

Lunch

Desserts

International Cheese Selection from the Trolley

fruit and vegetable preserves, jellies, honey, dried and fresh fruit

Trio of Sweet Italian Temptations

vanilla panna cotta, Sicilian cannolo and tiramisù

New York Cheesecake

with your choice of topping: chocolate fudge sauce, butterscotch sauce or berry compote

Selection of Ice Cream and Fruit Sorbets

ask your waiter for our assortment of ice cream and sorbets

Poire Belle Hélène

vanilla ice cream, pear, chocolate sauce, whipped cream, and toasted almonds



Ice Cream

ask your waiter for our assortment of ice cream

Fresh Fruit Plate

Baked Just for You

Enjoy a different selection of fresh-baked bread every day

Whole wheat bread rolls with crispy seeds

Grissini

Country white rolls

Starters

Hamachi and Avocado Carpaccio*

coconut & lemongrass infusion, white rum, cane sugar, cilantro



Asparagus Panna Cotta

daikon sprouts, truffle caviar

Cobb Salad

chicken breast, avocado, bacon, tomato, hard-boiled eggs, blue cheese crumbs, iceberg lettuce

Blue cheese dressing

Garbanzo Octopus Soup

roasted octopus medallion, rosemary essence, extra virgin olive oil

Entrées

— Fresh Pasta Made on Board



Pansoti Filled with Wild Green and Ricotta

dressed with traditional walnut sauce and crispy Parmesan

Rockfish Stew

ginger-scented fish reduction, black mussels, Pachino tomatoes, string beans

Grilled Tournedos, Périgueux Sauce*

grilled asparagus, buttered carrots, oven-roasted potatoes with rosemary



Pakora

vegetable fritters with onion chutney

Always Available

Caesar Salad

romaine lettuce, croutons, Parmesan, Caesar dressing
on request with: chicken breast, shrimp tails, tofu scaloppini



Pennette Pasta

with fresh tomato basil sauce

Angus Beef Burger*

crispy bacon, onion rings, cheddar cheese, steak fries, gherkins

*If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

*If you require a special diet please ask our Restaurant Manager one day in advance.

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MSC Cruises takes all possible precautions to ensure that the food offered to its guests is of the highest quality. Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products. We advise that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All menus are subject to change depending on product availability. The complete list of food ingredients from the menu items is available upon request. For low sodium diet please contact your Head Waiter or Restaurant Manager.

Lunch

Desserts

International Cheese Selection from the Trolley

fruit and vegetable preserves, jellies, honey, dried and fresh fruit

Carrot Cake

cheese cream frosting

New York Cheesecake

with your choice of topping: chocolate fudge sauce, butterscotch sauce or berry compote

Selection of Ice Cream and Fruit Sorbets

ask your waiter for our assortment of ice cream and sorbets

Peach Melba

vanilla ice cream, peach, raspberry coulis, whipped cream



Ice Cream

ask your waiter for our assortment of ice cream

Fresh Fruit Plate

Baked Just for You

Enjoy a different selection of fresh-baked bread every day

Whole wheat bread rolls with crispy seeds

Grissini

Country white rolls

Starters

Cuttlefish Salad

lime chervil marinade, green pea coulis, roasted cherry tomatoes

Parma Ham and Truffled Mozzarella Pearls

arugula leaves



Summer Salad

lettuce, arugula, sweet corn, cherry tomatoes, shaved fennel, toasted walnuts, goat cheese

Tomato vinaigrette

Sweet Corn Soup

chicken morsels, thyme, seed oil, cream

Entrées

◀ Fresh Pasta Made on Board ▶

Casarecce with Creamy Veal Sauce

dried black olives, fresh herbs, mascarpone cheese

Charred Sea Bass Fillet

crab and arugula salad, curried coconut sauce

Double-Cut Pork Chop

tarragon jus, cherry tomato and basil



Udon Noodles

with crispy vegetables and sprouts, soy sauce

Always Available

Caesar Salad

romaine lettuce, croutons, Parmesan, Caesar dressing on request with: chicken breast, shrimp tails, tofu scaloppini



Pennette Pasta

with fresh tomato basil sauce

Angus Beef Burger*

crispy bacon, onion rings, cheddar cheese, steak fries, gherkins

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fruit and vegetable preserves, jellies, honey, dried and fresh fruit

Carrot Cake

cheese cream frosting

New York Cheesecake

with your choice of topping: chocolate fudge sauce, butterscotch sauce or berry compote

Selection of Ice Cream and Fruit Sorbets

ask your waiter for our assortment of ice cream and sorbets

Peach Melba

vanilla ice cream, peach, raspberry coulis, whipped cream



Ice Cream

ask your waiter for our assortment of ice cream

Fresh Fruit Plate

Baked Just for You

Enjoy a different selection of fresh-baked bread every day

Whole wheat bread rolls with crispy seeds

Grissini

Country white rolls

Starters

Cuttlefish Salad

lime chervil marinade, green pea coulis, roasted cherry tomatoes

Parma Ham and Truffled Mozzarella Pearls

arugula leaves



Summer Salad

lettuce, arugula, sweet corn, cherry tomatoes, shaved fennel, toasted walnuts, goat cheese

Tomato vinaigrette

Sweet Corn Soup

chicken morsels, thyme, seed oil, cream

Entrées

◀ Fresh Pasta Made on Board ▶

Casarecce with Creamy Veal Sauce

dried black olives, fresh herbs, mascarpone cheese

Charred Sea Bass Fillet

crab and arugula salad, curried coconut sauce

Double-Cut Pork Chop

tarragon jus, cherry tomato and basil



Udon Noodles

with crispy vegetables and sprouts, soy sauce

Always Available

Caesar Salad

romaine lettuce, croutons, Parmesan, Caesar dressing on request with: chicken breast, shrimp tails, tofu scaloppini



Pennette Pasta

with fresh tomato basil sauce

Angus Beef Burger*

crispy bacon, onion rings, cheddar cheese, steak fries, gherkins

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International Cheese Selection from the Trolley

fruit and vegetable preserves, jellies, honey, dried and fresh fruit

Floating Island

poached egg white, vanilla anglaise, caramel

New York Cheesecake

with your choice of topping: chocolate fudge sauce, butterscotch sauce or berry compote

Selection of Ice Cream and Fruit Sorbets

ask your waiter for our assortment of ice cream and sorbets

Dame Blanche Sundae

vanilla ice cream, whipped cream, chocolate sauce



Ice Cream

ask your waiter for our assortment of ice cream

Fresh Fruit Plate

Baked Just for You

Enjoy a different selection of fresh-baked bread every day

Whole wheat bread rolls with crispy seeds

Grissini

Country white rolls

Starters

Crispy Potato Pancake with Cured Salmon*

crème fraîche, shallot, wild fennel



Vegetable Samosas

traditional vegetable-stuffed Indian parcels, mango chutney



L'Olivo Salad

baby spinach, blue cheese crumbs, walnuts, raisins, and goji berries
Carrot dressing



Cream of Pea Soup

mint and plain yogurt

Entrées

— Fresh Pasta Made on Board

Tagliolini with Roasted Scallops and Leeks

saffron velouté

Pan-Fried Sea Bream

parsley wine clams, creamy potato-fennel sauce, melange of fresh vegetables

Asian-style Glazed Oven-Roasted Pork Feather

crunchy vegetable julienne



Moroccan-Style Couscous

vegetables, raisins, and almonds

Always Available

Caesar Salad

romaine lettuce, croutons, Parmesan, Caesar dressing
on request with: chicken breast, shrimp tails, tofu scaloppini



Pennette Pasta

with fresh tomato basil sauce

Angus Beef Burger*

crispy bacon, onion rings, cheddar cheese, steak fries, gherkins

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Vegetarian



Vegan



No Sugar Added



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International Cheese Selection from the Trolley

fruit and vegetable preserves, jellies, honey, dried and fresh fruit

Peach Cobbler

vanilla ice cream

New York Cheesecake

with your choice of topping: chocolate fudge sauce, butterscotch sauce or berry compote

Selection of Ice Cream and Fruit Sorbets

ask your waiter for our assortment of ice cream and sorbets

Nougatine Sundae

vanilla ice cream, brittle crumbs, caramel sauce, and whipped cream



Ice Cream

ask your waiter for our assortment of ice cream

Fresh Fruit Plate

Baked Just for You

Enjoy a different selection of fresh-baked bread every day

Whole wheat bread rolls with crispy seeds

Grissini

Country white rolls

Starters

Salmon Tartare with Salmon Caviar*

cucumber carpaccio, citrus yogurt sauce



Burrata Cheese

tomato cucumber carpaccio, basil emulsion, crystallized basil

Green Asparagus Salad

lettuce, asparagus, hard-boiled eggs, crispy julienne prosciutto
Yogurt chive sauce

Mussel Potato Soup

fresh tomato concassé, marjoram

Entrées

Seafood Spaghetti

with Roma tomato, fresh basil, and chili flakes

Grilled Jumbo Shrimp

arugula nut salad, capers, tarragon lemon vinaigrette

Pork Fillet in Dijon Mustard Crust

cauliflower mousseline, string beans, tomato confit



Steamed Jasmine Rice

with red beans, crispy tortillas and sweet potato purée

Always Available

Caesar Salad

romaine lettuce, croutons, Parmesan, Caesar dressing
on request with: chicken breast, shrimp tails, tofu scaloppini



Pennette Pasta

with fresh tomato basil sauce

Angus Beef Burger*

crispy bacon, onion rings, cheddar cheese, steak fries, gherkins

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International Cheese Selection from the Trolley

fruit and vegetable preserves, jellies, honey, dried and fresh fruit

Raspberry Chocolate Tart

ginger cream

New York Cheesecake

with your choice of topping: chocolate fudge sauce, butterscotch sauce or berry compote

Selection of Ice Cream and Fruit Sorbets

ask your waiter for our assortment of ice cream and sorbets

MSC Sundae

vanilla ice cream, meringue shards, chocolate sauce, whipped cream



Ice Cream

ask your waiter for our assortment of ice cream

Fresh Fruit Plate

Baked Just for You

Enjoy a different selection of fresh-baked bread every day

Whole wheat bread rolls with crispy seeds

Grissini

Country white rolls

Starters

King Crab Compote

vegetable tartare, coconut milk marinade, fresh ginger, tarragon

Foie Gras Escalope*

candied apple, fig chutney, port wine reduction

Waldorf Salad

lettuce, chicken, green apple, celery, walnuts, yogurt, chives
Blue cheese dressing

V Legume cereal soup flavored with rosemary

Entrées

◀▶ Fresh Pasta Made on Board

Ravioli with Lobster Sauce

dilled ricotta filling, lobster morsels, fresh herbs

Grilled Swordfish Loin*

caramelized fennel, candied mash tomato, extra virgin olive oil

Warm Chicken and Mediterranean Vegetable Salad

goat cheese, Parmesan, olives, arugula

V Vegetable Flan with Capsicum garden greens and balsamic dressing

Always Available

Caesar Salad

romaine lettuce, croutons, Parmesan, Caesar dressing
on request with: chicken breast, shrimp tails, tofu scaloppini

V Pennette Pasta with fresh tomato basil sauce

Angus Beef Burger*

crispy bacon, onion rings, cheddar cheese, steak fries, gherkins

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fruit and vegetable preserves, jellies, honey, dried and fresh fruit

Nutella Cream Mille-Feuille

vanilla ice cream

New York Cheesecake

with your choice of topping: chocolate fudge sauce, butterscotch sauce or berry compote

Selection of Ice Cream and Fruit Sorbets

ask your waiter for our assortment of ice cream and sorbets

Fantasy Sundae

coffee ice cream, caramelized puffed rice, coffee sauce, whipped cream



Ice Cream

ask your waiter for our assortment of ice cream

Fresh Fruit Plate

Baked Just for You

Enjoy a different selection of fresh-baked bread every day

Whole wheat bread rolls with crispy seeds

Grissini

Country white rolls

Starters

Hot-Smoked Salmon Rillettes

potato velouté, black pepper, chives



Aged Cheese Fritters

on tender mesclun leaves, spicy pear compote and cinnamon



Capri Salad

romaine lettuce heart, cherry tomatoes, black olives, and mozzarella fiordilatte

Oregano, caper, and anchovy sauce



Cannellini Bean Soup

with potatoes and spinach

Entrées

Linguine Pasta with Clams

extra virgin olive oil, garlic, chili pepper and parsley

Olive Oil-Scented Turbot Fillet

bell pepper coulis, fire-roasted vegetables, sprouts

BBQ Chicken Legs

garbanzo pumpkin hummus, sugar snap peas



Black Bean Vegetable Burrito

tofu sour cream, spicy sauce, and plantain chips

Always Available

Caesar Salad

romaine lettuce, croutons, Parmesan, Caesar dressing
on request with: chicken breast, shrimp tails, tofu scaloppini



Pennette Pasta

with fresh tomato basil sauce

Angus Beef Burger*

crispy bacon, onion rings, cheddar cheese, steak fries, gherkins

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