

Dinner

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.

Classic Favorites

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

V Pennette Pasta
fresh tomato basil sauce or Alfredo sauce

V 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

*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 food borne 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.

Starters

 **Marinated Octopus and Pickled Vegetables**
diced steamed potatoes

V Crispy Hand-Rolled Vegetable Spring Rolls
hoisin-peanut dip, lemongrass, cilantro

V Chilled Watermelon and Peppered Feta Cheese

V Seasonal Vegetable Soup
extra virgin olive oil, garlic croutons

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

V Chana Dal
lentils cooked with tamarind and tomatoes, rice, roti bread

Desserts FreestyleTravelers.com

Chocolate Duo Cake
dark and white Bavarian cream, Sacher biscuit

Coconut Cake
coconut cream cake, raspberry sauce

Grandma's Chocolate Cake
with layers of dulce de leche and chocolate fudge

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

 **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**

Baked Just for You

Every day a different selection of fresh-baked bread

Featured Selection FreestyleTravelers.com

Meat by Linz* \$ 19.99
 8-oz grilled beef tenderloin with béarnaise
 or green peppercorn sauce

Broiled Cold Water Lobster Tail \$ 19.99
 hot drawn butter

Side Dishes
 seasoned steak fries or loaded baked potato,
 sautéed mushrooms, grilled asparagus,
 sautéed seasonal vegetables, steamed rice,
 or whipped potatoes

Sommelier's Suggestions

Sparkling Wines

Castillo Perelada, Cava Brut Reserva, Spain
 \$ 9
  \$ 36

White Wines

Kim Crawford, Sauvignon Blanc, New Zealand \$ 47
 Mirassou, Chardonnay, California \$ 8.5 \$ 34

Rosé Wines

Mirabeau Rosé, France \$ 11 \$ 44

Red Wines

La Crema, Pinot Noir, California \$ 55
 Diseño, Old Vine Malbec, Argentina \$ 10 \$ 41

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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. We advise that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne 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.

- Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.
- 15% service charge 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.