

# Gala Dinner

## Starters

**Burgundy Snails**  
garlic herb butter, baguette crouton

**V Twice-Baked Blue Cheese Soufflé**  
toasted walnuts, fig chutney

**V Williams Salad**  
mixed greens, pears, celery, caramelized walnuts  
Carrot orange dressing

**Shellfish Bisque**  
creamy brandy foam and chives

## Entrées

**Fresh Pasta Made on Board**  
Egg Fettuccini in a Creamy Porcini Mushroom Sauce

**V Champagne Risotto**  
Carnaroli rice, aged Pecorino Romano sabayon

**Grilled Lobster Tail\***  
steamed asparagus, new potatoes, aromatic butter

**Beef Tenderloin Rossini\***  
foie gras escalope, truffle shavings and red wine reduction,  
new potatoes, and green asparagus

**V Roasted Vegetable Lasagna**  
seasonal vegetables layered with fresh tomato, mozzarella

## Baked Just for You

Every day a different selection of fresh-baked bread  
Spelt rolls topped with assorted seeds - Country white rolls - Black olive focaccia

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.



## Desserts

**International Cheese Selection from the Trolley**  
fruit and vegetable preserves, jellies, honey, dried and fresh fruit

**Chocolate Royal Cake**  
dark chocolate mousse, crunchy praline, vanilla anglaise

**Crêpe Suzette**  
caramelized crêpe, vanilla ice cream, toasted almonds

**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

**Petits Fours**

**Fresh Fruit Plate**

## Deliciously Healthy



### Did you know?

*A common scene in the Greek islands are octopuses hanging in the sunlight from a rope, just like laundry from a clothesline. They are often caught by spear fishing close to the shore. The fisherman brings his prey to land and tenderises the flesh by pounding the carcass against a stone surface. Thus treated, they are hung out to dry, and later will be served grilled, either hot or chilled with a salad.*

**Steamed Octopus Carpaccio**  
potato caper salad, basil oil

**Monkfish Medallion au Gratin**  
bouillabaisse reduction, potatoes, sautéed mussels

**Mint-Flavored Pineapple Salad**  
coconut flakes

**V** Vegetarian **V** 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 appropriate 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.