

Dinner

Starters

- Maryland Crab Cake**
panko coated king crab meat, green apple and fennel salad, dill
- Beef Tartare***
minced beef tenderloin with gherkins, capers, quail egg, sour cream, mustard, shallots
- V Crispy Hand-Rolled Vegetable Spring Rolls**
hoisin-peanut dip, lemongrass, cilantro
- V Spring Salad**
lettuce, tomatoes, cucumber, sweet corn, radishes, sunflower seeds
Creamy avocado dressing

Entrées

- Fresh Pasta Made on Board**
Lobster Bualetti
ravioli filled with lobster, Roma tomato, fiordilatte cheese, marjoram
- Pumpkin Risotto**
flavored with truffle, crispy sausage
- Cabernet-Braised Short Ribs**
Gorgonzola polenta, assorted vegetables, herb gremolata
- Mignonette of Pork Tenderloin**
balsamic demi-glace, market vegetables, truffle mash
- V Stuffed Portobello**
sautéed summer vegetables, fresh mozzarella

Classic Favorites

- Grilled or Steamed Fillet of Salmon***
garden vegetables, hollandaise sauce
- Broiled Beef Filet Mignon***
thyme-roasted vegetables, natural jus
- Grilled Chicken Breast**
lemon oil, roasted vegetables, green asparagus
- Sauces for your Steak**
béarnaise sauce, green peppercorn sauce

Baked Just for You

Every day a different selection of fresh-baked bread
Six-grain rolls topped with assorted seeds - Country white rolls - Oregano grissini

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.
*Foods high in mercury. 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.



Desserts

- International Cheese Selection from the Trolley**
fruit and vegetable preserves, jellies, honey, dried and fresh fruit
- Opera Cake**
almond biscuit layered with chocolate and coffee cream
- Warm Apple Strudel**
vanilla sauce
- Tiramisù**
mascarpone cream, ladyfinger biscuits dipped in coffee and bitter cocoa powder
- New York Cheesecake**
strawberry compote
- Grandma's Chocolate Cake**
with layers of dulce de leche and chocolate fudge
- Selection of Ice Cream and Fruit Sorbets**
please enquire with your server on our daily selection
- Ice Cream**
please enquire with your server on our daily selection
- Fresh Fruit Plate**

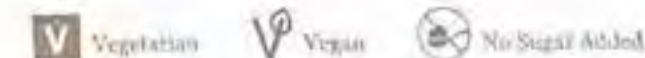
Deliciously Healthy



Did you know?

Olives are a staple of the Mediterranean diet. They have been associated with many health benefits, especially for heart health and cancer prevention. Dietary antioxidants have been shown to reduce the risk of chronic diseases such as heart disease and cancer. Olives are rich in antioxidants, with health benefits ranging from fighting inflammation to reducing the growth of unwanted microorganisms.

- Italian Wedding Soup**
meatballs, tender green leaves, grated Parmesan
- Grilled Mediterranean Sea Bass Fillet**
fennel coulis, Parisienne potatoes, Taggiasca olives
- Crispy Tulip**
filled with vanilla ice cream and diced strawberries



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.