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, knowledgable 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.

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

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,
Grapenuts, 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 sauted 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

DINNER A LA CARTE

Captain's Gala Dinner

Suggestion du Chef

Caviar d'Iran sur Socle de Glace, Blinis

Consommé Célestine Madère

Châteaubriant Marquise, Jardinière

Choice of Vegetables

Hearts of Palm Salad

Baked Alaska Flambé Grande Marche

Beverage

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

Potages
Consommé Célestine 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 Flambé 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, Siffonet 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, Siffonet Red Sauce

Potages
Cream of Cauliflower Dubarry
Beef Broth with Rice, Jellied Consommé

Pâtes
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 Maître 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 A LA CARTE

Greek Night

Hors d'Oeuvres: Orektika
Relish Tray
Greek Orektika Appetizers both Hot and Cold
Meelo Marsmallow Cup of Apples and Marshmallows

Potages: Soupes
Avgolemono Lemon Rice
Fasolada Bean Soup

Entrées: Kyria Piata
Pasticcio Greek Lasagne
Kotta Kapama: Chicken with Cinnamon and Tomato
Arni Psito: 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, Nescafé, Sanka, Tea, Milk, Hot Chocolate
Iced Coffee, Iced Tea

Suggestion du Chef
Greek Oretika Appetizers both Hot and Cold
Avgolemono Lemon Rice
Arni Psito: Roast Lamb Country Style
Choice of Vegetables
Greek «Horiatiki» Village Style Salad
Galaktoboureko
Beverage

DINNER A LA CARTE

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 Gréen 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 Boeuf Karachi: sliced Tongue, Hard Cooked Egg on Rice with Bananas and Curried Mayonnaise

Garnitures
Sauted Broccoli, Scalloped Eggplant and Tomatoes
O'Brian Potatoes
Italian Rice

Salades
Pickled Beets
Swedish Green Top
Salad Dressings

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

DINNER A LA CARTE

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 Profitérolles

Pâtes
Buttered Vermicelloni:
special steamed pasta Italian style, with Bolognese meat sauce

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

Entree
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

DINNER A LA CARTE

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 Tanku Very Much

Bede the Imbiber suggests:
(A-fjordable 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 Climens Barsac, Grand Cru
Sauternes, Sweet, "Cordon Blanc"
Graves, Sec, "La Perle Blanche"

BURGUNDY WINES

RED
Nuits-Saint-Georges
Pommard
Beaujolais
Macon Depagneux

WHITE
Meursault "Château de Meursault"
Pouilly Fuissé, 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, Fontanafredda
Chianti, Antinori Classico Cantine
Chianti, Capsulla Rossa Ruffino
Valpolicella, Bolla

WHITE
Soave, Bolla
Verdicchio Dei Castelli di Jesi
Orvieto Classico
Corvo Salaparuta

GREEK WINES

RED
Château Clauss
Kava Boutari
Naoussa
Monte Nero

WHITE
Robola
Santa Helena
Cellar
Demestica
Retsina Cambas

ROSE
Calliga's

DESSERT WINES

Samos Sweet
Mavrodaphne

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