

Gala Dinner

Starters

Seafood cocktail

steamed baby shrimp, scallops and calamari, pink sauce

Baked French escargots in buttered puff pastry

Bordeaux wine sauce

Brie in crispy almond brioche

wild berry compote

Caesar salad

crispy romaine lettuce, garlic croutons, Parmesan cheese and Caesar dressing

Vichyssoise

chilled leek potato soup with chives

Rock lobster bisque

with a hint of brandy and chives

Main Courses

Fresh Pasta Made on Board



Braised short rib ravioli

veal jus, sage and shaved pecorino cheese



Porcini mushroom risotto

aromatic herb emulsion

Roasted sea bass fillet*

saffron-scented fish broth with shrimp, buttered asparagus, crushed lemon potatoes

Duck à l'orange in bigarade sauce

potato croquettes and julienne red cabbage braised with apples

Roasted beef fillet in Marsala wine sauce*

triangle of golden puff pastry, almond broccoli florets



Vegetarian strudel

vegetables and tofu in phyllo pastry, light curry sauce

Desserts

Cheese plate

Grana Padano, mild Gorgonzola and Camembert, fresh fruit, shortcrust pastry tartlet with muscat wine jelly

Baked Alaska

ice cream-layered sponge cake, caramelised meringue

After Eight sensation

chocolate mint mousse cake



Coconut tapioca pudding

mango compote

Ice cream and sorbet

please enquire with your server on our daily selection of ice cream and sorbets



Ice cream

please enquire with your server on our daily selection

Fresh fruit plate

Featured Selection

Grilled lobster tails roasted asparagus tips, straw potatoes and your choice of clarified herb butter or hollandaise sauce	€ 28
T-bone steak* 500 g / 1.1 lbs, roast potatoes, grilled cherry tomatoes, green beans	€ 22

15% restaurant gratuities automatically added to all purchases.

Baked Just for You

Fresh from the oven every day
Farmer sourdough rye bread rolls - Country white rolls - Rosemary focaccia - Sesame seed grissini

Sommelier Recommendations

Sparkling Wine		
Moët & Chandon Brut Impérial, France		€ 70
White Wines		
Cigalus Blanc, Gérard Bertrand, France		€ 56
Vermentino Colli di Luni DOC, Lunae, Italy	€ 8	€ 33
Pinot Grigio Colli Orientali del Friuli DOC, Bastianich, Italy	€ 12	€ 48
Rosé Wine		
Tourmaline, Barton & Guestier, France	€ 9	€ 36
Red Wines		
Taurasi Radici DOCG, Mastroberardino, Italy		€ 55
Côtes des Roses Pinot Noir, Gérard Bertrand, France	€ 11	€ 44
Campo Viejo Reserva Rioja, Bodegas Campo Viejo, Spain	€ 8	€ 33

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.
15% beverage gratuities will be applied to all Guests without a beverage package and items excluded from respective package.



Chef's Suggestion



Vegetarian



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.