

Lunch

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

Baked Just for You

Fresh from the oven every day
Whole wheat bread rolls with crispy seeds - Grissini
Country white rolls

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.
*Public Health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, etc.), seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



Classic Favorites

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

Homemade beef burger*
crispy bacon, onion rings, cheddar cheese,
steak fries, gherkins

Desserts

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

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 treated. These foods are detested using the most scrupulous procedures that do not affect
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.