

Dinner

Starters

Duck and Chicken Terrine

toasted rye loaf, apple celery salad, almonds

- V** **Fried Vegetable Dim Sum Dumplings**
Thai sweet chili sauce and mixed daikon greens

V Nordic Salad

iceberg lettuce, watercress, radish, cherry tomatoes, shredded carrots
Creamy lime dressing

- V** **Fire-Roasted Tomato Cream Soup**
mozzarella, basil pesto

Entrées

— Fresh Pasta Made on Board

- V** **Tortelli Stuffed with Asparagus and Mascarpone Cheese**
carrot emulsion, vegetable mosaic, toasted hazelnuts

Risotto with Cream of Leeks and Clams
parsley butter

Sliced Tuna Steak in Salmoriglio Sauce*

extra virgin olive oil, garlic, parsley, oregano, potato and cherry tomato sauce

Succulent Roasted Boneless Prime Rib of Beef*

shallot chianti wine sauce, string beans, Roma tomato, truffle-ricotta potato flan

V **Chef's Indian Vegetarian**

today's curated lentil and vegetable selection

Classic Favorites

Grilled or Steamed Fillet of Salmon*
garden vegetables, hollandaise sauce

Broiled Beef Filet Mignon*
thyme-roasted vegetables, natural jus

Grilled Chicken Breast
lemon oil, roasted vegetables, green asparagus

Sauces for your Steak
béarnaise sauce, green peppercorn sauce

Baked Just for You

Every day a different selection of fresh-baked bread

Honey wheat bread with cranberries - Country white rolls - Cheese grissini

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 for further advice.

*Please handle with care. Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Desserts

International Cheese Selection from the Trolley
fruit and vegetable preserves, jellies, honey, dried and fresh fruit

Coconut Pistachio Dacquoise
coconut biscuit, pistachio mousseline, raspberry coulis

Crema Catalana
caramel sauce

Tiramisù
mascarpone cream, ladyfinger biscuits dipped in coffee and bitter cocoa powder

New York Cheesecake
strawberry compote

Grandma's Chocolate Cake
with layers of dulce de leche and chocolate fudge

Selection of Ice Cream and Fruit Sorbets
please enquire with your server on our daily selection

Ice Cream
please enquire with your server on our daily selection

Fresh Fruit Plate

Deliciously Healthy

Did you know?

A cooked serving of farmed rainbow trout contains approximately 981 milligrams of omega-3 fatty acids, eicosapentaenoic acid, or EPA, and docosahexaenoic acid, or DHA. This amount far exceeds the 250 milligram per day minimum that Seafood Watch recommends. The American Heart Association and the Harvard School of Public Health agree that trout's relatively low-fat and cholesterol content make it a good protein to substitute in your diet for meats such as beef, pork and lamb, which contain significantly higher amounts of saturated fat and cholesterol.

Marinated Sea Scallops*
crunchy vegetables, ginger-turmeric sauce, papadum crisp

Trout Fillet Roll
soft cornmeal mush, butter sauce with capers and herbs

Warm Apple Crumble
vanilla ice cream

V Vegetarian **V** Vegan **No Sugar Added**

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 listed is available upon request. For best results, diet please contact your Head Waiter or Restaurant Manager.