

Gala Dinner

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Starters

Daily Specials

Creamy Salmon Rillettes

fresh cucumber caper salad

Eggplant Parmigiana

au gratin with mozzarella, Parmesan, and basil tomato sauce

Steak Tartare*

raw marinated tenderloin, capers and shallots, Dijon aioli

Lobster Bisque

sherry and spices, finished with brandy

Caesar Salad

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

Shrimp Cocktail

classic horseradish cocktail sauce, fresh lemon

French Onion Soup

Gruyère crostini

Entrées (+)

Daily Specials



Wild Mushroom Pappardelle

truffle cream

Duo of Broiled Lobster Tail and Grilled Jumbo Shrimp

steamed asparagus, green pea risotto

Filet Mignon*

dauphinoise potatoes, steamed asparagus, mushroom demi-glace

Chicken Scaloppini

Parmesan-battered, penne with garlic confit



Roasted Vegetable Lasagna

seasonal vegetables layered with fresh tomato, mozzarella

Pennette Pasta

choice of Bolognese, Alfredo, or fresh tomato basil sauce

Grilled Chicken Breast

mashed potatoes, seasonal vegetables

Grilled Atlantic Salmon*

rice pilaf, seasonal vegetables

New York Strip Steak*

choice of herb butter, chimichurri, or green peppercorn sauce

⁽⁺⁾ A surcharge of \$ 5 for second entrée or more, excluding pasta dishes, applies.

Steakhouse Selection

We proudly serve beef sourced from Linz Heritage Angus, expertly aged and cut by Meats by Linz.

Broiled Cold Water Lobster Tail

hot drawn butter

Linz Heritage Angus*

8-oz grilled filet mignon or 14-oz bone-in New York strip steak with your choice of sauce

Side Dishes

steak fries or loaded baked potato, sautéed mushrooms, grilled asparagus, sautéed vegetables, steamed rice, or whipped potatoes

18% restaurant gratuities automatically added to all purchases.



Vegetarian



Vegan



No Sugar Added

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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..

Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.

Desserts

Royal Cake

dark chocolate mousse, crunchy praline, vanilla anglaise

Baked Alaska

ice cream-layered sponge cake, caramelized meringue

Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge

New York Cheesecake

strawberry compote



Banana, Chocolate and Peanut Butter Slice

chocolate sauce

Ice Cream and Sorbet

please ask your waiter about our daily selection of ice cream and sorbets



No Sugar Added Ice Cream

please ask your waiter about our daily selection

Sommelier's Recommendations

Champagne

Veuve Clicquot, Yellow Label Brut, France



\$ 110

White Wines

Caymus, Conundrum, California

\$ 19

\$ 74

Matua, Sauvignon Blanc, New Zealand

\$ 14

\$ 49

Rosé Wine

Château d'Esclans, Whispering Angel, France

\$ 17

\$ 69

Red Wines

Caymus, Cabernet Sauvignon, California

\$ 16

\$ 66

Diseño, Old Vine Malbec, Argentina

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.

18% beverage gratuities will be applied to all Guests without a beverage package and items excluded from respective package.

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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. 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.