction
- ALMOND CRUSTED COD #
Bell peppers, zucchini, sautéed spinach,
carrot curry emulsion
- DUCK À L'ORANGE #
Croquette potato, braised red cabbage,
Cointreau sauce
- PORK SHANK
Thyme mashed potato purée, carrots, haricots verts
- ROASTED BEEF TENDERLOIN*
Mashed potatoes, asparagus, morel mushroom sauce
- VEGETABLE CASSEROLE #GFV
Moroccan couscous, chickpeas, coriander
- FISH OF THE DAY*
Chef's vegetable choice
- ROASTED CHICKEN BREAST #
Thyme jus

Desserts

- CARROT CAKE
Cinnamon cream cheese frosting,
roasted walnuts
- NO SUGAR ADDED PEACH SHORTCAKE #GF
Strawberry lime coulis
- CRÈME BRÛLÉE #
Vanilla custard and caramelized sugar
- APPLE PIE À LA MODE
Vanilla ice cream
- ROYAL CHEESECAKE
Strawberry
- ROYAL CHOCOLATE CAKE
Chocolate fudge
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Royal DINING

DINNER

Starters

CREAMY ROASTED GARLIC SOUP ✓
Rye bread croûtons, chives

BURRATA
Arugula, cherry tomatoes, aged Balsamic

SAUTÉED MARYLAND STYLE CRAB CAKE
Tomato cucumber salad, creamy Old Bay sauce

EGGPLANT & KALAMATA OLIVE TARTARE ✓
Garlic bread, roasted red pepper hummus

BAKED FRENCH ONION SOUP
Gruyère cheese, herb croûton

CAESAR SALAD
Hearts of Romaine, Focaccia croûtons,
Parmesan cheese

SHRIMP COCKTAIL #
Horseradish cocktail sauce, Marie-Rose sauce

ESCARGOTS À LA BOURGUIGNONNE
Garlic parsley butter

Main Courses

MOROCCAN SPICED AHI TUNA*
Couscous, sautéed spinach, Pequillo pepper
purée, yogurt vinaigrette

ROASTED BEEF STRIP LOIN*
Potato gratin, broccoli, carrots, Madeira sauce

ROASTED PORK LOIN
Garlic mashed potatoes, braised Napa cabbage,
grilled squash, cranberry chutney

SPINACH & RICOTTA RAVIOLI ✓
San Marzano tomatoes, Parmesan, chives

FISH OF THE DAY
Chef's vegetable choice

ROASTED CHICKEN BREAST #
Thyme jus

NEW YORK STRIP LOIN*
Herb butter or green peppercorn sauce

SPAGHETTI BOLOGNESE
Beef ragoût, roasted garlic, San Marzano
tomatoes, Pecorino Romano, basil

Desserts

GRAND MARNIER SOUFFLÉ
Vanilla crème anglaise

NO SUGAR ADDED
STRAWBERRY TRIFLE ☐
Mascarpone cream, lemon cookie

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
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SURF AND TURF* #
Maine lobster tail,
roasted filet mignon
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Royal DINING
DINNER

Starters

- ROASTED POBLANO PEPPER SOUP #
Sweet corn, chorizo, cilantro oil
- ARUGULA AND RADICCHIO SALAD #
Goat cheese, pomegranate, prosciutto,
Sherry-Dijon vinaigrette
- SEAFOOD CAKE
Pickled mango carrot slaw, sambal aioli
- BAKED FRENCH ONION SOUP
Gruyère cheese, herb croûton
- CAESAR SALAD
Hearts of Romaine, Focaccia croûtons,
Parmesan cheese
- SHRIMP COCKTAIL #
Horseradish cocktail sauce, Marie-Rose sauce
- ESCARGOTS À LA BOURGUIGNONNE
Garlic parsley butter
- SEASONAL FRUIT MEDLEY #
Hand cut fruit selection

Main Courses

- BRAISED BEEF SHORT RIB
Mashed potatoes, roasted root vegetables,
Cabernet sauce
- LASAGNA AL FORNO
Egg pasta, beef Bolognese, béchamel sauce
- CHICKEN CORDON BLEU
Ham and cheese stuffed chicken breast, rice,
grilled squash, chicken jus
- CREAMY WILD MUSHROOM RISOTTO ✓
Mascarpone, Parmigiano Reggiano
- FISH OF THE DAY
Chef's vegetable choice
- ROASTED CHICKEN BREAST #
Thyme jus
- NEW YORK STRIP LOIN*
Herb butter or green peppercorn sauce
- SPAGHETTI BOLOGNESE
Beef ragoût, roasted garlic, San Marzano
tomatoes, Pecorino Romano, basil

Desserts

- WARM DARK CHOCOLATE COOKIE
Vanilla ice cream
- NO SUGAR ADDED
LEMON PANNA COTTA #
Strawberry coulis, basil
- 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
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with drawn butter or fresh garlic
herb butter \$29.95

CHOPS GRILLE FILET MIGNON* #
Roasted beef tenderloin with
selection of sauce \$16.95

SURF AND TURF* #
Maine lobster tail,
roasted filet mignon
with selection of sauce \$34.95

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Starters

- CREAM OF CAULIFLOWER SOUP #V
Paprika croûtons
- TOMATO, WATERMELON AND FETA #V
Basil, balsamic reduction, sea salt
- SEAFOOD RISOTTO #
Garlic, shrimps, scallops, calamari, mussels
- BAKED FRENCH ONION SOUP
Gruyère cheese, herb croûton
- CAESAR SALAD
Hearts of Romaine, Focaccia croûtons,
Parmesan cheese
- SHRIMP COCKTAIL #
Horseradish cocktail sauce, Marie-Rose sauce
- ESCARGOTS À LA BOURGUIGNONNE
Garlic parsley butter
- SEASONAL FRUIT MEDLEY #V
Hand cut fruit selection

Main Courses

- FOUR CHEESE RAVIOLI V
Wild mushroom sauce, truffle oil
- CILANTRO CRUSTED COD LOIN
Corn potato hash, creamy lobster sauce
- PAN SEARED CHICKEN #
Seasonal vegetables, tomatoes, olive oil,
natural jus
- BEEF BOURGUIGNON
Pearl onions, mushrooms, crispy bacon,
red wine, rice pilaf
- SWEET AND SOUR TOFU V
Broccoli, shiitake mushrooms, jasmine rice
- FISH OF THE DAY*
Chef's vegetable choice
- ROASTED CHICKEN BREAST #
Thyme jus
- NEW YORK STRIP LOIN*
Herb butter or green peppercorn sauce

Desserts

- CHOCOLATE SOUFFLÉ
Praline sauce
- NO SUGAR ADDED ENGLISH TRIFLE #
Raspberry jello, vanilla custard,
whipped 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
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WHOLE MAINE LOBSTER #
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with drawn butter or fresh garlic
herb butter \$29.95

CHOPS GRILLE FILET MIGNON* #
Roasted beef tenderloin with
selection of sauce \$16.95

SURF AND TURF* #
Maine lobster tail,
roasted filet mignon
with selection of sauce \$34.95

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ROASTED TOMATO SOUP ✓
Crème fraîche, garlic Focaccia, basil pesto

CHILLED STRAWBERRY BISQUE ✓
Mint foam

INSALATA CAPRESE
Roma tomatoes, Mozzarella, herb pesto

VIDALIA ONION TART
Applewood smoked bacon,
Parmesan Reggiano

BAKED FRENCH ONION SOUP
Gruyère cheese, herb croûton

CAESAR SALAD
Hearts of Romaine, Focaccia croûtons,
Parmesan cheese

SHRIMP COCKTAIL #
Horseradish cocktail sauce, Marie-Rose sauce

SEASONAL FRUIT MEDLEY # ✓
Hand cut fruit selection

Main Courses

PAN SEARED BARRAMUNDI #
Haricots verts, grilled squash, fava beans,
creamy black truffle sauce

BROILED LOBSTER TAIL #
Lemon saffron rice, seasonal vegetables,
drawn butter

SLOW ROASTED PRIME RIB*
Mashed potatoes, seasonal vegetables,
horseradish au jus

YUKON GOLD POTATO GNOCCHI
Barolo braised beef ragu, Pecorino cheese,
Italian parsley

CHEESE TORTELLONI ✓
Parmesan Reggiano, blue cheese sauce

FISH OF THE DAY
Chef's vegetable choice

ROASTED CHICKEN BREAST #
Thyme jus

NEW YORK STRIP LOIN*
Herb butter or green peppercorn sauce

Desserts

CHOCOLATE MOLTEN CAKE
Caramel coulis, vanilla ice cream

BAKED ALASKA
Torched meringue, strawberry coulis

NO SUGAR ADDED
PINEAPPLE UPSIDE DOWN CAKE # □
Mango, lime, raspberry coulis

CRÈME BRÛLÉE #
Vanilla custard, caramelized sugar

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

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herb butter \$29.95

CHOPS GRILLE FILET MIGNON* #
Roasted beef tenderloin with
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SURF AND TURF* #
Maine lobster tail,
roasted filet mignon
with selection of sauce \$34.95

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

Main Courses

- BATTERED COD
Jasmine rice, asparagus, sweet curry sauce
- PAPPARDELLE CARBONARA
Egg yolk, prosciutto, Parmesan
- BRAISED LAMB SHANK
Roasted garlic mashed potatoes, green beans, sautéed spinach, rosemary lamb jus
- ROASTED TURKEY
Mashed sweet potatoes, apple bread stuffing, rich cider gravy
- VEGETABLE KORMA V
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 #
Broiled, grilled, or steamed lobster, with drawn butter or fresh garlic herb butter \$29.95

CHOPS GRILLE FILET MIGNON* #
Roasted beef tenderloin with selection of sauce \$16.95

SURF AND TURF* #
Maine lobster tail, roasted filet mignon with selection of sauce \$34.95

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BREAKFAST

CONTINENTAL

SEASONAL FRUIT   

FRESH GRAPEFRUIT HALF   

SMOKED SALMON*
capers, red onions, tomato,
egg, cream cheese

MUESLI 

GRANOLA PARFAIT 

FROM THE BAKERY 
danishes, croissants, muffins

YOGURTS & CEREALS

CORN FLAKES

GRANOLA

SPECIAL K

RAISIN BRAN

RICE KRISPIES

CHEERIOS

FRUIT LOOPS

OATMEAL 
raisins, brown sugar

FROSTED FLAKES

GRIDDLE

FRENCH TOAST 
berry compote, whipped cream

BUTTERMILK PANCAKES 
blueberry, banana, strawberry or plain

SIDES

BACON 

SAUSAGE 

BAKED BEANS   

CORNED BEEF HASH

SAUTÉED MUSHROOMS   

CHEDDAR CHEESE GRITS 

EGGS

EXPRESS*
scrambled, bacon, sausage

TWO FRESH EGGS* OR OMELET*
whole or eggwhite prepared your way
choice of:
ham, smoked salmon, tomato, onion,
mushrooms, cheese

EGGS BENEDICT*
classic

BEVERAGES

JUICES
orange, tomato, apple, v8

FRESHLY SQUEEZED JUICE**
orange
(available at current bar prices)

 gluten-free

 lactose-free

 vegetarian

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** An 18% gratuity will be added to each check.

BREAKFAST MENU

Continental breakfast is complimentary.
American breakfast has a delivery fee of
\$7.95 per room. An 18% gratuity is additional
and will automatically be added to your check.



STATEROOM NUMBER:

NUMBER OF GUESTS:

CHECK DESIRED DELIVERY TIME:

- | | |
|--|--|
| <input type="checkbox"/> 6:00 am - 6:30 am | <input type="checkbox"/> 6:30 am - 7:00 am |
| <input type="checkbox"/> 7:00 am - 7:30 am | <input type="checkbox"/> 7:30 am - 8:00 am |
| <input type="checkbox"/> 8:00 am - 8:30 am | <input type="checkbox"/> 8:30 am - 9:00 am |
| <input type="checkbox"/> 9:00 am - 9:30 am | <input type="checkbox"/> 9:30 am - 10:00 am |
| <input type="checkbox"/> 10:00 am - 10:30 am | <input type="checkbox"/> 10:30 am - 11:00 am |



CONTINENTAL BREAKFAST

Continental breakfast is complimentary. Indicate desired quantity for each item and hang on outside door handle by 3:00 am.

JUICES AND BEVERAGES

- | | |
|---|--|
| <input type="checkbox"/> Apple Juice | <input type="checkbox"/> Fat-Free Milk |
| <input type="checkbox"/> Orange Juice | <input type="checkbox"/> Lactose-Free Milk |
| <input type="checkbox"/> Coffee | <input type="checkbox"/> Half & Half |
| <input type="checkbox"/> Decaffeinated Coffee | <input type="checkbox"/> Green Tea |
| <input type="checkbox"/> Milk | <input type="checkbox"/> Black Tea |
| <input type="checkbox"/> Chocolate Milk | <input type="checkbox"/> Herbal Tea |

FROM THE BAKERY

- | | |
|--|--|
| <input type="checkbox"/> Wheat Toast | <input type="checkbox"/> Glazed Donut |
| <input type="checkbox"/> White Toast | <input type="checkbox"/> Chocolate Donut |
| <input type="checkbox"/> Gluten-free Toast | <input type="checkbox"/> Croissant |
| <input type="checkbox"/> Plain Bagel | <input type="checkbox"/> Blueberry Muffin |
| <input type="checkbox"/> English Muffin | <input type="checkbox"/> Assorted Pastries |

ASSORTED JAMS AND SPREADS

- | | |
|---|---------------------------------------|
| <input type="checkbox"/> Strawberry Jam | <input type="checkbox"/> Cream Cheese |
| <input type="checkbox"/> Grape Jam | <input type="checkbox"/> Butter |
| <input type="checkbox"/> Orange Marmalade | <input type="checkbox"/> Margarine |
| <input type="checkbox"/> Honey | |

CEREALS

- | | |
|---|----------------------------------|
| <input type="checkbox"/> Special K | <input type="checkbox"/> Granola |
| <input type="checkbox"/> Corn Flakes | <input type="checkbox"/> Oatmeal |
| <input type="checkbox"/> Frosted Flakes | <input type="checkbox"/> Grits |
| <input type="checkbox"/> Raisin Bran | |

FRUITS

- | | |
|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Whole Apple | <input type="checkbox"/> Whole Banana |
| <input type="checkbox"/> Whole Orange | <input type="checkbox"/> Fruit Plate |

YOGURTS

- | | |
|--------------------------------|--------------------------------|
| <input type="checkbox"/> Plain | <input type="checkbox"/> Fruit |
|--------------------------------|--------------------------------|

AMERICAN BREAKFAST

American breakfast has a delivery fee of \$7.95 per room.

An 18% gratuity is additional and will automatically be added to your check.

Indicate desired quantity for each item and hang on outside door handle by 3:00 am.

EGGS YOUR WAY*

- | | |
|--|--|
| <input type="checkbox"/> Scrambled Eggs | Fried Eggs |
| <input type="checkbox"/> Scrambled Egg Whites | <input type="checkbox"/> Sunny-Side Up |
| <input type="checkbox"/> Scrambled Egg Beaters | <input type="checkbox"/> Over Medium |
| <input type="checkbox"/> Plain Omelette | <input type="checkbox"/> Over Easy |
| <input type="checkbox"/> Ham & Cheese Omelette | <input type="checkbox"/> Over Hard |

BUTTERMILK PANCAKES

- | | |
|--------------------------------------|---|
| <input type="checkbox"/> Plain | <input type="checkbox"/> No Sugar Added Maple Syrup |
| <input type="checkbox"/> Blueberry | |
| <input type="checkbox"/> Maple Syrup | |

SIDES


- | | |
|--------------------------------------|--|
| <input type="checkbox"/> Hash Browns | <input type="checkbox"/> Pork Sausage (2) |
| <input type="checkbox"/> Bacon (3) | <input type="checkbox"/> Chicken Sausage (2) |


MORNING BEVERAGES


- | | |
|---------------------------------|---|
| <input type="checkbox"/> Mimosa | <input type="checkbox"/> Ultimate Bloody Mary |
|---------------------------------|---|


Available at current bar pricing, plus 18% gratuity.


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 Solicita el menú en español al asistente de camarote.

 Veuillez demander le menu en français au personnel de chambre.

 Solicite o menu traduzido ao camareiro.

 Chiedi il menu tradotto all'assistente di cabina.

 Bitte fragen Sie Ihren Kabinensteward nach einer Übersetzung der Speisekarte.