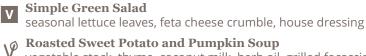
Lunch

Starters

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



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



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

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

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



• 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, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



[·] If you require a special diet please ask our Restaurant Manager one day in advance.



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 Recommendations	_	1
White Wines	•	
Meridian, Chardonnay, California Matua, Sauvignon Blanc, New Zealand	€10	€ 35 € 40
Rosé Wine Beringer, White Zinfandel, California	€10	€ 39
Red Wines Cline Cellar, Zinfandel, California Casa Lapostolle, Merlot, Chile	€10	€ 37 € 40

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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• 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.