

# ANTHEM OF THE SEAS®

## DYNAMIC DINING REMOVAL UPDATE

### FREQUENTLY ASKED QUESTIONS

- 1. Why is Royal Caribbean discontinuing Dynamic Dining onboard *Anthem of the Seas*?**

Feedback has shown a preference for a dining program that combines traditional seating with the option for flexibility. With that in mind, *Anthem of the Seas* will offer the My Time Dining program, with traditional and flexible options, as well as introduce new, upgraded dinner menus.
- 2. Which sailings will be impacted by this change?**

All *Anthem of the Seas* sailings. (Please note North American guests traveling in Australia and New Zealand onboard *Ovation of the Seas* departing now through April 14, 2017 will also be impacted by this change.)
- 3. Will booked guests be automatically converted from Dynamic Dining?**

All active bookings on *Anthem of the Seas* will automatically convert to the new dining program, respecting all pre-selected times, party sizes and other reservation features.
- 4. How does My Time Dining differ from the Dynamic Dining experience?**

The My Time Dining experience offers guests the choice of flexible or traditional dining which allows guests the freedom to select their dining times and table companions each evening. Every night there will be a new upgraded dinner menu to explore, shared between the four restaurants. Dynamic Dining enabled guests the opportunity to dine each evening in a different venue; however, the menu remained the same. Our guests consistently provided feedback that My Time Dining was their preferred dining experience, and we look forward to offering this program on *Anthem of the Seas*, moving forward.
- 5. How does the flexible dining option differ from the traditional dining experience?**

The flexible option offers guests the ability to select their preferred seating time and table companions daily between the hours of 6:00 pm and 9:30 pm. The traditional dining option allows the choice of either early or late seating and offers a more consistent dining experience for the entirety of the cruise vacation.
- 6. Will *Anthem of the Seas* sailings now have formal evenings?**

Yes, *Anthem of the Seas* will offer either one or two formal evenings per cruise, dependent upon sailing length.
- 7. Will My Family Time Dining be offered as an option onboard *Anthem of the Seas*?**

Yes, families with small children can take advantage of My Family Time dining benefits while sailing onboard *Anthem of the Seas*. This is available as part of the traditional dining experience during the early seating time and can be reserved pre-cruise via Cruise Planner or once onboard. My Family Time dining allows children ages 3-to-11 to enjoy their meal within 40 minutes of seating before heading to the evening's Adventure Ocean activities.
- 8. Will adjustments be made to the onboard dining venues? What restaurants will be impacted?**

The four (4) main restaurants – Chic, Grande, Silk, and American Icon– will now become the main dining venues to support the My Time Dining program and will all feature the same upgraded dinner menu each evening. My Time Dining flexible venues will be located on Deck 4 in American Icon and Silk, while Chic and Grande will be designated as the early and late seating restaurants on Deck 3. The name and décor of each venue will remain unchanged.

**9. Once these changes go into effect, will guests have the ability to experience more than one dining venue during their cruise vacation?**

Based on the preferred dining selection, guests will automatically be assigned to dine in one of the main dining restaurants for the entirety of their cruise. They will enjoy the benefit of consistent wait staff and table companions each evening at dinner. Specialty dining options remain available for those guests wishing to experience multiple dining venues.

**10. How will dining menus be impacted by this change?**

New, upgraded dinner menus will be introduced each evening in all four main dining restaurants. Each restaurant will feature distinctive, new dishes alongside your clients' classic favorites shared between the four restaurants. Every night there will be a new, upgraded dinner menu to explore, offering delectable dishes to tantalize the palette of even the savviest foodie.

**11. In addition to the dining enhancements, will guests notice any other changes while sailing onboard *Anthem of the Seas*?**

To enhance the overall guest experience, we are adjusting our daily entertainment schedule to ensure a more convenient line-up of show times that complement the evening dining options. In addition, to give more guests the opportunity to experience the revolutionary Ripcord by iFly and North Star attractions, we will be adding support staff onboard to accommodate expanded hours of operation.

**12. How will large group bookings be impacted by this dining change onboard *Anthem of the Seas*?**

With the change from Dynamic Dining to My Time Dining, large groups will now experience a faster, more simplified experience not only during the pre-cruise planning process, but also while onboard. Groups of up to 400 guests can now be seated together at the same dining time. As

always, to coordinate group dining accommodations, please contact our team of experts within the Trade Support & Service department.

***Please see the next three pages for sample menus, currently available onboard Anthem of the Seas. For more information on Anthem and to download a marketing toolkit, visit [LoyalToYouAlways.com/Anthem](http://LoyalToYouAlways.com/Anthem).***

# D I N N E R



## STARTERS

### SMOKED TOMATO SOUP

crème fraîche, garlic focaccia croûtons, basil pesto

### GOAT CHEESE & TOMATO TART

ratatouille, balsamic reduction

### MARYLAND STYLE CRAB CAKE

tomato-cucumber salad, creamy old bay sauce

### CREAMY SALMON RILLETTE\*

cucumber-caper salad, caviar

## CLASSICS

### BAKED FRENCH ONION SOUP

gruyère cheese, herb croûton

### “CAESAR” SALAD

hearts of romaine, focaccia croûtons, parmesan cheese

### GARDEN SALAD

mesclun greens, cherry tomatoes, balsamic vinaigrette

### SHRIMP COCKTAIL

horseradish cocktail sauce, marie-rose sauce

### SEASONAL FRUIT MEDLEY

hand-cut selection of fruits

### ESCARGOTS À LA BOURGUIGNONNE

garlic parsley butter

## ENTRÉES

### YUKON GOLD POTATO GNOCCHI

barolo braised beef ragú, pecorino cheese, italian parsley

### PAN SEARED HALIBUT

fondant potato, haricots verts, black truffle emulsion

### BROILED LOBSTER TAIL

lemon saffron rice, drawn butter

### GRILLED CHICKEN BREAST

celery root mash, baby carrots, natural gravy

### ROASTED PRIME RIB

mashed potatoes, seasonal vegetables, horseradish au jus

### RICOTTA AND SPINACH QUICHE

asparagus, arugula, marinated cherry tomatoes

## CLASSICS

### BROILED ATLANTIC SALMON\*

hollandaise sauce

### ROASTED CHICKEN BREAST

thyme jus

### NEW YORK STRIP LOIN\*

herb butter or green peppercorn sauce

### SPAGHETTI BOLOGNESE

beef ragoût, roasted garlic, san marzano tomatoes, pecorino romano, basil

## CHEF'S RECOMMENDATION

### STARTER

#### GOAT CHEESE & TOMATO TART

ratatouille, balsamic reduction

### ENTRÉE

#### BROILED LOBSTER TAIL

lemon saffron rice, drawn butter

## SELECTS

### WHOLE MAINE LOBSTER

1.25 lbs. – 1.5 lbs.

broiled, grilled or steamed, served with drawn butter or fresh garlic-herb butter \$29.95

### CHOPS GRILLE FILET MIGNON\*

9 ounces of roasted beef tenderloin with your choice of sauce \$16.95

### SURF AND TURF\*

6 ounce maine lobster tail and a roasted 9 ounce filet mignon with your choice of sauce \$34.95

*includes choice of baked potato, mashed potato, rice and seasonal vegetables*

*an 18% gratuity will be added*



gluten-free



lactose-free



vegetarian

\*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.

Please inform your waiter if you have any food allergies or dietary needs. Royal Caribbean International galleys are not food allergen-free environments.

# D I N N E R



## STARTERS

### SHRIMP BISQUE

brandy, chive sour cream

### KALE SALAD

roasted squash, dried cherries,  
caramelized pecans, lemon vinaigrette

### BAY SCALLOP GRATIN

garlic-herb butter, olive breadstick

### CHARCUTERIE

prosciutto, mortadella, salami, bresaola,  
olives, pickled caponata chilis

## CLASSICS

### BAKED FRENCH ONION SOUP

gruyère cheese, herb croûton

### “CAESAR” SALAD

hearts of romaine, focaccia croûtons, parmesan cheese

### GARDEN SALAD

mesclun greens, cherry tomatoes, balsamic vinaigrette

### SHRIMP COCKTAIL

horseradish cocktail sauce, marie-rose sauce

### SEASONAL FRUIT MEDLEY

hand-cut selection of fruits

### ESCARGOTS À LA BOURGUIGNONNE

garlic parsley butter

## ENTRÉES

### LINGUINI VONGOLE

clams, olive oil, white wine, garlic

### SEARED BARRAMUNDI

cauliflower, sautéed spinach, candied pine nuts,  
tomato-caper emulsion

### COQ AU VIN

mashed potatoes, red wine, pearl onions,  
mushrooms, bacon

### PAN-SEARED DUCK BREAST\*

stir-fried chinese cabbage, orange-hoisin sauce,  
jasmine rice

### ROASTED PRIME RIB

sautéed potatoes, onions, bacon, cabernet reduction

### PORCINI MUSHROOM FARRO RISOTTO

black truffle oil, parmesan shavings

## CLASSICS

### BROILED ATLANTIC SALMON\*

hollandaise sauce

### ROASTED CHICKEN BREAST

thyme jus

### NEW YORK STRIP LOIN\*

herb butter or green peppercorn sauce

### SPAGHETTI BOLOGNESE

beef ragoût, roasted garlic, san marzano tomatoes,  
pecorino romano, basil

## CHEF'S RECOMMENDATION

STARTER

### BAY SCALLOP GRATIN

garlic-herb butter, olive breadstick

ENTRÉE

### PAN-SEARED DUCK BREAST\*

stir-fried chinese cabbage, orange-hoisin sauce,  
jasmine rice

## SELECTS

### WHOLE MAINE LOBSTER

1.25 lbs. – 1.5 lbs.

broiled, grilled or steamed, served with  
drawn butter or fresh garlic-herb butter \$29.95

### CHOPS GRILLE FILET MIGNON\*

9 ounces of roasted beef tenderloin  
with your choice of sauce \$16.95

### SURF AND TURF\*

6 ounce maine lobster tail and a roasted 9 ounce  
filet mignon with your choice of sauce \$34.95

*includes choice of baked potato, mashed potato,  
rice and seasonal vegetables*

*an 18% gratuity will be added*



gluten-free



lactose-free



vegetarian

\*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.

Please inform your waiter if you have any food allergies or dietary needs.  
Royal Caribbean International galleys are not food allergen-free environments.

# D I N N E R



## STARTERS

**SHELLFISH CONSOMMÉ** 🌿  
saffron broth, baby shrimps, leeks, tomatoes

**ICEBERG WEDGE** 🌿  
tomato, applewood smoked bacon,  
crumbled blue cheese dressing

**ASIAN STYLE PORK TACOS** 🥤  
sweet chili, scallions, peppers, red onions, pork crackling

**SALMON TARTARE\***  
trout caviar, cilantro, toasted bread

## CLASSICS

**BAKED FRENCH ONION SOUP**  
gruyère cheese, herb croûton

**"CAESAR" SALAD**  
hearts of romaine, focaccia croûtons, parmesan cheese

**GARDEN SALAD** 🌿🥤🌿  
mesclun greens, cherry tomatoes, balsamic vinaigrette

**SHRIMP COCKTAIL** 🌿🥤  
horseradish cocktail sauce, marie-rose sauce

**SEASONAL FRUIT MEDLEY** 🌿🥤🌿  
hand-cut selection of fruits

**ESCARGOTS À LA BOURGUIGNONNE**  
garlic parsley butter

## ENTRÉES

**CHICKEN PARMIGIANA**  
rigatoni pasta, ratatouille, creamy marinara sauce

**GARLIC TIGER SHRIMP**  
seasonal vegetables, lemon butter sauce

**LEMON & THYME ROASTED CHICKEN** 🌿  
baked sweet potatoes, snow peas, yogurt-tahini dressing

**ROASTED LAMB RACK\*** 🌿  
mashed potatoes, grilled vegetables, thyme reduction

**STEAK DIANE\*** 🥤  
crispy pomme frites, creamy mushroom cognac sauce

**PESTO TAGLIATELLE** 🌿  
sun-dried tomatoes, basil, roasted garlic, cremini mushrooms

## CLASSICS

**BROILED ATLANTIC SALMON\*** 🌿  
hollandaise sauce

**ROASTED CHICKEN BREAST** 🌿  
thyme jus

**NEW YORK STRIP LOIN\***  
herb butter or green peppercorn sauce

**SPAGHETTI BOLOGNESE**  
beef ragoût, roasted garlic, san marzano tomatoes,  
pecorino romano, basil

## CHEF'S RECOMMENDATION

**STARTER**  
**SALMON TARTARE\***  
trout caviar, cilantro, toasted bread

**ENTRÉE**  
**CHICKEN PARMIGIANA**  
rigatoni pasta, ratatouille, creamy marinara sauce

## SELECTS

**WHOLE MAINE LOBSTER** 🌿  
1.25 lbs. – 1.5 lbs.  
broiled, grilled or steamed, served with  
drawn butter or fresh garlic-herb butter \$29.95

**CHOPS GRILLE FILET MIGNON\*** 🌿  
9 ounces of roasted beef tenderloin  
with your choice of sauce \$16.95

**SURF AND TURF\*** 🌿  
6 ounce maine lobster tail and a roasted 9 ounce  
filet mignon with your choice of sauce \$34.95

*includes choice of baked potato, mashed potato,  
rice and seasonal vegetables*

*an 18% gratuity will be added*



gluten-free



lactose-free



vegetarian

\*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.

Please inform your waiter if you have any food allergies or dietary needs.  
Royal Caribbean International galleys are not food allergen-free environments.