

VEGAN SELECTIONS



APPETIZER

Warm fennel and quinoa salad

Spring onion "falafel"

SOUP

Butternut squash soup,
apple fritters

MAIN COURSE

Edamame-stuffed
portobello mushroom

Pan-roasted green asparagus
with white bean hummus
and hazelnut pesto

DESSERT

Tahini banana soft serve

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.

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

MDRX.VG.D1.V01.ENG.120121
VEGAN 1

VEGAN SELECTIONS



APPETIZER

Zucchini fritters
with tofu mayonnaise

Avocado and melon salad
with lime

SOUP

Cherry tomato gazpacho
with polenta cakes

MAIN COURSE

Vegan risotto with mint pea
velouté and asparagus

Crunchy tofu tacos with peanuts

DESSERT

Chocolate chip cookie
with raspberries

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MDRX.VG.D2.V01.ENG.120121
VEGAN 2

VEGAN SELECTIONS



APPETIZER

Ciabatta salad with cherry tomatoes and basil

Grilled peach and panzanella salad

SOUP

Tortilla soup

MAIN COURSE

No-egg omelet with hummus, button mushrooms and spinach

Vegan spaghetti
"Bolognese"

DESSERT

Toffee "cheesecake" with dark chocolate and peanut butter crust

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MDRX.VG.D3.V01.ENG.120121
VEGAN 3

VEGAN SELECTIONS



APPETIZER

Corn fritters with mint sauce

Romesco oat spread
with rye bread

SOUP

Caramelized parsnip
and coconut soup

MAIN COURSE

Penne pasta with cauliflower

Grilled eggplant with couscous,
spring onions and soy yogurt

DESSERT

No-bake lemon tart

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MDRX.VG.D4.V01.ENG.120121
VEGAN 4

VEGAN SELECTIONS



APPETIZER

Raw vegetable salad
with sesame-lime dressing

Rice paper rolls
with mango and mint

SOUP

Tomato soup with basil

MAIN COURSE

Vegetable pakoras with cilantro

Orzo pasta stew
with green vegetables

DESSERT

Wild berry bar

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MDRX.VG.D7.V01.ENG.120121
VEGAN 7