

WELCOME TO

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

branded 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

seasoned eggplant, zucchini, bell peppers and tomatoes atop 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 pappadum

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

ROAST BEEF

W/YORKSHIRE PUDDING

delicately seasoned striploin with Yorkshire pudding, roast new potatoes, steamed broccoli and rich pan gravy

FETTUCINE ALFREDO

fettucine pasta with a creamy Alfredo sauce topped with grated parmesan and chopped parsley

BUTTERNUT SQUASH CURRY

W/STEAMED RICE

steamed basmati rice, cilantro & popadum

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 and vegan ice creams 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*

☞ flour crust ☞ 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 galley's 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.