
${ }^{1}$ An $18 \%$ gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.

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.

## Appetizers

## Roasted Organic Beet Salad

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

## Caesar Salad

Romaine lettuce, Parmesan cheese, anchovies

Seared Honey Glazed Scallops
Red peppers and chorizo stew, orange sauce

## Braised Short Rib

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

## Sunchoke Velouté

Black truffle, shallots, thyme, tumeric

## Roasted Spiced Pumpkin Bisque

Crème fraîche, sourdough croûtons, applewood smoked bacon

Crispy Berkshire Pork Belly
Parsnip purée, apple and watermelon radish slaw, port wine reduction

## Entrées

## Pan-seared Halibut

Warm potato salad, mesclun leaves, saffron and truffle hollandaise

Pan-seared
Veal Medallions*
Potato mash, organic vegetables, Madeira sauce

## Seared Venison Loin*

Celery root purée, turnips, brussels sprouts, chocolateport wine sauce

## Lamb Wellington*

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

## Duck Duo*

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

## Lobster Thermidor*

Cognac cream, tarragon and Parmesan cheese

## Cauliflower Steak

Greek yogurt, garlic confit, pumpkin seeds and thyme

## Roasted Tenderloin of Beef for Two*

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

## Cheeses \& Desserts

## Artisanal Cheese <br> Selection

Served with dried fruit and homemade bread

Fried Cheesecake
Nutella, whipped cream, caramelized popcorn

## Peanut Butter Chocolate Tart

Caramelized walnuts, blackcurrant sorbet

Hazelnut<br>Passion Fruit Bar<br>Lime gel, yuzu mango sorbet



