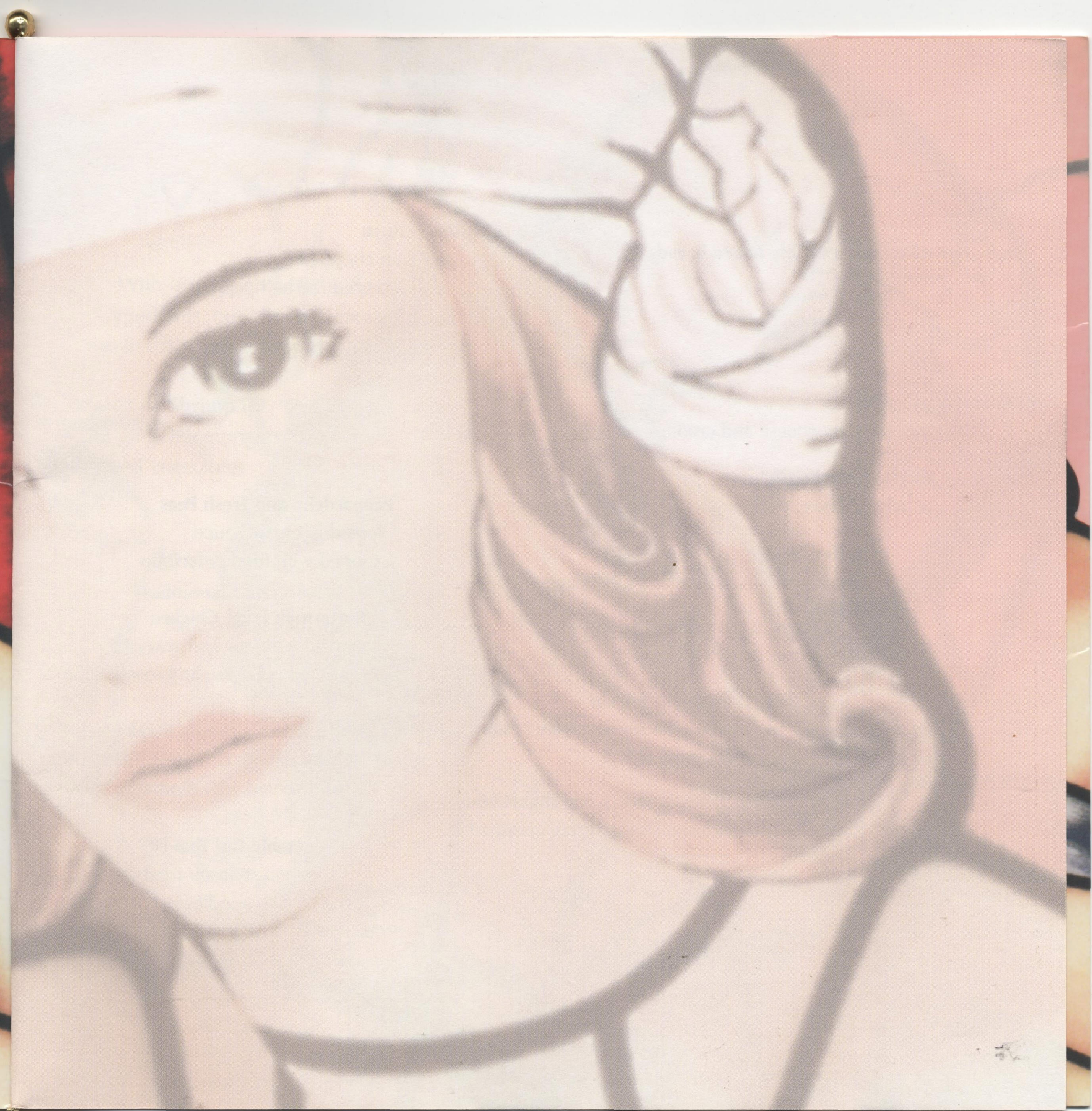




Jewel of the Seas
"Lilie, Goddess of the Sea"
by Michael Hope
Casino Royale





*Fresh from
the Baker's Oven*

Enjoy our selection of freshly baked breads

Appetizers

Onion Focaccia (V)

With herbed cream cheese and crudité

Shrimp Ceviche (♣)

With sliced carrots, orange sections and fennel

Curried Vegetable Samosa (V)

Indian fried pastry served with mango chutney

Cream of Cauliflower Soup

With paprika croutons

Beef Consommé Royale

Garnished with truffle royale custard
and chopped chives

Chilled Blueberry and Yogurt Soup

Garnished with freshly chopped mint

Salad

Boston Lettuce

Tossed with chopped eggs
and fire-roasted red bell peppers

Entrées

Pappardelle and Fresh Peas

Tossed in cream sauce,
topped with fried prosciutto

Buttermilk Fried Chicken

Served with chicken gravy,
mashed potatoes, and roasted corn

Black Angus Sirloin Steak Oscar

Topped with crabmeat, Béarnaise,
and served with asparagus spears

Vegetable Pad Thai (V)

Oriental-style stir-fried vegetables
with rice noodles and peanut sauce



With inspiration and
ingredients, our chef
entrée for your dining

Thai-Style Shrimp (♣)

With ginger, lemongrass
stir-fried vegetables

Alternative

Traditional Caesar

Pappardelle v

Broiled f

Grill

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dishes

V - Vege

Salad

Boston Lettuce

Tossed with chopped eggs
and fire-roasted red bell peppers

Entrées

Pappardelle and Fresh Peas

Tossed in cream sauce,
topped with fried prosciutto

Buttermilk Fried Chicken

Served with chicken gravy,
mashed potatoes, and roasted corn

Black Angus Sirloin Steak Oscar

Topped with crabmeat, Béarnaise,
and served with asparagus spears

Vegetable Pad Thai (V)

Oriental-style stir-fried vegetables
with rice noodles and peanut sauce



Chef's Signature Entrée

With inspiration and the finest
ingredients, our chef has created a special
entrée for your dining pleasure this evening

Thai-Style Shrimp (☞)

With ginger, lemongrass and
stir-fried vegetables

Alternative Selections

Traditional Caesar Salad (☞)

Pappardelle with Marinara Sauce (V)

Broiled Fillet of Norwegian S

Grilled Chicken Breast

Grilled Black Angu with Herb Butter

Mashed potatoes,
Vegetable of the d

☞ – In keeping with
nutritional awareness,
dishes reflect a lighter,

V – Vegetarian selection





Chef's Signature Entrée

With inspiration and the finest ingredients, our chef has created a special entrée for your dining pleasure this evening

Thai-Style Shrimp (☯)

With ginger, lemongrass and stir-fried vegetables

Alternative Selections

Traditional Caesar Salad (☯)

Pappardelle with Marinara Sauce (V)

Broiled Fillet of Norwegian Salmon (☯)

Grilled Chicken Breast with Seasonal Herbs (☯)

**Grilled Black Angus Top Sirloin
with Herb Butter** (☯)

*Mashed potatoes, baked potato or rice
Vegetable of the day*

☯ – In keeping with today's increased nutritional awareness, our **Royal Lifestyle** dishes reflect a lighter, healthier fare.

V – Vegetarian selection

Sweet Ending

Your waiter will present you with our menu of specially selected desserts.

Wines

For wine selection and pricing, please ask your waiter for the *Royal Wine List*.

In an effort to support worldwide conservation measures, ice water is served upon request only.







Get out there.[®]