

# Lunch

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## Starters

### Smoked Salmon Carpaccio\*

shaved fennel and red onions, seasonal greens, lemon extra virgin olive drizzle, green dill ferns

### Simple Green Salad

seasonal lettuce leaves, feta cheese crumble, house dressing

### Roasted Sweet Potato and Pumpkin Soup

vegetable stock, thyme, coconut milk, herb oil, grilled focaccia bread

## Entrées

### Cobb Salad

avocado, bacon, tomato, hard-boiled eggs, Gorgonzola cheese, iceberg lettuce, choice of grilled chicken or shrimp

### Ranch-Style Chili Bowl

black and red kidney beans, onion, capsicum, tomatoes, chili, corn, cumin, avocado, corn chips

### Maccheroncini Pasta with Vegetable Ragout

lemon sauce, pecorino cheese

### Pan-Seared Mediterranean Seabass

grilled vegetables, confit garlic, parsley potatoes, olive oil, lemon-sage butter, pine nuts

### Chargrilled Beef Burger\*

beef patty, lettuce, tomatoes, onion, dilled pickles, choice of Swiss, cheddar, provolone, or American cheese, French fries

### Steak Frites\*

grilled NY strip steak, caramelized onion and garlic, herb butter, French fries

## Kids' Menu

### All Beef Hot Dog

French fries

### Chicken Nuggets

choice of dipping sauce

 Vegetarian  Vegan

## Desserts

### Chocolate Tres Leches Cake

coconut cream, pineapple compote

### Tropical Fruit Sundae

vanilla ice cream, whipped cream, lime jelly, cashew crunch, lime-mint syrup

## Sommelier's Recommendations

### White Wines

Meridian, Chardonnay, California  
Matua, Sauvignon Blanc, New Zealand

   
\$ 14 \$ 49  
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### Rosé Wines

Beringer, White Zinfandel, California

\$ 12 \$ 44

### Red Wines

Cline Cellar, Zinfandel, California  
Casa Lapostolle, Merlot, Chile

\$ 14 \$ 49  
\$ 14 \$ 49

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.

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

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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.

\*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.

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