

Dinner

Starters

Herbed Gravlax Salmon*

three-day cured salmon, potato patty, Bacardi-infused sour cream, salmon roe, honey mustard dressing

Assorted Chinese Dumplings

sweet chili sauce, fresh cilantro

Potato Mascarpone Flan

aromatic herbs, shallots, coarse pepper, cheese fondue
Vinaigrette sauce

Beef and Barley Soup

pearled barley, braised beef, root vegetables

Entrées

Fresh Pasta Made on Board

Pappardelle with Duck Ragout

roasted duck, juniper berries, white wine, sage

Shrimp Risotto

caranoli rice, Mediterranean shrimp, white fish reduction, cherry tomatoes, shrimp bisque

Seared Diver Scallops with Ginger Lime Butter Sauce*

diced tomatoes, chervil, broccoli florets, vegetable jasmine pilaf rice

Pistachio-Crusted Rack of Lamb*

cherrywood-smoked bacon morsels, mashed potatoes, light sour cherry pan gravy

Chef's Indian Vegetarian

today's curated lentil and vegetable selection

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 - 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 how far in advance.

*Please avoid raw meat. 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 Duo Cake

dark and white Bavarian cream, Sacher biscuit

Coconut Cake

biscuit, coconut cream, raspberry sauce

Tiramisù

mascarpone cream, ladyfinger biscuits dipped in coffee and bitter cocoa powder

New York Cheesecake

strawberry cheesecake

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?

Just a few grams of turmeric per day either in the form of powder, crushed root or fresh root can provide enough nutrients to help you avoid anemia, neuritis, memory disorders and offer protection against cancers, infectious diseases, high blood pressure, and strokes. It is also a natural food preservative. The paste is used to marinate fish, chicken and meat and enhances shelf life. It also offsets the smell of fish.

In India, the sun dried roots are mixed with other spices such as curry leaves, peppers, etc., and are then gently roasted and ground to prepare masala curry powder.

Winter Salad

lettuce, radicchio, red lollo, cherry tomatoes and a mozzarella ball

Indian Butter Chicken

cumin basmati rice pilaf, crispy pappadum bread, raita sauce

Strawberry Milkshake with Yogurt

 Vegetarian  No Sugar Added

MSC Cruises uses 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 to ensure 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 menus above is available upon request. For low sodium diet please contact your Head Waiter or Restaurant Manager.