

Menus

All sailings will feature the Welcome Aboard menu on the first evening.



WELCOME ABOARD

MARYLAND-STYLE CRAB CAKE
sautéed until golden brown with creamy Old Bay® sauce and a tomato-cucumber salad

CHEF'S RECOMMENDATION
SOUTHERN FRIED CHICKEN
seasoned and crispy chicken with Tabasco® honey, buttery mashed potatoes, sweet corn on the cob

KEY LIME PIE
silky and tangy key lime custard baked in a brown butter graham cracker crust

STARTERS

SPINACH AND ARTICHOKE DIP
creamy dip served warm with crunchy corn tortilla chips

CHILLED SHRIMP COCKTAIL®
tender shrimp, classic horseradish cocktail sauce, fresh lemon

ROASTED TOMATO SOUP®
a blend of seasoned vine-ripened Roma tomatoes topped with crunchy garlic ciabatta croûtons and basil pesto

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

MARYLAND-STYLE CRAB CAKE
sautéed until golden brown with creamy Old Bay® sauce and a tomato-cucumber salad

MAIN COURSES

PAN ROASTED FISH FILLET
flaky white fish over creamy potato leek gratin, a sautéed medley of corn, peppers, and snow peas in a saffron butter sauce topped with crispy leeks

SOUTHERN FRIED CHICKEN
seasoned and crispy chicken with Tabasco® honey, buttery mashed potatoes, sweet corn on the cob

NEW YORK STRIP STEAK*
prepared to order with choice of herb butter or green peppercorn sauce, baked potatoes, sautéed vegetables

SLOW ROASTED PRIME RIB*
tender beef, creamy mashed potatoes, broccoli, sautéed carrots and a flavorful horseradish au jus

DESSERTS

KEY LIME PIE
rich and meaty sauce with San Marzano tomatoes, roasted garlic, Parmesan cheese and fresh parsley

ROYAL CHEESECAKE®
velvety cheesecake garnished with a sweet glazed strawberry

BOSTON CREAM PIE
the rich, creamy classic: layers of moist cake, vanilla custard and chocolate glaze

DARK CHOCOLATE CUSTARD®
silky custard infused with rich cocoa, topped with fresh raspberries

PEANUT-CARAMEL BAR®
crispy peanut butter rice square with a touch of maple syrup over a sweet mixed berry compote

ICE CREAM®
choice of vanilla, strawberry, or chocolate
no sugar added and 100% real ice cream 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 allergies or dietary restrictions.
Royal Caribbean International galleries 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.

Sailings six nights and longer will offer the French Night menu on the first formal night.



WELCOME TO FRENCH NIGHT

CHEF'S RECOMMENDATION

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

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

CRÈME BRÛLÉE
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 roasted 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 BOURGUIGNONNE
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

DESSERTS

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

CRÈME BRÛLÉE®
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

CAPPUCINO 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 100% real ice cream 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 allergies or dietary restrictions.
Royal Caribbean International galleries 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.

On Caribbean sailings, the Caribbean Night menu comes out on the first evening at a Caribbean port.



WELCOME TO CARIBBEAN NIGHT

CHEF'S RECOMMENDATION

CRISPY COCONUT JUMBO SHRIMP
breaded coconut shrimp with a tangy pineapple celeriac slaw and sweet chill dipping sauce

JERK SEASONED PORK CHOP
tender marinated pork chop with rice and beans, sweet plantains, Jamaican fried dumplings

PINEAPPLE SUNSHINE CAKE
light and fluffy pineapple cake with a sweet whipped cream frosting

STARTERS

HONEY-SOY TOFU AND AVOCADO SALAD®
chilled marinated tofu tossed with plump grape tomatoes, ripe avocado, and toasted white sesame seeds

GREEN LENTIL SOUP
hearty lentils simmered in a San Marzano tomato base with fragrant rosemary

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

ASIAN-STYLE PORK BAO TACOS
roasted pork belly in a sweet-chili sauce topped with sautéed vegetables and pork crackling in a soft, steamed bun

CRISPY COCONUT JUMBO SHRIMP
breaded coconut shrimp with a tangy pineapple celeriac slaw and sweet chill dipping sauce

MAIN COURSES

GARLIC-HERB BUTTERED TIGER SHRIMP
broiled until golden brown, served with jasmine rice, sautéed seasonal vegetables and a garlicky herb butter

ROASTED CARIBBEAN CHICKEN
paired with rice and black beans, sweet plantains and Jamaican fried dumplings topped with a pineapple and black bean salsa

JERK SEASONED PORK CHOP
tender marinated pork chop with rice and beans, sweet plantains, Jamaican fried dumplings

NEW YORK STRIP STEAK #
prepared to order with choice of herb butter, sauce Diane with cognac and mushrooms, or green peppercorn sauce with a baked potato and sautéed vegetables

PESTO TAGLIATELLE
al dente flat pasta noodles tossed with fresh pesto, cremini mushrooms, sundried tomatoes and Parmesan cheese

STUFFED GRILLED EGGPLANT ®
whole wheat couscous with pomegranate seeds and bell peppers layered inside grilled eggplant, with minted cucumber and a spring onion dressing

RUSTIC CHICKEN KORMA
tender chicken in a creamy, mildly spicy tomato-cashew sauce, basmati rice, roti, crispy poppadum, and raita

DESSERTS

PINEAPPLE SUNSHINE CAKE
light and fluffy pineapple cake with a sweet whipped cream frosting

CARROT CAKE
aromatic with cinnamon, allspice and toasted walnuts and finished with a sweet cream cheese frosting

ROYAL CHOCOLATE CAKE #
layers of dark chocolate cake and decadent chocolate mousse

WARM BLUEBERRY COBLER ®
sweet oatmeal crumble baked over plump blueberries, paired with vanilla ice cream

VEGAN FUDGE BROWNIE ®
rich chocolate brownie with sweet whipped cream and caramel sauce

ICE CREAM #
choice of vanilla, strawberry, or chocolate
(No sugar added and vegan ice cream is 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*

All sailings will feature the Italian Night menu on at least one evening.



WELCOME TO ITALIAN NIGHT

CHEF'S RECOMMENDATION

ITALIAN MINISTRONE
a classic Italian soup—diced mixed vegetables, cannellini beans and macaroni pasta cooked in a savory tomato broth

LASAGNA AL FORNO
layers of lasagna, ricotta, mozzarella cheese, marinara and béchamel sauce

CLASSIC TIRAMISU
layers of whipped mascarpone cheese, delicate ladyfingers, espresso and a hint of Kahlúa® liqueur

STARTERS

SEARED BEEF CARPACCIO*
charred beef tenderloin thinly sliced under arugula, crispy garlic, shaved Parmesan and a Dijon-mustard dressing

ITALIAN MINISTRONE
a classic Italian soup—diced mixed vegetables, cannellini beans and macaroni pasta cooked in a savory tomato broth

GARDEN MIXED SALAD
fresh lettuce greens, tomatoes, cucumber and red onion served with a house vinaigrette

CLASSIC CAESAR SALAD #
crisp romaine, garlic croûtons, Parmesan, creamy Caesar dressing

CRISPY PARMESAN ARANCINI
panko-breaded and fried arborio rice, portobello mushroom and provolone cheese balls paired with romesco sauce

GOLDEN POLENTA FRIES WITH SPICY DIP®
crispy baked corn polenta served with a chilled creamy hazelnut-red pepper spread

MAIN COURSES

PAN-SEARED FILLET OF SOLE
lightly floured flaky white fish served with jasmine rice, steamed broccoli, cherry tomatoes and a delicate lemon-butter sauce

CHICKEN PARMESAN
breaded chicken breast topped with marinara sauce and melted mozzarella cheese, served over al dente spaghetti

LASAGNA AL FORNO
layers of lasagna pasta, beef ragout, mozzarella cheese, marinara and béchamel sauce

NEW YORK STRIP STEAK #
prepared to order with choice of herb butter or green peppercorn sauce, baked potato, sautéed vegetables

CREAMY MUSHROOM RISOTTO
hearty arborio rice cooked with vegetable broth and finished with wild mushrooms, mascarpone and Parmesan cheeses

VEGAN SPAGHETTI BOLONNESE®
al dente pasta in a rich marinara sauce with hearty mushrooms and a tofu crumble

SPICED LAMB KOFTA
ground lamb with aromatic onion-tomato gravy, basmati rice, roti, crispy poppadum, chilled raita

DESSERTS

LEMON CURD TARTLET
sweet lemon curd baked in a buttery crust, with torched meringue and a chocolate garnish

ITALIAN CHOCOLATE-HAZELNUT CAKE
decadent nutty cake with sweet whipped cream and a rich chocolate sauce

CLASSIC TIRAMISU
layers of whipped mascarpone cheese, delicate ladyfingers, espresso and a hint of Kahlúa® liqueur

COFFEE POT DE CRÈME®
luscious creamy coffee-flavored custard with whipped cream and fresh raspberries

CRUMBLY OAT AND BERRY BAR®
layers of jam and brown-sugar-crusteds oats baked fresh and topped with berries and mint

ICE CREAM #
choice of vanilla, strawberry, or chocolate
(No sugar added and vegan ice cream is 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 Caribbean® © No sugar added © Vegan
Requests for items that are not featured on this menu can only be accommodated for allergies or dietary restrictions.
Royal Caribbean International sailings 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.

On Mexico sailings, the Mexican Night menu comes out on the first evening at a Mexico port.



WELCOME TO MEXICAN NIGHT

CHEF'S RECOMMENDATION

ROASTED POBLANO PEPPER SOUP
rich and silky, topped with roasted corn, red peppers, fresh cilantro and sautéed chorizo

CHILI-LIME CRUSTED SALMON*
served over a sweet potato, mushroom, and kale hash topped with tangy mango and bell pepper salsa

TRES LECHES CAKE
vanilla sponge cake soaked in a triad of sweet creams, with dulce de leche and meringue

STARTERS

CLASSIC CAESAR SALAD*
crisp romaine, garlic croutons, Parmesan, creamy Caesar dressing

CHILLED SHRIMP COCKTAIL*
tender shrimp, classic horseradish cocktail sauce, fresh lemon

ROASTED POBLANO PEPPER SOUP
rich and silky, topped with roasted corn, red peppers, fresh cilantro and sautéed chorizo

TORTILLA SOUP*
tomato broth with hearty black beans and sweet corn, topped with cilantro, crunchy corn tortillas and fresh lime

GRILLED SWEET CORN CAKES
served golden brown with grilled vegetables, tomato avocado salsa and fresh cilantro

ESCARGOTS À LA BOURGIGNONNE*
baked snails in garlic-parsley butter—a true French delicacy

MAIN COURSES

CHILI-LIME CRUSTED SALMON*
served over a sweet potato, mushroom, and kale hash topped with tangy mango and bell pepper salsa

GRILLED CHICKEN BREAST*
tender chicken breast with roasted potatoes, carrots and spinach, and a savory thyme jus

PULLED PORK ENCHILADA
tender pulled pork in flour tortilla baked with cheese, guajillo pepper sauce and sour cream, topped with fresh cilantro and red onion

CARNE ASADA
chili-marinated and grilled flank steak with Mexican-style rice, pinto beans, sautéed spinach and peppers, finished with a bright salsa verde

SPAGHETTI BOLOGNESE*
rich and meaty sauce with San Marzano tomatoes, roasted garlic, Parmesan cheese and fresh parsley

CRUNCHY CHILI-CRUSTED TOFU TACOS*
served in baskets of flour tortillas with sliced pears and a peanut-sambal oleek sauce

BUTTER CHICKEN
tender chicken in a rich curry of spiced tomato, butter and cream, served with jasmine rice, crispy poppadum, roti and raita

DESSERTS

CARAMEL FLAN
creamy custard soaked in caramel syrup

TRES LECHES CAKE
vanilla sponge cake soaked in a triad of sweet creams, with dulce de leche and meringue

WARM CHOCOLATE CHIP COOKIE
soft baked and gooey with vanilla ice cream

COCONUT LAYER CAKE*
coconut sponge cake, coconut whipped cream and raspberry sauce

TOFFEE CHEESECAKE*
buttery toffee with velvety vegan cheesecake topped with fresh berries

ICE CREAM*
choice of vanilla, strawberry, or chocolate
no sugar added and vegan ice cream 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 allergies or dietary restrictions.
Royal Caribbean International sailings 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.

Sailings six nights and longer will offer The Royal Night menu on the second formal night.



WELCOME TO THE ROYAL NIGHT

CHEF'S RECOMMENDATION

BAKED FRENCH ONION SOUP*
savory beef broth with caramelized onions and herb croutons coated with melted Gruyère and Parmesan cheeses

MAINE LOBSTER TAIL
broiled lobster tail with melted butter
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 croutons coated with melted Gruyère and Parmesan cheeses

CLASSIC CAESAR SALAD*
crisp romaine, garlic croutons, Parmesan, creamy Caesar dressing

ESCARGOTS À LA BOURGIGNONNE
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 parillyki 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

MAINE LOBSTER TAIL
broiled lobster tail with melted butter
Additional lobster tail available for \$16.99

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 cream 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 allergies or dietary restrictions.
Royal Caribbean International sailings 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.

Sailings six nights and longer will feature the Bon Voyage menu on the final evening.



BON VOYAGE

CHEF'S RECOMMENDATION

MEDITERRANEAN TAPAS MEDLEY
a spread of hummus, refreshing tzatziki, classic Greek salad and soft pita bread

BRAISED LAMB
fork tender braised lamb with roasted garlic mashed potatoes, bean ragout, sautéed spinach and rosemary-lamb jus

CREMA CATALANA
smooth and rich Spanish-style custard topped with a crackly caramelized sugar topping

STARTERS

MEDITERRANEAN TAPAS MEDLEY
a spread of hummus, refreshing tzatziki, classic Greek salad and soft pita bread

PAN-SEARED ASPARAGUS®
jumbo green asparagus with creamy white bean hummus and a hazelnut-basil pesto drizzle

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

SEAFOOD CAKE
panko breaded and deep-fried until golden brown, with mango-carrot slaw and a spicy garlic mayonnaise

MAIN COURSES

PECAN CRUSTED SALMON
roasted salmon under a crunchy creole pecan crust, warm potatoes in a light horseradish scallion crema

AUTUMN TURKEY DINNER
juicy roasted turkey over mashed sweet potatoes, apple stuffing with toasted walnuts, sautéed corn and rich cider gravy

BRAISED LAMB
fork tender braised lamb with roasted garlic mashed potatoes, bean ragout, sautéed spinach and rosemary-lamb jus

GRILLED MEDITERRANEAN STEAK*
prepared to order with garlic potato wedges, tender roasted vegetables and a classic chimichurri sauce

DESSERTS

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

CREMA CATALANA
smooth and rich Spanish-style custard topped with a crackly caramelized sugar topping

DARK CHOCOLATE BROWNIE
rich cocoa brownie, sweet whipped cream, caramel popcorn and a caramel drizzle

LAYERED PEACH TRIFLE®
layers of soaked sponge cake, sweet peaches, whipped cream and a strawberry-lime sauce

VEGAN CHOCOLATE CHERRY TART®
vanilla tart shell with rich dark chocolate ganache and cherry filling, sweet whipped cream and lemon zest

ICE CREAM®
choice of vanilla, strawberry, or chocolate
NO SUGAR ADDED & NO EGG IN CHERRY & VANILLA

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 Caribbean © 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 galaxies 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.

Sailings six nights and longer will offer the British Night menu on at least one evening.



BRITISH NIGHT

CHEF'S RECOMMENDATION

GOAT CHEESE TART
seasoned eggplant, zucchini, bell peppers and tomatoes atop puff pastry topped with goat cheese

TRADITIONAL ENGLISH FISH AND CHIPS
deep-fried tempura-battered Atlantic cod served alongside thick-cut fried potatoes, coleslaw and tartar sauce

STICKY TOFFEE PUDDING
warm steamed date pudding with caramel sauce and whipped cream

STARTERS

BABY SHRIMP COCKTAIL SALAD
brandied marie rose sauce

LEEK AND POTATO SOUP
green & white leeks, potato, cream, fresh chives

GARDEN SALAD®
fresh lettuce, tomatoes, cucumber, onion, house vinaigrette

ESCARGOTS A LA BOURGIGNONNE®
baked snails in garlic-parsley butter—a true French delicacy

GOAT CHEESE TART
puff pastry topped with goat cheese

MOZZARELLA CHEESE STICKS
mozzarella cheese coated with crispy garlic-seasoned panko breading, served with a zesty marinara dipping sauce

MAIN COURSES

TRADITIONAL ENGLISH FISH AND CHIPS
deep-fried tempura-battered Atlantic cod served alongside thick-cut fried potatoes, coleslaw and tartar sauce

CHICKEN TIKKA MASALA
tender chicken strips in a spicy tomato-yogurt sauce, served with basmati rice, roti and pappadam

CHICKEN AND MUSHROOM PIE
creamy chicken & mushroom stew potted with flaky puff pastry, with seasonal vegetables

NEW YORK STRIP STEAK®
prepared to order with choice of herb butter or green peppercorn sauce, baked potato, sautéed vegetables

DESSERTS

ROYAL CHOCOLATE CAKE®
layers of dark chocolate cake and decadent chocolate mousse

ENGLISH TRIFLE
layers of sherry-soaked sponge cake, fruit, vanilla custard and whipped cream

STICKY TOFFEE PUDDING
warm steamed date pudding with caramel sauce and whipped cream

NO SUGAR ADDED CHOCOLATE MOUSSE®
silky chocolate mousse topped with whipped cream and fresh strawberries

VEGAN BERRY SUNDAE®
Vegan ice cream, berry compote, whipped cream with crushed vegan cookies

ICE CREAM®
choice of vanilla, strawberry, or chocolate
NO SUGAR ADDED & NO EGG IN CHERRY & VANILLA

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 Caribbean © 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 galaxies 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.