



CHIC

# CHIC METROPOLITAN MENU

## APPETIZERS

### CHILLED GREEN PEA SOUP 🌿

A MIXTURE OF SWEET PEAS, FAVAS, SUGAR SNAP PEAS AND A TARRAGON CRÈME FRAICHE

### GREEK SALAD 🌿

MARINATED FETA CHEESE, GARDEN GREENS, CUCUMBER, TOMATO, RED ONION AND OLIVES

### TOMATO BRUSCHETTA

CHERRY TOMATOES, MINI MOZZARELLA, BASIL ON CRUSTY CIABATTA BREAD

### CHARRED OCTOPUS SALAD 🌿🌿

CUCUMBER, PIQUILLO PEPPERS, KEY LIME DRESSING

### SHRIMP CEVICHE 🌿🌿

MARINATED IN LIME JUICE, TOMATO, ONIONS, PEPPERS, CILANTRO WITH A TOUCH OF JALAPENO

### SAUTÉED NEW ZEALAND MUSSELS 🌿

WHITE WINE, ROASTED GARLIC, PARSLEY, CREAM AND FRESH LEMON

## SIGNATURES

### CAESAR SALAD 🌿

ROMAINE SPEARS, BRIOCHE CROUTONS, CREAMY CAESAR DRESSING

### JUMBO LUMP CRAB CAKE

HERBED FRISEE LETTUCE, CHIPOTLE MAYONNAISE

## CLASSICS

### ROASTED CHICKEN NOODLE SOUP 🌿🌿

SLOW COOKED CHICKEN BROTH WITH ROSEMARY, THYME AND VEGETABLES

### GARDEN SALAD 🌿🌿

GARDEN GREENS WITH CHERRY TOMATOES, SHAVED PARMESAN CHEESE TOSSED IN A LIGHT VINAIGRETTE

### CHILLED GAZPACHO SOUP 🌿🌿

COLD TOMATO, CUCUMBER, RED ONION, CILANTRO

**EXPRESS AND KIDS MENU AVAILABLE UPON REQUEST.**

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK, OR POULTRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

🌿 GLUTEN-FREE AVAILABLE. 🌿 LACTOSE-FREE AVAILABLE. ASK YOUR WAITER. PLEASE INFORM YOUR WAITER IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY NEEDS.

ROYAL CARIBBEAN INTERNATIONAL GALLEYS ARE NOT FOOD ALLERGEN-FREE ENVIRONMENTS.

# STYLISH NEVER TASTED SO GOOD

WHERE THE FRESHEST INGREDIENTS ARE EVOLVED  
TO THE HEIGHT OF CONTEMPORARY CUISINE

## ENTRÉES

### GRILLED ATLANTIC SALMON #

CRUSHED RED BLISS POTATOES, WHOLE GRAIN MUSTARD  
AND DILL WITH A WHITE WINE BUTTER SAUCE

### PAUPIETTE OF SOLE #

GENTLY POACHED SOLE STUFFED WITH CRABMEAT, SERVED  
WITH BABY VEGETABLES, LEMON SAUCE

### SLOW ROASTED PRIME RIB #

SCALLOPED POTATOES, SEASONAL VEGETABLES AND YOUR  
CHOICE OF PEPPERCORN SAUCE OR NATURAL JUS

### BEEF WELLINGTON

ROASTED FILET OF BEEF WRAPPED IN PASTRY, MUSHROOM  
DUXELLE AND BORDELAISE SAUCE

### ROASTED LAMB CHOPS #

VEGETABLE MOUSSAKA LAYERED WITH EGGPLANT, TOMATO,  
ZUCCHINI WITH A ROASTED RED PEPPER COULIS

### POTATO GNOCCHI

GNOCCHI SERVED WITH BACON, SPINACH AND PARMESAN

## SIGNATURES

### HERBED SCAMPI STYLE SHRIMP #

TOMATOES, SPINACH, GARLIC-PARSLEY  
LEMON SAUCE

### ONION CRUSTED CHICKEN #

SMOKED BACON, CARAMELIZED ONION, POTATOES,  
HONEY-DIJON MUSTARD JUS

## CLASSICS

### GRILLED CHICKEN BREAST #

SAUTÉED SEASONAL VEGETABLE  
AND NATURAL JUS

### OVEN ROASTED SALMON #

GRILLED VEGETABLES AND A WARM  
LEMON HERB DRESSING

### GRILLED MANHATTAN STRIP STEAK\* #

SAUTÉED SEASONAL VEGETABLE  
AND RED WINE SAUCE

### PASTA PRIMAVERA #

LIGHTLY GRILLED VEGETABLES WITH  
OLIVE OIL, GARLIC AND HERBS

### ASSORTED VEGETABLE PLATE #

SNOW PEAS, ROASTED PEPPERS, ASPARAGUS,  
CARROTS, GREEN BEANS AND SHALLOT DRESSING

# CHIC METROPOLITAN

## DESSERT

### CRÈME BRULEE

Sweet egg custard, caramelized sugar

### BAKED MERINGUE PAVLOVA

Fresh strawberries and whipped cream

### WARM CHOCOLATE BANANA

### BREAD PUDDING

Vanilla bean ice cream

## SIGNATURES

### SPICED CARROT CAKE

Cream cheese Frosting

### DARK CHOCOLATE TART

Sweet chocolate and caramel drizzle

Low-Fat and Sugar-Free items available  
upon request. Ask your waiter.