

SUN

Radiant vegetables playfully reinvented

Baby Vegetables in the Farden Soil, pebbles

Reconstructed Caprese

Liquid olive, ricotta powder, basil

Tomato Water
Pepper spherification,
bread foam

ICE

Chilled to exhilarate the palate

Citrus Seas Shhhh* Spicy tuna,

ohba leaf

floral yuzu granité

Crispy Crab Cones*
Cilantro, avocado mousse,

Sashimi of Red and White Tuna* Charred scallion

FIRE

Emanating wonderful warmth

The Bird's Nest Smoke, blue cheese, hot sauce

Mad Hatter's Purple Potted Shrimp Crispy crumb, scotch bonnet

Wonton Soup
Jelly, noodles

EATZITH

Dishes grounded in whimsy

The Chicken and the Egg Crispy skin, potato purée

Snap, Crackle and Pork Apples, cracklin

The Rib "I" Luscious Short Rib Bordelaise sauce

Liquid Truffle Mushroom Risotto Inverse sphere of wild mushrooms, white pearls of Parmesan and truffle

SEA

Oceanic inspirations from the tide of the imagination

Liquid Lobster*
Bone marrow, caviar

Halibut Cooked in Clear Paper Mushrooms, potato

Branzino in Crispy Bread Tamarind spice emulsion

*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 galleys 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.