

APPETIZERS

CURED SALMON*

Pumpernickel, horseradish crème fraîche, caviar

BURRATA 🌿

Spinach-arugula pesto, cherry tomato, crispy prosciutto, garlic crostini

SMOKED TOMATO SOUP 🌿

Garlic focaccia croûtons, Parmesan

CRISPY PORK BELLY 🌿

Parsnip purée, apple slaw, port wine reduction

ENTRÉES

RIGATONI

Spicy Italian sausage, roasted tomato, broccoli rabe

ROASTED BRANZINO 🥄

Grilled zucchini, peppers, lemon confit, pesto

SEARED DUCK BREAST* 📦

Celery root purée, sautéed spinach, cherries, Madeira sauce

GRILLED FILET MIGNON*

Truffle potato purée, asparagus, Bordelaise sauce

CAULIFLOWER STEAK 🌿

Greek yogurt, garlic confit, pumpkin seeds, thyme

CLASSICS

APPETIZERS

SHRIMP COCKTAIL 🌿📦

Horseradish cocktail sauce

CLASSIC CAESAR SALAD 🌿

Hearts of Romaine lettuce, garlic croûtons, Parmesan cheese

ESCARGOTS À LA BOURGUIGNONNE

Garlic, parsley, butter

FRENCH ONION SOUP

Gruyère cheese, herb croûtons

ENTRÉES

(served with potatoes du jour,
seasonal vegetables)

BROILED ATLANTIC SALMON* 🌿📦

Hollandaise sauce

GRILLED CHICKEN BREAST 🌿📦

Thyme jus

GRILLED NEW YORK SIRLOIN STEAK* 📦

Herb butter or classic green peppercorn sauce

🌿 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.