### THE URBAN GARDEN Martini

Grey Goose Vodka, cucumber, basil, lemongrass

**\$1**3<sup>1</sup>

1An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports of 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

#### Sunchoke Velouté

Black truffle, shallots, thyme, tumeric

#### **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

#### 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

### Seared Venison

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

#### **Duck Duo\***

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

#### **Cauliflower Steak**

Greek yogurt, garlic confit, pumpkin seeds and thyme

#### Pan-seared Veal Medallions\*

Potato mash, organic vegetables, Madeira sauce

#### Lamb Wellington\*

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

#### Lobster Thermidor\*

Cognac cream, tarragon and Parmesan cheese

#### 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 Selection

Served with dried fruit and homemade bread

Fried Cheesecake Nutella, whipped cream, caramelized popcorn Peanut Butter Chocolate Tart

Caramelized walnuts, blackcurrant sorbet

#### Hazelnut Passion Fruit Bar Lime gel, yuzu mango sorbet



## 50 CENTRAL PARK

#### ENTREÉS

**Cheeseburger** with french fries or vegetables

**Chicken Fingers** with french fries or vegetables

**Spaghetti with Marinara or Bolognese** with parmesan cheese

**Grilled Minute Steak\*** with french fries or vegetables

#### DESSERT

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Fried Cheesecake Nutella, whipped cream, caramelized popcorn

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