Dining on an Odyssey

Royal Cruise Line
Golden Odyssey • Royal Odyssey
INTRODUCTION

You know the special thrill of dining out in a superb restaurant. Aboard an Odyssey you dine out in Grand Style for every meal. Our European master chefs prepare delicious repasts that cater to fine American tastes, and every menu has both traditional favorites and special dishes featured in the great cuisines from around the world. In addition, our Odyssey chefs will always do their best to fulfill your unique and special requests. This attention to quality and variety has made Odyssey cooking a favorite among experienced, knowledgeable travelers.

Below are the Dining Hours aboard the Golden Odyssey and Royal Odyssey. On the pages following is a selection from the wide variety of breakfast, luncheon, and dinner menus offered on our 1984 cruises, and our wine list appears on the last page. These represent but a sampling of the marvelous dining experiences that await you when you sail with Royal Cruise Line.

<table>
<thead>
<tr>
<th>Golden Odyssey</th>
<th>Royal Odyssey</th>
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</thead>
<tbody>
<tr>
<td>Early Risers' Coffee</td>
<td>Early Risers' Coffee</td>
</tr>
<tr>
<td>Calypso Lounge</td>
<td>Calypso Lounge</td>
</tr>
<tr>
<td>6:30-7:30 A.M.</td>
<td>6:30-7:30 A.M.</td>
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<tr>
<td>Continental Breakfast</td>
<td>Continental Breakfast</td>
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<tr>
<td>In your stateroom</td>
<td>In your stateroom</td>
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<tr>
<td>7:00-10:00 A.M.</td>
<td>7:00-10:00 A.M.</td>
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<tr>
<td>Breakfast (open seating)</td>
<td>Breakfast (open seating)</td>
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<tr>
<td>Lotus Restaurant</td>
<td>Ambrosia Dining Room</td>
</tr>
<tr>
<td>7:30-9:30 A.M.</td>
<td>7:30-9:30 A.M.</td>
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<tr>
<td>Morning Bouillon (at sea)</td>
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<tr>
<td>Calypso Lounge</td>
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<tr>
<td>10:45-11:15 A.M.</td>
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<tr>
<td>Luncheon (assigned seating)</td>
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<tr>
<td>Lotus Restaurant</td>
<td>Ambrosia Dining Room</td>
</tr>
<tr>
<td>Main Seating 12:00 Noon</td>
<td>Main Seating 12:00 Noon</td>
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<tr>
<td>Late Seating 1:30 P.M.</td>
<td>Late Seating 1:30 P.M.</td>
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<tr>
<td>Buffet Luncheon</td>
<td>Buffet Luncheon</td>
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<tr>
<td>Poolside</td>
<td>Poolside</td>
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<tr>
<td>12:30-1:30 P.M.</td>
<td>12:30-1:30 P.M.</td>
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<tr>
<td>Afternoon Tea</td>
<td>Sandwich and Salad Luncheon</td>
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<tr>
<td>Calypso Lounge</td>
<td>Promenade Deck</td>
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<tr>
<td>4:00-4:45 P.M.</td>
<td>12:30-1:30 P.M.</td>
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<tr>
<td>Dinner (assigned seating)</td>
<td>Afternoon Tea</td>
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<tr>
<td>Lotus Restaurant</td>
<td>Calypso Lounge</td>
</tr>
<tr>
<td>Main Seating 6:45 P.M.</td>
<td>4:00-4:45 P.M.</td>
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<tr>
<td>Late Seating 8:30 P.M.</td>
<td>Late Night Snack</td>
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<tr>
<td>Lotus Restaurant</td>
<td>Ambrosia Dining Room</td>
</tr>
<tr>
<td>11:30 P.M.-12:30 A.M.</td>
<td>Main Seating 6:45 P.M.</td>
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<tr>
<td>NOTE: Sandwich snacks</td>
<td>Late Night Snack</td>
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<tr>
<td>are available on both ships</td>
<td>Ambrosia Dining Room</td>
</tr>
<tr>
<td>in the Calypso Lounge.</td>
<td>in the Golden Odyssey</td>
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NOTE: Sandwich snacks are available on both ships in the Calypso Lounge.
**BREAKFAST**

**Fruits**
Selection of Fresh Fruits in Season

**Chilled Juices**
Orange, Grapefruit, Prune, Grape, Apple, Lemon, Tomato

**Fruits and Compotes**
Stewed Prunes and Apricots, Baked Apple, Smyrna Figs, Pineapple, Stewed Apricot Compote, Compote of Pears, Peaches in Syrup, Fantasy Compote

**Cereals**
Cream of Wheat, Oatmeal, Corn Flakes, Rice Krispies, All Bran, Granenuts, Shredded Wheat

**Eggs**
Boiled, Scrambled, Poached on Toast, Fried, Shirred with Tomato

**Omelettes:**
Plain, Spanish, Cheese, Fines Herbes, Green Peas, Jelly

**Fish**
Poached Finnan Haddie in Milk Sauce, Kippered Herrings

**Meats**
Crisp Bacon, Virginia Ham, Link Sausages, Corned Beef Hash, Pork Chops and Apple Sauce

**Potatoes**
Hash Brown, Saratoga Chips, Boiled Potatoes

**Breads and Pastry**
Assorted Breakfast Rolls, Sweet Rolls, Corn Muffins, Toast, Golden Brown Hot Cakes, French Toast with Vermont Maple Syrup

**Preserves and Jams**
Orange, Apricot, Peach, Strawberry, Raspberry, Grape Jelly, Honey
LUNCHEON A LA CARTE

THE CHEF RECOMMENDS...

Tomato Juice with Lemon
Minestrone Milanese
Youvarlakia
Glazed Carrots, Parsley Potatoes
Beets and Capers Salad
Chocolate Eclair
Beverage

ON THE LIGHTER SIDE...

Mortadella Bologna Sandwich
Shrimp Salad with Lettuce
Beverage

Appetizers
Grapefruit Juice, Tomato Juice with Lemon
Hors d’Oeuvre Tray

Soups
Minestrone Milanese, Consommé Caprice
Cream Soup Longchamps: sorrel and split peas

Eggs and Farinaceous
Eggs Benedict, Zucchini Squash Omelette, Shirred Eggs with Country Ham
Gnocchi alla Romana

Fish
Poached Filet of Atlantic Turbot Dieppoise with shrimp sauce
New Potatoes

Greek Speciality
Youvarlakia: minced beef and rice balls, lightly spiced and in tomato sauce

Entrée
Veal Scaloppine à la Monte Carlo: traditional tender milk-fed veal topped with a thin slice of Prosciutto ham and Mozzarella, buttered noodles

Grillade (please allow 15-20 minutes)
Lamb Shishkebab on the Skewer, Steamed Rice Orientale

Vegetables and Potatoes
Green Beans, Glazed Carrots, Whipped Potatoes, Parsley Potatoes

Salad Luncheon
Mortadella Bologna Sandwich, Shrimp Salad with Lettuce

Salads
Helen of Troy Salad of tomatoes and green peppers, Beets and Capers
Dressings: Vinaigrette, Roquefort, Italian Garlic

Cheeses
Tray of Selected Continental Cheeses

Desserts
Chocolate Eclair, Vanilla Ice Cream, Pineapple Sherbet

Basket of Fruits
Fresh Fruit of the Season

Beverages
Coffee, Nescafé, Sanka, Tea, Milk, Hot Chocolate, Iced Coffee, Iced Tea with Lemon
**Luncheon A La Carte**

**Chef's Selection**
- Chilled Cranapple Juice
- Vichyssoise
- Omelette Paysanne
- Choice of Vegetables
- Sunshine Salad
- Marshmallow Sundae
- Beverage

**On the Lighter Side**
- Egg Salad Plate with Asparagus Spears,
  Tomato Wedges and Cucumber Butter Sandwich Strips

**Sandwich Plate**
- Corned Beef Sandwich with Potato Salad, Cole Slaw

**Appetizers**
- Hors d'Oeuvre Tray
- Chilled Cranapple Juice
- Pineapple Cup

**Soups**
- Iced Vichyssoise
- Manhattan Clam Chowder

**Brunch Selection**
- Omelette Country Style, Paysanne

**Fish**
- Sole Chablisienne sautéed in White Wine Sauce

**Aegean Fare**
- Veal Kapama: tender Veal in a Stew laced with Oriental Spices

**Odyssey Specialty**
- Roast Chicken Rosemary

**Vegetables**
- Creamed Onions, Mexicorn
- Buttered Vermicelli
- Natural Fries

**Salads**
- Palmiento Salad with Hearts of Palm and Pimiento
- Sunshine Salad
- Salad Dressings

**Cheese Tray**

**Desserts**
- Marshmallow Sundae, Pumpkin Pie, Ice Cream and Sherbet

**Basket of Fresh Fruits**

**Beverages**
- Coffee, Nescafé, Sanka, Tea, Milk, Hot Chocolate
- Iced Coffee, Iced Tea
LUNCHEON A LA CARTE

Chef's Selection
Cantelope Berry Compote
Iced Asparagus Cream Soup
Fisherman's Platter
Choice of Vegetables
Molded Applesauce Salad
Napoleon
Beverage

On the Lighter Side
Cranberry Ring Plate with Melon, Grapes and Honey French Dressing

Sandwich Plate
New York Steak Sandwich, French Fries, Cole Slaw and garnished with Fresh Fruit

Appetizers
Hors d'Oeuvre Tray
Pear Nectar
Cantelope Berry Compote

Soups
Iced Asparagus Cream
Bavarian Lentil

Brunch Selection
Eggs Florentine: Poached on Toast with Spinach Purée, Mornay Sauce

Fish
Fisherman's Platter

Aegean Fare
Chicken Kapama: Chicken Stew with Oriental Spices

Odyssey Specialty
Beef à la Mode with Piquante Sauce

Vegetables
Broccoli Provençale, Artichokes au Gratin
Buttered Rice
French Fried Potatoes

Salads
Asparagus Fantasy
Molded Applesauce
Salad Dressings

Cheese Tray

Desserts
Rice Pudding
Napoleon
Ice Cream and Sherbet

Basket of Fresh Fruits

Beverages
Coffee, Nescafé, Sanka, Tea, Milk, Hot Chocolate
Iced Coffee, Iced Tea
Captain's
Gala Dinner

Suggestion du Chef
Caviar d'Iran sur Socle de Glace, Blinis
Consommé Céleste Madère
Châteaubriant Marquise, Jardinière
Choice of Vegetables
Hearts of Palm Salad
Baked Alaska Flambe Grande Marche
Beverage

Hors d'Oeuvres
Caviar d'Iran sur Socle de Glace, Blinis
Waldorf Salad

Potages
Consommé Céleste Madère

Entrées
Lobster à la Bellevue:
Cold Medaillons of Lobster, Salade Russe

Faisan Rôti Classique:
Roast Pheasant with Chestnut Dressing, Currant Jelly

Châteaubriant Marquise, Jardinière
with Selected Fresh Vegetables and Château and Oven Roasted Potatoes

Cold Buffet:
Langue de Boeuf Princesse of Beef Tongue, Asparagus and Pimento in Aspic

Garnitures
Bouquetière: Bouquet of Vegetables
Roesti Potatoes
Saffron Rice

Salades
Hearts of Palm
Jellied Fruit Mold
Salad Dressings

Plateau de Fromages

Entremets
Baked Alaska Flambe Grande Marche

Corbeille de Fruits

Infusions
Coffee, Nescafé, Sanka, Tea, Milk, Hot Chocolate
Iced Coffee, Iced Tea
DINNER A LA CARTE

SUGGESTION DU CHEF...

Lobster Cocktail, Siffonnet Red Sauce

Beef Broth

Roast Leg of Lamb Provençale, Lyonnaise Potatoes
Green Peas with Tomato, Steamed Cauliflower

Mixed Green Salad
Choice of Dressings

Almond Cake

Beverage

Hors d’Oeuvre

Grapefruit Juice, Pear Nectar
Lobster Cocktail, Siffonnet Red Sauce

Potages

Cream of Cauliflower Dubarry
Beef Broth with Rice, Jellied Consommé

Râtes

Ziti alla Marinara: Penne noodles with clams

Poisson

Lightly Fried Filet of Sole, Sauce Tartare
Alumette Potatoes

Entrées

Virginia Ham, Raisin Sauce
Roast Leg of Lamb Provençale, Lyonnaise Potatoes

Grillade (please allow 15-20 minutes)
Sirloin Steak à la Maitre d’Hôtel

Légumes et Pommes de Terre

Green Peas with Tomato, Steamed Cauliflower
Sweet Potatoes, Lyonnaise Potatoes, French Fried Potatoes

Buffet Froid

Roast Turkey with Cranberry Jelly, Smoked Tongue with Pickles

Salades

Mixed Green, "Greek Village" Style
Roquefort, Oil and Vinegar, French

Fromages

Tray of Selected Cheeses

Entremets

Almond Cake, Mocha Crème Caramel
Vanilla Ice Cream, Orange Sorbet

Corbeille de Fruits

Fresh Fruits in Season

Infusions

Coffee, Nescafé, Sanka, Tea, Milk, Hot Chocolate
Iced Coffee, Iced Tea with Lemon
## Dinner à la Carte

**Greek Night**

<table>
<thead>
<tr>
<th>Course</th>
<th>Description</th>
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</table>
| **Hors d'Oeuvres:** Orektika | Relish Tray
Greek Orektika Appetizers both Hot and Cold
Meelo Marshmallow Cup of Apples and Marshmallows |
| **Potages:** Soupes | Avgolemono Lemon Rice
Pasolada Bean Soup |
| **Entrées:** Kyria Piata | Pasticcio Greek Lasagne
Kotta Kapama: Chicken with Cinnamon and Tomato
Arni Fisto: Roast Lamb Country Style
Shrimp Microlimano with Feta Cheese in Tomato Sauce
- Fileto: Filet Mignon, Sauce Skordalia of Garlic and Potato
Cold Buffet: Filet of Salmon - Plaka - with Salmon, Tomato, Egg Slice and half Black Olive in Aspic |
| **Garnitures:** Hortarika | Fried Zucchini Squash, Scalloped Tomatoes with Rissolés Potatoes
Rice Pilaf |
| **Salades:** Salates | Greek - Horiatiki - Village Style Salad
Whipped Cherry Mold
Salad Dressings |
| **Plateau de Fromages:** Tyria | Entremets: Glyka
Galaktoboureko, Coupe Macedonia with Diced Fruits
Orange Liqueur and Whipped Cream, Greek Pastries |
| **Corbeille de Fruits:** Fruta | Infusions: Rofimata
Coffee, Nescafe, Sanka, Tea, Milk, Hot Chocolate
Iced Coffee, Iced Tea |
| **Suggestion du Chef** | Greek Orektika Appetizers both Hot and Cold
Avgolemono Lemon Rice
Arni Fisto: Roast Lamb Country Style
Choice of Vegetables
Greek - Horiatiki - Village Style Salad
Galaktoboureko
Beverage |
Suggestion du Chef
Chicken Liver Paté
Petite Marmite Soup of Chicken with Carrots and Celery
Roast Pork Cumberland with Red Currant Sauce
Choice of Vegetables
Swedish Green Top Salad
Bananas Copacabana
Beverage

Hors d’Oeuvres
Chicken Liver Paté
Grapefruit Apple Cup

Potages
Russian Hot Borscht
Petite Marmite Soup of Chicken with Carrots and Celery

Entrées
Fettuccini Alfredo: Pasta, Cream and Parmesan Cheese
Red Snapper Papillote... with Shrimp and Sherried Sauce Oven-Baked in Paper
Capon Véronique: Capon with White Grapes in a Sauce Velouté
Tenderloin of Beef à la Stroganoff
Roast Pork Cumberland with Red Currant Sauce

Cold Buffet:
Langue de Bœuf Karachi: sliced Tongue, Hard Cooked Egg on Rice with Bananas and Curried Mayonnaise

Garnitures
Sautéed Broccoli, Scalloped Eggplant and Tomatoes
O’Brian Potatoes
Italian Rice

Salades
Pickled Beets
Swedish Green Top Salad

Plateau de Fromages

Entremets
Bavarois au Cericette, Bananas Copacabana, French Pastry

Corbeille de Fruits

Infusions
Coffee, Nescafé, Sanka, Tea, Milk, Hot Chocolate
Iced Coffee, Iced Tea
SUGGESTION DU CHEF...

Chilled Alaskan Crabmeat Cocktail

Beef Broth Bouquetière

Roast Loin of New Jersey Pork, Apple rings
Brussels Sprouts, Potatoes Bretonnes

Grapefruit Jello on Lettuce Leaf, Cream Mayonnaise

Royale Pudding with Chocolate Sauce

Beverage

Hors D’Oeuvre

Apricot Nectar, Chilled Alaskan Crabmeat Cocktail with Louis Sauce

Potages

Beef Broth Bouquetière, Cream of Potato Soup Argenté
Consommé Profiterolles

Pâtes

Buttered Vermicelli; special steamed pasta Italian style, with Bolognese meat sauce

Poisson

Filet of Sole Amandine:
Sautéed with a sprinkling of snow white almonds, served with Boiled Potatoes

Entrée

Roast Loin of New Jersey Pork, Apple Rings, Potatoes Bretonnes
with a hint of onion and garlic
Chicken à la King in its own delectable white sauce, with Buttered Rice

Grillade (please allow 15-20 minutes)

Filet Mignon Maitre d’Hotel
topped with a round of butter lightly seasoned with parsley, pepper and lemon juice
Parsley Potatoes

Légumes et Pommes de Terre

Brussels Sprouts, String Beans, Rissolées Potatoes

Buffet Froid

Roast Leg of Lamb, Mint Sauce
Baked Clove Ham, Mustard Pickles

Salades

Sliced Tomatoes flavored with Origan, Grapefruit Jello on Lettuce Leaf
Dressings: Vinaigrette, Pepper Cream, Roquefort

Fromages

Tray of Selected Continental Cheeses

Entremets

Royale Pudding with Chocolate Sauce
Pistachio Ice Cream, Strawberry Sorbet

Corbeille de Fruits

Fresh Fruit of the Season

Infusions

Coffee, Nescafé, Sanka, Tea, Milk, Hot Chocolate,
Iced Coffee, Iced Tea with Lemon
Viking Night

Hors d'Oeuvres
Rurick's Relish Tray
Saga Seafood Cocktail, Erik the Red Sauce
Midnight Sun Melon Cup

Potages
«Norse» Onion Soup, dished up from the Poop
Forever Amber Vegetable Soup

Entrées
Skewered Swordfish from Icy Waters,
Intrepid Tartar Sauce
Epic Roast Duckling, Orange Sauce
Polaris Pepper Steak
Cold Buffet: Sole Floralies. Sole-ful Aspic with Mixed Vegetables, Tomato, Gherkin

Garnitures
Honey Glazed Carrots, Broccoli Polonaise
Potatoes Continentale
Riz Milanaise

Salades
Del Monte
Pineapple Relish Mold
Dressings and Coverups

Plateau de Fromages

Entremets
Bavarian Rubane (a Viking Gain!),
Coupe Marguerite: a Scandinavian «Beauty» of Strawberry Ice Cream, Peach Half,
Whipped Cream and Strawberries,
Chocolate Truffles

Corbeille de Fruits

Beowulf Beverages
Coffee, Tea-He, «Elk» Milk,
Sanka and Tanika Very Much

Bede the Imbiber suggests:
(A-fordable to all at the Viking Ball)
WINE LIST

CHAMPAGNE
Moët & Chandon Dom Perignon
Heidsieck & Co., Dry Monopole
Moët & Chandon, Brut Impérial
Mumm & Co., Cordon Rouge Brut
Mumm & Co., Cordon Vert, Demi Sec
Pommery & Greno, Brut
Heidsieck & Co., Monopole Red Top
Mercier, Brut

SPARKLING WINE
Blanc de blanc, Brut

BORDEAUX WINES
RED
Château Margaux, Grand Cru
Saint Emilion Vieux
Mouton Cadet
WHITE
Château Clinet Barsac, Grand Cru
Sauternes, Sweet, “Cordon Blanc”
Graves, Sec, “La Perle Blanche”

BURGUNDY WINES
RED
Nuits-Saint-Georges
Pommard
Beaunois
Macon Déganeaux
WHITE
Meursault “Château de Meursault”
Pouilly Fuisse, Dry Reserve
Chablis, Premier Cru
Macon Supérieur

COTES DU RHONE
Châteauneuf-du-Pape
Tavel Rosé

COTES DE PROVENCE
Côtes de Provence Rosé

GERMAN WINES
Johannisberg Riesling
Liebfraumilch

ITALIAN WINES
RED
Barolo, Fontanafreadda
Chianti, Antinori Classico Classico
Chianti, Capuilla Rossa Ruffino
Valpolcella, Bolla
WHITE
Soave, Bolla
Verdicchio Del Castelli di Jesi
Orvieto Classico
Corvo Salaparuta

GREEK WINES
RED
Château Clauss
Kava Boutari
Naussa
Monte Nero
WHITE
Robola
Santa Helena
Cellar
Demosika
Retsina Cambias
ROSE
Calliga’s

DESSERT WINES
Samos Sweet
Mavrodaphne

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