

Dinner

Starters

Foie Gras Terrine
pain brioche, apricot preserve, sea salt

V Asiago Cheese Fritters
semi-aged Italian cheese, spicy pear compote, toasted hazelnuts

Traditional Caesar Salad
romaine lettuce, anchovies, crunchy croutons
Caesar dressing

V Broccoli Cheddar Soup
garlic croutons

Entrées

V Truffle Risotto
carnaroli rice, black truffle, Parmesan cheese, double cream, curly parsley

Herb-Scented Steamed Black Cod
saffron potato cream sauce, garden vegetables

Slow-cooked Lamb Shank, Chianti Wine Sauce
garlic chive mashed potatoes, minted parsnips and carrots

Surf & Turf*
beef filet mignon and jumbo shrimp, béarnaise sauce, asparagus, carrots, sautéed new potatoes

V Tofu Vegetable Teriyaki
wok-fried with rice noodles

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
Farmer sourdough rye bread rolls - 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

Ice Cream Pyramid
caramelized meringue

Vanilla Cream
wild berry coulis

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

Cherries Jubilee
cooked with kirsch liqueur

Ice Cream
please enquire with your server on our daily selection

Fresh Fruit Plate

Deliciously Healthy

Did you know?

*Tapioca is obtained from the fleshy root of the bitter cassava. The name tapioca derives from the word *tipi'óka*, used in Tupi language of South America for this starch. Tapioca is commonly used instead of wheat flour in South America, the West Indies and India. The most popular use of tapioca in the Western world is a milk-based dessert pudding with milk and sugar. In the tropics, it is also popular prepared as a pudding with fruit or fruit juice. Tapioca is used worldwide as a thickening agent, mainly in foods. It is gluten-free and almost completely protein-free. In the USA tapioca is celebrated on June 28th as National Tapioca Day and on July 15th as National Tapioca Pudding Day.*

Rich Shrimp Cocktail
mesclun, bacon, scallions, cilantro-cocktail sauce, jalapeño

V Potato Gnocchi
fire-roasted eggplant, red onion, plum tomato sauce, ricotta cheese

Coconut Tapioca Pudding
mango compote

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.