





Dinner

Starters

-  **Marinated Octopus and Pickled Vegetables***
diced steamed potatoes
-  **Crispy Hand-Rolled Vegetable Spring Rolls**
hoisin-peanut dip, lemongrass, cilantro
-  **Chilled Watermelon and Peppered Feta Cheese**
-  **Seasonal Vegetable Soup**
extra virgin olive oil, garlic croutons

Chef's Suggestion

Rosemary-Braised Lamb Shank

tender braised lamb shank in a red wine and rosemary jus, served with rich whipped garlic potatoes and thyme-roasted root vegetables

Did you Know?

The word braise originated in the 18th century, coming from the French word for "live coals," which were piled under and on top of a closed cooking pot. Today, braising is most often used to refer to any long-cooked stew that involves meat, especially large, tough cuts that need long cooking.

Entrées

Gourmand Salad

surimi, avocado, mixed greens, tomatoes, red onion and cucumber
Apple cider vinaigrette

Bucatini alla Carbonara

pancetta and Parmesan cheese with bucatini pasta coated with creamy egg yolks

Dry-Rubbed Wild Fennel Barramundi Fillet

sautéed vegetable spaghetti and new potatoes, lemon butter sauce

Honey barbecue meatloaf

red bliss mashed potatoes, sautéed broccoli, cherry tomatoes, homemade onion rings

Chana Dal

lentils cooked with tamarind and tomatoes, rice, roti bread

Desserts

Chocolate Duo Cake

dark and white Bavarian cream, Sacher biscuit

Coconut Cake

biscuit, coconut cream, raspberry sauce

New York Cheesecake

your choice of caramel, chocolate, strawberry, peach, and passion fruit toppings

Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge

Cherry Clafoutis Cream

baked custard, dark cherries

Ice Cream and Sorbet

ask your waiter for our assortment of ice cream and sorbets

No Sugar Added Ice Cream

ask your waiter for our daily selection

Cheese Plate

 **Fresh Fruit Plate**

*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..

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

Featured Selection



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| Meats by Linz* | |
| 8-oz grilled beef tenderloin with béarnaise or green peppercorn sauce | \$ 19.99 |
| Meats by Linz* | |
| 14-oz Porterhouse steak with béarnaise or green peppercorn sauce | \$ 19.99 |
| Broiled Cold Water Lobster Tail | |
| hot drawn butter | \$ 19.99 |
| Side Dishes | |
| seasoned steak fries or loaded baked potato, sautéed mushrooms, grilled asparagus, sautéed seasonal vegetables, steamed rice, or whipped potatoes | |

18% restaurant gratuities automatically added to all purchases.

Classic Favorites





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| Chilled Jumbo Shrimp Cocktail | |
| horseradish cocktail sauce | |
| French Onion Soup | |
| splash of Jack Daniel's, Gruyère cheese crostini | |
| Caesar Salad | |
| crispy romaine lettuce, garlic croutons, Parmesan cheese and Caesar dressing | |
| Pennette Pasta | |
| fresh tomato basil sauce or Alfredo sauce | |
| Spaghetti Aglio e Olio | |
| with garlic and olive oil | |
| Pasta Bolognese | |
| with meat sauce | |
| Grilled Atlantic Salmon* | |
| choice of starch and sautéed seasonal vegetables | |
| New York Strip Steak* | |
| choice of starch and sautéed seasonal vegetables, herbed butter or peppercorn sauce | |
| Marinated Rotisserie Chicken with Garlic, Lemon and Fresh Herbs | |
| choice of starch and seasonal vegetables | |

Sommelier Recommendations

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| Sparkling Wines |  |  | |
| Castillo Perelada, Cava Brut Reserva, Spain | | | \$ 45 |
| White Wines | | | |
| Kim Crawford, Sauvignon Blanc, New Zealand | | | \$ 50 |
| Mirassou, Chardonnay, California | \$ 9 | | \$ 37 |
| Rosé Wines | | | |
| Château d'Esclans, Whispering Angel, France | \$ 15 | | \$ 60 |
| Red Wines | | | |
| La Crema, Pinot Noir, California | | | \$ 63 |
| Diseño, Old Vine Malbec, Argentina | | | \$ 48 |

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.

 Vegetarian  Vegan  No Sugar Added  Deliciously Healthy

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.