

Main
DINING

ROYALCARIBBEAN.COM

Royal Caribbean International® main dining room
now features a new and exciting menu!

Each evening, enjoy a different menu of
appetizers, main entrées, entrée-portion salads
and desserts. Choose what you like, or consider
the 'Chef's Inspiration,' a three-course dinner
suggestion. You'll also notice our 'Classics' menu —
favorites that are available every night.



Sample menus provided. Menus subject to change.

Wine & Dine

Save up to 25% off the list price of fine wines from around the world when you purchase a multi-bottle Wine & Dine package. Enjoy your bottles whenever you like, from the main dining room to Windjammer, or in Specialty Restaurants. Single bottles and glasses of wine are also available. Ask your waiter about wine pairings and package details.



Chef's inspiration

SMOKED FISH RILLETTES

Delicate seafood spread of smoked salmon, mackerel, trout and sour cream, garnished with a tiger shrimp and garlic crostini

SPINACH SALAD

Fresh spinach, plum tomatoes, sliced mushrooms and toasted sunflower seeds

MOJO-MARINATED GRILLED PORK CHOP

Roasted sweet potatoes and broccoli with a cumin-orange-lime reduction

CARROT CAKE

Layered with cinnamon-nutmeg cream cheese

Starters

STRAWBERRY, KIWI AND PINEAPPLE MEDLEY

SMOKED FISH RILLETTES

EGGPLANT AND ARTICHOKE TART

TOASTED FARRO AND LAMB BROTH

AROMATIC ASIAN COCONUT SEAFOOD SOUP

WATERMELON PUDDING

SPINACH SALAD

ROYAL SHRIMP COCKTAIL

ESCARGOTS BOURGUIGNONNE

SIMPLE AND CLASSIC CAESAR SALAD

DESSERTS

MOIST ALMOND CHOCOLATE CAKE

CARROT CAKE

BLUEBERRY-PEACH CRUMBLE

LOW-FAT MANGO PUDDING

SUGAR-FREE STRAWBERRY CHARLOTTE

BBB CRÈME BRÛLÉE

CHOCOLATE SENSATION

ROYAL CHEESE PLATE

main courses

STEAK AND SPINACH SALAD  

Fresh spinach, plum tomatoes, fresh mushrooms, toasted sunflower seeds, sliced New York steak and ranch dressing

SEAFOOD SPAGHETTI

Bay scallops, crab meat, mussels and peas with a lemon-Chardonnay reduction

HORSERADISH-CRUSTED FILLET OF   ATLANTIC SALMON 

Celeriac-potato mash, snow peas and a lemon beurre blanc and sweet mustard drizzle

MOJO-MARINATED GRILLED PORK CHOP  

Roasted sweet potatoes and broccoli with a cumin-orange-lime reduction

SLOW-ROASTED PRIME RIB  

Seasonal vegetables, baked potato and natural rosemary with jus

SOFT SHELL TORTILLAS  

Filled with grilled vegetables and served with soy chili

classics

LINGUINI POMODORO 

Fragrant tomato, onion and garlic sauce tossed with al dente pasta

PREMIUM ANGUS BEEF SLIDERS  

On a tomato brioche with steak fries and tarragon aioli

BROILED FILLET OF ATLANTIC COD

Served with chef's choice of vegetables

MARINATED GRILLED CHICKEN BREAST  

Natural jus and assorted vegetables

AGED HAND-CUT MANHATTAN STRIP STEAK  

Grilled to order and served with garlic-herb butter and seasonal vegetables

MOJO


In the Caribbean, the namesake region we've sailed since 1970, mojo is the cornerstone sauce and marinade for many dishes. Mojo originated in the Canary Islands and has inspired regional variations from Cuba to Puerto Rico and beyond. Most mojos include olive oil, garlic, paprika and cumin with added flavorings such as vinegar, lemon, orange or lime juice.



DINING CHOICES

Our menus present a different daily choice with options to choose between nine appetizers, three different types of soups, ten entrée choices, and seven desserts.

chef's inspiration

CHILLED BANANA AND RUM SOUP 
Tahitian vanilla cream

ROMAN VIGNOLE SALAD  

Peas, artichokes, spring onions, sugar snap peas, fresh mint and crispy prosciutto with a warm bacon-balsamic vinaigrette



PAN-FRIED FILLET OF BARRAMUNDI   

Saffron-infused cauliflower, fondant potatoes, tomato, capers, Sultana grapes and a pine nut relish

BITTERSWEET CHOCOLATE SOUFFLÉ

Light, bittersweet chocolate dessert with espresso sauce

Starters

SHAVED CANTALOUPE AND HONEYDEW MELON   

BAY SCALLOP GRATIN 

OAKWOOD SMOKED CHICKEN BREAST  

TRADITIONAL LOBSTER BISQUE

DOUBLE-BOILED CHICKEN CONSOMMÉ   

CHILLED BANANA AND RUM SOUP 

ROMAN VIGNOLE SALAD  

ROYAL SHRIMP COCKTAIL  

ESCARGOTS BOURGUIGNONNE

SIMPLE AND CLASSIC CAESAR SALAD  

DESSERTS

BITTERSWEET CHOCOLATE SOUFFLÉ

BBB CRÈME BRÛLÉE 

DOUBLE STRAWBERRY CHEESECAKE

CHOCOLATE SENSATION

SKY HIGH LEMON MERINGUE PIE 

ROYAL CHEESE PLATE

LOW-FAT BERRY BLISS  

SUGAR-FREE CHOCOLATE POT DE CRÈME 

main courses

GRILLED SALMON VIGNOLE SALAD  

Peas, artichokes, spring onions, snow peas, sugar snap peas, fresh mint, crispy prosciutto and a Dijon-lemon vinaigrette

SHRIMP RAVIOLI

Wilted spinach, creamy thyme and corn with a lobster sauce

PAN-FRIED FILLET OF BARRAMUNDI   

Saffron-infused cauliflower, fondant potatoes, tomato, capers, Sultana grapes and a pine nut relish

ROASTED DUCK 

Black currant sauce, sweet red cabbage and golden potato croquettes

CARVED FILET OF BEEF TENDERLOIN  

Morel-crimini mushroom sauce and creamy whipped potatoes

ARTICHOKE-FILLED CRÊPES AU GRATIN 

Fontina cheese, Piave vecchio and mascarpone cheese reduction

classics

LINGUINI POMODORO 

Fragrant tomato, onion and garlic sauce tossed with al dente pasta

PREMIUM ANGUS BEEF SLIDERS  

On a tomato brioche with steak fries and tarragon aioli

BROILED FILLET OF ATLANTIC SALMON

Served with chef's choice of vegetables

MARINATED GRILLED CHICKEN BREAST  

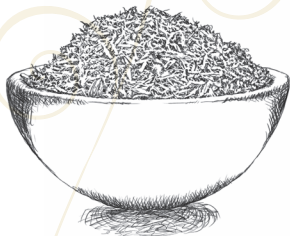
Natural jus and assorted vegetables

AGED HAND-CUT MANHATTAN STRIP STEAK  

Grilled to order and served with garlic-herb butter and seasonal vegetables

SAFFRON

When saffron spice arrived in Scandinavia in the 1300s, the rare Asian ingredient was reserved as a luxury for special occasions. We consider every cruise special, so we use it beyond our Scandinavia and Russia sailings — every guest can enjoy it in our Pan-Fried Fillet of Barramundi. Derived from hand-picked flowers that yield only a very small amount of the spice, saffron is often priced at rates higher than the cost of gold. But the power of its distinct flavor to enhance nearly any dish makes it truly priceless!



PERFECTLY AGED

The premium, certified beef onboard owes its mouthwatering perfection to an indulgent, days-long aging process that concentrates the flavor and ups the tenderness.

chef's inspiration

SPINACH DIP

Warm, creamy dip served with crispy tortilla chips

SEAFOOD CEVICHE

Shrimp, bay scallops, lime-marinated lobster, red onions, cucumbers, dill and cilantro

ROASTED RACK OF LAMB

Parsnip mash, white bean ragout and a thyme reduction

STRAWBERRY KIWI PAVLOVA

Crispy meringue, whipped cream, strawberry compote and kiwi fruit

Starters

SPINACH DIP

SEAFOOD CEVICHE

SEARED BEEF CARPACCIO

NEW ENGLAND CLAM CHOWDER

HOT HARIRA SOUP

CHILLED MANGO AND PINEAPPLE SOUP

GARDEN SALAD

ROYAL SHRIMP COCKTAIL

ESCARGOTS BOURGUIGNONNE

SIMPLE AND CLASSIC CAESAR SALAD

DESSERTS

STRAWBERRY KIWI PAVLOVA

WARM CHOCOLATE CAKE

LOW-FAT PANNA COTTA

TWO-TONE CHOCOLATE PRALINE FINGER

SUGAR-FREE CHOCOLATE COCONUT TERRINE

BBB CRÈME BRÛLÉE

CHOCOLATE SENSATION

ROYAL CHEESE PLATE



main courses

CHICKEN CAESAR

Crisp romaine lettuce, shaved Parmesan cheese, herbed croutons and a five-spice, panko-crusted chicken breast

SHRIMP GYOZA

Japanese shrimp dumplings, bok choy, oyster mushrooms, shiitake mushrooms and ponzu sauce

PAN-SEARED FILLET OF SOLE

Parmesan potato and artichoke gratin, cherry tomatoes and lemon beurre blanc

ROASTED RACK OF LAMB

Parsnip mash, white bean ragout and a thyme reduction

VEAL SCALOPPINE OSCAR

Crab meat, fresh asparagus, grilled plum tomato and mashed potatoes with a veal reduction

CONCHIGLIONI PASTA

Ricotta and spinach-filled pasta, tomato sauce and a pesto drizzle

classics

LINGUINI POMODORO

Fragrant tomato, onion and garlic sauce tossed with al dente pasta

PREMIUM ANGUS BEEF SLIDERS

On a tomato brioche with steak fries and tarragon aioli

BROILED FILLET OF ATLANTIC SALMON

Served with chef's choice of vegetables

MARINATED GRILLED CHICKEN BREAST

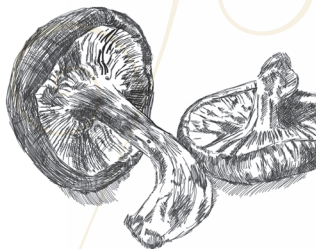
Natural jus and assorted vegetables

AGED HAND-CUT MANHATTAN STRIP STEAK

Grilled to order and served with garlic-herb butter and seasonal vegetables

SHIITAKE



The earthy, smoky flavor of the shiitake mushroom adds depth to stir-fry, soup, pasta and our own spectacular Shrimp Gyoza entrée plate. Packed with protein, iron, vitamins and minerals, shiitake has long been a treasured delicacy in Asia and the South Pacific, a fascinating part of the globe sailed by Royal Caribbean ships year-round.



SUGAR-FREE

Royal Caribbean offers the best sugar-free desserts at sea. We use many fresh ingredients; like fruits and fresh berries along with a very good sugar substitute which certainly makes a big difference in the actual outcome and taste of the dessert.

chef's inspiration

CHILLED STRAWBERRY BISQUE  
With mint foam

INSALATA MISTA   
Mixed greens, crisp zucchini, sweet red bell peppers and black olives

GARLIC TIGER SHRIMP 
Steamed rice, seasonal vegetables and herb butter

STICKY BREAD AND BUTTER PUDDING
Caramel sauce and vanilla ice cream

Starters

CAPRESE SALAD  

ARANCINI

ANTIPASTI  

CREAMY ROASTED GARLIC SOUP

MINISTRONE   

CHILLED STRAWBERRY BISQUE  

INSALATA MISTA   

ROYAL SHRIMP COCKTAIL  

ESCARGOTS BOURGUIGNONNE

SIMPLE AND CLASSIC CAESAR SALAD  

DESSERTS

STICKY BREAD AND BUTTER PUDDING BBB CRÈME BRÛLÉE 

TIRAMISÙ

CHOCOLATE SENSATION

DESSERT SAMPLER

ROYAL CHEESE PLATE

LOW-FAT LEMON-YOGURT CAKE

SUGAR-FREE STRAWBERRIES ROMANOFF

main courses

SHRIMP INSALATA MISTA

Mixed greens, crisp zucchini, sweet red bell peppers, black olives and a grilled garlic shrimp brochette

LASAGNA AL FORNO

Baked layers of egg pasta with beef bolognese and cream sauces

GARLIC TIGER SHRIMP

Steamed rice, seasonal vegetables and herb butter

CHICKEN MARSALA

Sautéed chicken scaloppine, Marsala-mushroom sauce, buttery mashed potatoes and fresh vegetables

EGGPLANT PARMIGIANA

Pan-fried, breaded eggplants, Pomodoro sauce, fresh basil and mozzarella and Parmesan cheeses

classics

LINGUINI POMODORO

Fragrant tomato, onion and garlic sauce tossed with al dente pasta

PREMIUM ANGUS BEEF SLIDERS

On a tomato brioche with steak fries and tarragon aioli

BROILED FILLET OF ATLANTIC SALMON

Served with chef's choice of vegetables

MARINATED GRILLED CHICKEN BREAST

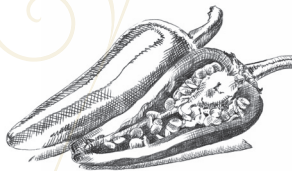
Natural jus and assorted vegetables

AGED HAND-CUT MANHATTAN STRIP STEAK

Grilled to order and served with garlic-herb butter and seasonal vegetables

PIMIENTO

For nearly 10,000 years, the South and Central Americas have worked to perfect the chili pepper, one of the world's oldest cultivated crops. Upon sampling his first chili in 1493, Christopher Columbus called it "pimiento," Spanish for pepper. Their popularity surged in the years following, as seafaring traders shared chili seeds all over the world. They're still making their way all across the sea, as we sail to 280 destinations, using chilies to enhance dishes onboard every ship.



BUBBLES & BLOODYS

A full time menu dedicated to the daytime beverage category. Complete with 12 Bloody Mary variations and the “Royal Bloody Mary Experience” which uses choice of spirit and proprietary all natural bloody mary mix along with an extensive list of accoutrements. Rounding out the program is a selection of flavored Bellini’s and Mimosa, Sparkling Wine and classics like the Screwdriver, Tequila Sunrise, Fuzzy Navel, etc. The most complete (and possibly the only) morning beverage menu in the industry.

chef's inspiration

CRAB CAKE

Meaty crab cake, corn and peppers and snow peas slaw with basil aioli

CHILLED HONEYDEW MELON SOUP

Splash of Midori liqueur and strawberry salsa

ORECCHIETTE PASTA

Short rib ragu with shredded Parmesan cheese

JAFFA CAKE

Dark chocolate and orange parfait with amaretto-lemon sponge cake

Starters

SUMMER FRUIT MEDLEY

CRAB CAKE

SMOKED DUCK BREAST

CREAM OF MUSHROOM

FISH AND TOMATO CHOWDER

CHILLED HONEYDEW MELON SOUP

ARUGULA AND BOSCH PEAR SALAD

ROYAL SHRIMP COCKTAIL

ESCARGOTS BOURGUIGNONNE

SIMPLE AND CLASSIC CAESAR SALAD

DESSERTS

JAFFA CAKE

RUM BABA

CHERRIES JUBILEE

LOW-FAT STRAWBERRY TRIFLE

SUGAR-FREE RED BERRY TART

BBB CRÈME BRÛLÉE



CHOCOLATE SENSATION



ROYAL CHEESE PLATE

main courses


ARUGULA AND BOSC PEAR SALAD
Walnuts, fried Camembert and cranberry dressing

ORECCHIETTE PASTA 
Short rib ragu with shredded Parmesan cheese


WHITE MISO-BRUSHED COD FILLET  
Poached with vegetables in dashi stock



SURF AND TURF  
Petit filet mignon, baked jumbo shrimp, green beans
and sour cream mash with Hollandaise sauce and a
red wine reduction

CHICKEN CORDON BLEU
Ham- and cheese-filled breaded chicken, rice-peas
pilaf, seasonal vegetables and lingonberry relish

GREEK VEGETARIAN MOUSSAKA 
Chunky tomatoes, onions, feta cheese and
oregano salsa



classics

LINGUINI POMODORO 
Fragrant tomato, onion and garlic sauce tossed
with al dente pasta

PREMIUM ANGUS BEEF SLIDERS  
On a tomato brioche with steak fries and
tarragon aioli

BROILED FILLET OF ATLANTIC SALMON
Served with chef's choice of vegetables

MARINATED GRILLED CHICKEN BREAST  
Natural jus and assorted vegetables

AGED HAND-CUT MANHATTAN STRIP STEAK  
Grilled to order and served with garlic-herb
butter and seasonal vegetables

BASIL

From the Greek word *basileus*, which means “king,” basil is rightly crowned the “king of herbs.” Enjoy its sweetly pungent flavor profile in the aioli served with our celebrated crab cakes. It's this fresh and aromatic taste that makes basil a popular, heavily cultivated herb from Europe to South America to Asia and beyond — an integral part of the menu for each of the six continents we sail. onboard every ship.







LOCAL FLAVOR

The majority of food onboard is sourced from local suppliers, including some items that are “signature” to the ship’s region — such as salmon in Alaska, Galangal spice in Singapore and mushrooms for traditional English breakfast in the United Kingdom

chef's inspiration

DOUBLE DUCK CONSOMMÉ  
Aged port and julienne vegetable mélange

ROASTED PEACH SOUP  
Peach and strawberry garnish


BRAISED BEEF DUO  
Short rib, beef shoulder and Carolina yellow stone grits with a red wine-beer sauce

IVORY CHOCOLATE MOUSSE
Silky, white chocolate mousse and macerated berries

Starters

CREAMED WILD MUSHROOMS 

ROYAL SEAFOOD SALAD  

DUCK AND PORT WINE TERRINE 

ROASTED POBLANO PEPPER AND CORN SOUP 

DOUBLE DUCK CONSOMMÉ  

ROASTED PEACH SOUP  

HOUSE SALAD   

ROYAL SHRIMP COCKTAIL  

ESCARGOTS BOURGUIGNONNE

SIMPLE AND CLASSIC CAESAR SALAD  

DESSERTS

GRAND MARNIER SOUFFLÉ

IVORY CHOCOLATE MOUSSE 

BAKED ALASKA 

LOW-FAT ANGEL FOOD CAKE

SUGAR-FREE COCONUT AND LYCHEE GÂTEAUX 

BBB CRÈME BRÛLÉE 

CHOCOLATE SENSATION

ROYAL CHEESE PLATE



main courses

SNOW CRAB SALAD  

Assorted lettuce, vine-ripened tomatoes and snow crab meat and legs with Thousand Island dressing

THREE-CHEESE TORTELLONI

Sautéed mushrooms and mascarpone cream sauce

FISHERMAN'S PLATE  

Broiled lobster tail, garlic shrimp and seasonal vegetables

BRAISED BEEF DUO 

Short rib, beef shoulder and Carolina yellow stone grits with a red wine-beer sauce

THAI CHICKEN BREAST

Mild red curry, edamame and shiitake sauce, bok choy and steamed rice

SOY MEATBALLS 

Mexican-inspired lentil chili and taco chips

classics

LINGUINI POMODORO 

Fragrant tomato, onion and garlic sauce tossed with al dente pasta

PREMIUM ANGUS BEEF SLIDERS  

On a tomato brioche with steak fries and tarragon aioli

BROILED FILLET OF ATLANTIC SALMON

Served with chef's choice of vegetables

MARINATED GRILLED CHICKEN BREAST  

Natural jus and assorted vegetables

AGED HAND-CUT MANHATTAN STRIP STEAK  

Grilled to order and served with garlic-herb butter and seasonal vegetables

JASMINE

From China to Singapore to Thailand, Asia's southeastern coastlines are a palatable adventure into exotic flavor. But you don't have to take a Royal Caribbean Exotic Asia cruise to enjoy them. Across our fleet, the main dining room features many Asian-influenced dishes and ingredients, like Jasmine rice. Named for the soothing and aromatic Jasmine flower, Jasmine rice is an intrinsic part of Thai culture. This pervasive ingredient receives blessings at every stage of its life cycle — before cultivation, at the time of planting and at harvest.








FRESHLY PREPARED

All of the cuisine onboard is made fresh using simple, quality ingredients — real butter, grains, premium meats — that combine for sumptuous gourmet dishes.




chef's inspiration

EGGPLANT AND KALAMATA OLIVE TARTARE    
Pita bread crisps and roasted red pepper hummus

CHILLED PINEAPPLE AND LYCHEE SOUP 
Malibu-scented cream and toasted coconut

ROSEMARY LAMB SHANK  
Haricots verts, caramelized pearl onions,
roasted pumpkin and a Cabernet jus

WILLIAMS PEAR CHOCOLATE CRISP 
Smooth Williams pear cream, chocolate crunch and a
chocolate reduction

Starters

EGGPLANT AND KALAMATA OLIVE TARTARE    

PAN-SEARED SEA SCALLOPS AND CHORIZO 

SPANISH TAPAS PLATE 

LENTIL AND ROSEMARY SOUP 

FRENCH ONION SOUP

CHILLED PINEAPPLE AND LYCHEE SOUP 

TOMATO AND BAKED FETA CHEESE SALAD 

ROYAL SHRIMP COCKTAIL 

ESCARGOTS BOURGUIGNONNE

SIMPLE AND CLASSIC CAESAR SALAD  

DESSERTS


WILLIAMS PEAR CHOCOLATE CRISP 

KEY LIME PIE

FROZEN STRAWBERRY SOUFFLÉ 

LOW-FAT WARM APPLE DOME

SUGAR-FREE KEY LIME SLICE 


BBB CRÈME BRÛLÉE 

CHOCOLATE SENSATION

ROYAL CHEESE PLATE

main courses



TANDOORI CHICKEN SALAD 
Julienne cucumber, fried pappadams and cilantro
with yogurt dressing

RIGATONI PASTA 
Prosciutto-Chardonnay wine sauce and grated
Piave cheese


FISH, SEAFOOD AND MASH 
Battered cod fillet, sea scallops and shrimp, minted
peas, mashed potatoes and a rémoulade sauce



ROASTED TURKEY 
Apple bread dressing, cider gravy, roasted red bliss,
Brussels sprouts, carrot sticks and a tart cranberry
sauce

ROSEMARY LAMB SHANK 
Haricots verts, caramelized pearl onions, roasted
pumpkin and a Cabernet jus

SWEET AND SOUR PREMIUM
VEGETARIAN CHICKEN CHUNKS 
With Jasmine rice



classics

LINGUINI POMODORO 
Fragrant tomato, onion and garlic sauce tossed
with al dente pasta

PREMIUM ANGUS BEEF SLIDERS 
On a tomato brioche with steak fries and
tarragon aioli

BROILED FILLET OF ATLANTIC SALMON
Served with chef's choice of vegetables

MARINATED GRILLED CHICKEN BREAST 
Natural jus and assorted vegetables

AGED HAND-CUT MANHATTAN STRIP STEAK 
Grilled to order and served with garlic-herb
butter and seasonal vegetables

POMODORO

For the people of Italy, Greece and many neighboring countries, it would be hard to imagine a kitchen deprived of the ripe red and versatile flavor of *pomodoro* — the classic tomato. A cornerstone ingredient of this region's cuisine for centuries, tonight's menu showcases *pomodoro* in tribute to the breathtaking Mediterranean Royal Caribbean has sailed for more than a decade.









Ships registered in The Bahamas. ©2012 Royal Caribbean Cruises Ltd.

ROYALCARIBBEAN.COM