



Mariner of the Seas
"Conversation" by Brita Skybak
Royal Promenade

Special Salad

**Focaccia and Tomato Salad
for the Table (4 to 6)**

Crusty Focaccia, bocconcini
mozzarella and ripe tomato
slices tossed with fresh basil
and served family style

Sweet Ending

Black Forest Mousse

Dark chocolate mousse, brandied cherries and Chantilly cream, served with a biscotti

Dulce de Leche Cheesecake

Dense cheesecake with a hint of coffee

Flavored Baked Alaska

Glaciers of ice cream on sponge cake islands, blanketed in golden meringue

Sugar-free Tapioca

Pudding (☞)

Creamy vanilla pudding with zesty lemon sauce

Low-fat Washington

Apple Cobbler (☞)

Spiced with cinnamon and dusted with powdered sugar

May We Suggest...

our international cheese selection, and allow us to pair it with one of our fine port wines

Port wines charged at current bar pricing.

Spirited Coffee Specialties

Royal Delight

Royal Caribbean's Signature Coffee Cocktail. Grand Marnier, Irish cream, Tuaca liqueur and espresso

Irish Coffee

Irish whiskey, piping hot coffee, whipped cream

Kioki Coffee

Kahlúa, Brandy and a mound of whipped cream

Orange Coffee

Cointreau and whipped cream

Mocha Berry

Chambord raspberry liqueur and chocolate, topped off with piping hot coffee and fresh whipped cream

***All Spirited Specialty Coffees and liqueurs are available at current bar pricing.**

Coffees

**Espresso • Cappuccino
Latte • Caffè Mocha**

Liqueurs

Cordials

Kahlúa • Bailey's Irish Cream •
Drambuie • Cointreau •
Sambuca • DiSaronno Amaretto

Cognacs and Armagnac

Hennessy V.S. • Courvoisier V.S.O.P.
Cles des Ducs Armagnac

Connoisseur's Corner

Dow's Vintage Port • Grappa •
Royal Salute • Blanton's Bourbon •
Louis XIII

Fresh from the Baker's Oven

Enjoy our selection of freshly baked breads

Starters

Fresh Seasonal Fruits (V)

Laced with passion fruit coulis

House Terrine

Savory duck pâté with port
and Waldorf salad

Maryland Crab Cake

With wasabi rémoulade, jícama,
and fire roasted corn slaw

New England Clam Chowder

Thick chunky soup topped with
chopped parsley

Thai Lemongrass Soup (V)

Fragrant lemongrass and chicken broth with
scallop dumplings and chopped green onions

Chilled Golden Delicious Apple Soup (V)

Dusted with cinnamon



Chef's Signature Entrée

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

Grilled Pork Chop

With cranberry-apple relish, scalloped potatoes, and sautéed seasonal vegetables

Entrées

Cheese Tortelloni

In a light blue cheese and sun-dried tomato sauce

Orange Lime Salmon (☩)

With sautéed baby bok choy and tomato-chili compote

Thyme and Garlic Lamb T-Bones

Roasted pumpkin, green beans and Merlot reduction

Risotto Primavera (V)

Freshly grilled vegetables over saffron and wilted spinach risotto

Alternative Selections

Traditional Caesar Salad (☩)

Spaghetti with Marinara Sauce (V)

Broiled Fillet of Atlantic Cod (☩)

**Grilled Chicken Breast with
Seasonal Herbs (☩)**

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

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

V – Vegetarian selection

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.®

Fleetwide v2 2006
D/CA