

Dinner

Starters

Herb and Citrus-Marinated Seafood Salad*
shrimp, calamari, sea scallops and black mussels, creamy aioli emulsion

Vitello Tonnato*
sliced veal loin, creamy tuna caper sauce, anchovy, extra virgin olive oil

V Asparagus in Tarragon Sauce
with golden puff pastry

French-Style Salad
tuna, steamed potatoes, string beans, tomatoes, hard-boiled egg, anchovies, olives, and lettuce
French dressing

White Bean and Chorizo Soup
cannellini beans and Spanish chorizo stewed in a hearty tomato broth

Entrées

Paccheri Pasta with Traditional Cured Speck
arugula and pine nut pesto sauce, roasted tomatoes

Ligurian Cioppino
shrimp, monkfish, mussels, and clams, with garlic bread toast and fish soup

Breaded Chicken Breast Kiev
stuffed with garlic and parsley-flavored butter, roast potatoes, asparagus, and beetroot coulis

V Roasted Cauliflower Steak
Jamaican jerk, rice and beans

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
Kornspitz whole wheat bread with sunflower seeds - Country white rolls - Olive oil focaccia

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.
*Public health advisory: 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

Caribbean Rum Cake
coconut ice cream

Chocolate Soufflé
vanilla anglaise

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?

The word rice has been initially used in English in the middle of the 13th century; it derives from the Old French ris, which comes from Italian riso, in turn from the Latin oriza, and even earlier from the Greek ὀρυζα (oriza). Rice is the staple food of over half the world's population. It provides 20% of the world's dietary energy supply; it is the predominant dietary energy source for 17 countries in Asia and the Pacific, 9 countries in North and South America and 8 countries in Africa. The world rice consumption is approximately 631.6 million metric tons.

Lemon-Scented Creamy Oyster Risotto
carnaroli rice, mozzarella cream, fresh herbs

Broiled Amberjack Fillet*
potatoes, asparagus, cream of peas, crunchy fennel

Arroz con Leche
cinnamon rice pudding

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 items is available upon request. For low sodium diet please contact your Head Waiter or Restaurant Manager.