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COCKTAILS \$ 14

CITRUS BASIL PUNCH

Absolut Citron vodka, basil leaves, orgeat syrup, pineapple, orange and lemon juice

ROSÉ LYCHEE SANGRIA

Rosé wine, mango rum, lychee liqueur, pineapple and cranberry juice, slices of citrus

HAWAIIAN MARTINI

Grey Goose vodka, Malibu coconut rum, Absolut Vanilia vodka, pineapple juice

SILK ROAD

Bombay Sapphire gin, ginger syrup, lime juice, yuzu citrus liqueur, Licor 43

SPICED MAI TAI

Bacardi 8 Años, Bacardi Oakheart spiced rum, ginger syrup, pineapple and orange juice, slice of lime

UNCLE RICO

Zacapa 23Y rum, fresh lemon juice, passion fruit purée, Angostura bitters, ginger beer

FAR EAST COLLINS

Sake, Midori melon liqueur, fresh lime juice, lychee liqueur, sugar syrup, club soda

ALOHA FRIDAY

Pyrat XO Reserve rum, Disaronno liqueur, Aperol, lemon and pineapple juice

COCO GT

Bombay Sapphire gin, St-Germain elderflower liqueur, coconut syrup, fresh lime juice, tonic water

PABLO'S PALOMA

Don Julio Silver tequila, fresh lime and grapefruit juice, sugar syrup, club soda

MAUI MAGIC COOLER

Belvedere vodka, fresh lemon juice, lavender syrup, mint leaves, aloe vera juice, coconut syrup

THE RICKSHAW

Japanese whisky, Cointreau, lemon juice, hibiscus syrup, cucumber

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NON-ALCOHOLIC COCKTAILS \$ 8

ROSEMARY BLUSH

Freshly squeezed grapefruit juice with a touch of cranberry, lemon and rosemary

HERBED PINEAPPLE LIMEADE

Pineapple juice, fresh lime juice, lime zest, fresh basil and mint leaves, club soda

RASPBERRY BOG

Muddled raspberries, simple syrup, fresh lemon juice, fresh ginger, ginger ale

MSC Cruises strives to protect the oceans by reducing plastic use.
Join us to preserve the planet for future generations and request a biodegradable straw.

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.
18% Beverage gratuities automatically added 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.



If you have purchased the Dining Experience package, you are entitled to 1 dish from each section of the Dining Experience menu, up to a maximum of 3 dishes. You may replace a dish from the Dining Experience menu with one from the à la carte menu for 50% of the listed price. You can also order any additional dish at full price.

DINING EXPERIENCE \$ 47

APPETIZERS

BRAISED PORK BAO BUN

Green Onion, Sweet & Spicy Go Chu Jang Sauce, Pickled Vegetables

HAWAII KAI-STYLE CRAB CAKES

Spicy Sesame Sauce

STEAMED CLAMS

Lemongrass Curry Sauce, Chorizo, Pork Belly

AVOCADO POKE

Sushi Rice, Spicy Soy

ENTRÉES

BLACKENED AHI*

Spicy Chinese Soy Mustard, Crispy Won Ton Chips

“CHINESE-STYLE” STEAMED MARKET CATCH

Forest Mushrooms, Bok Choy, Lup Cheong Sausage

FILET MIGNON*

Green Beans, Kimchi Potato Fritter & Natural Sauce

VIETNAMESE ESSENCE DOUBLE LAMB CHOPS*

Rice Pilaf, Red Wine Curry Sauce

PAN-FRIED VEGETARIAN SPICY NOODLES

Tofu, Forest Mushroom

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DESSERTS

PINEAPPLE UPSIDE-DOWN CAKE

Coconut Ice Cream

MOLTEN CHOCOLATE SOUFFLÉ

Raspberry Sauce, Vanilla Ice Cream

ICE CREAM & SORBET

Please Ask Your Waiter For The Daily Selection

FRESH FRUITS

Seasonal Fruit Selection

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

* 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.

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Certain food may be frozen and are defrosted with the utmost care, preserving the nutritional value.



SUSHI AND SASHIMI

SPRING FEVER ROLL* | Creamy Snow Crab, Spring Rolls, Grilled Lemons, Sweet Chili \$ 14

AHI "10" ROLL* | Soft Shell Crab, Thai Style Hamachi Tartar, Garlic Cream Cheese \$ 13

CATERPILLAR ROLL* | Unagi, Cucumber, Bigeye Tuna, Avocado, Kabayaki \$ 14

ANGRY FRYING DRAGON FUTOMAKI | Unagi, Avocado, Miso Black Cod, Wasabi Aioli \$ 16

SURF N' TURF* | Wagyu Beef, King Crab, Asparagus, Black Sesame Oil \$ 19

TRIPLE PLAY* | Yamagobo, Kaiware, Shrimp Tempura, Spicy Tuna, Hamachi, Garlic Aioli, Black Sesame Seeds \$ 17

UNAGI ROYALE* | Unagi, Ruby Tobiko, Roasted Mushrooms, Sweet Soy \$ 13

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SASHIMI | NIGIRI

MAGURO* | Bigeye Tuna \$ 10 | \$ 6

HAMACHI* | Yellowtail \$ 11 | \$ 6

SHAKE* | King Salmon \$ 11 | \$ 7

BOTAN EBI* | Raw Red Shrimp \$ 13 | \$ 7

TAI* | Red Snapper \$ 8 | \$ 5

TAKO | Octopus \$ 10 | \$ 5

IKURA* | Salmon Roe \$ 10

UNAGI* | Fresh Water Eel \$ 10 | \$ 6

WAGYU* | Imperial Beef \$ 25 | \$ 17

SASHIMI PLATTER* | Bigeye Tuna, Hamachi, King Salmon, Tako \$ 35

OMAKASE* | Chef Selection of Sushi and Sashimi \$ 38

POKE & STUFF

HAMACHI CRUDO* | Ruby Grapefruit, Avocado, Jalapeno Ponzu \$ 15

WAGUY BEEF CARPACCIO* | Crispy Garlic, Frisée, Peanuts, Yuzu Vinaigrette \$ 18

MORIAWASE TEMPURA | Shrimps, Seasonal Vegetables, Daikon, Ginger \$ 13

POKE "DON"* | Yellowfin Tuna, Avocado, Tobiko, Seaweed, Onions, Sriracha \$ 11

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FIRST BITES

TREASURE BOX* \$ 23

Szechuan Baby Back Ribs, Steamed Pork, Shrimp & Crab Dumpling, Crispy Mini Crab Cakes, Imperial & Spicy Tuna Rolls

HAWAII KAI-STYLE CRAB CAKES \$ 18

Spicy Sesame Sauce

ORIGINAL SZECHUAN

BABY BACK PORK RIBS \$ 13

Mongolian Marinade

CRISPY FRIED CALAMARI \$ 11

Yuzu Kosho Tartar Sauce

CRISPY IMPERIAL ROLLS \$ 11

Shrimp, Pork, Glass Noodles, Sweet & Sour Sauce

BRAISED PORK BAO BUN \$ 11

Green Onion, Sweet & Spicy Go Chu Jang Sauce, Pickled Vegetables

KING CRAB, PORK & SHRIMP DUMPLING \$ 11

Leek Salad, Spicy Soy Chili Sauce

STEAMED CLAMS \$ 14

Lemongrass Curry Sauce, Chorizo, Pork Belly

FRIED CHICKEN WINGS \$ 8

Nam Pla Dipping sauce

SOUPS & SEASONAL SALADS

SPICY LEMONGRASS SEAFOOD SOUP | Dumplings, Onions, Black Mushrooms, Bamboo \$ 11

MISO SOUP | Tofu, Wakame, Green Onion, Tempura Flakes \$ 8

GREEN PAPAYA SALAD | Spicy Pork, Shrimp, Peanuts, Tofu, Mint, Crispy Garlic & Shallots \$ 13

KING CRAB SALAD | Rice Noodles, Green Onions, Cilantro, Fried Garlic \$ 23

OCEAN

“CHINESE-STYLE” STEAMED MARKET CATCH | Forest Mushrooms, Bok Choy, Lup Cheong Sausage \$ 32

BLACKENED AHI* | Spicy Chinese Soy Mustard, Crispy Won Ton Chips \$ 35

MISOYAKI BLACK COD | Wasabi Beurre Blanc, Forbidden Rice, Lomi Tomato \$ 38

FRIED WHOLE SNAPPER | Thai Coconut Curry Sauce \$ 44

LOBSTER* | Butter, Garlic, Ginger, Chinese Peas, Seasonal Mushrooms, Baby Corn, Oyster Sauce \$ 47

LAND

VIETNAMESE ESSENCE DOUBLE LAMB CHOPS* | Rice Pilaf, Red Wine Curry Sauce \$ 47

FILET MIGNON* | Green Beans, Kimchi Potato Fritter & Natural Sauce \$ 40

RICE & NOODLES

EATING HOUSE 1849 ORIGINAL SPICY TAN TAN RAMEN | Roast Pork, Shrimp Dumpling, Won Bok, Sprouts \$ 22

LOBSTER FRIED RICE | Lup Cheong Sausage, Egg, Forest Mushrooms, Asparagus \$ 23

WOK-FRIED ASIAN NOODLES | Shrimp, Chicken, Char Siu Pork \$ 17

VEGETARIAN MENU

AVOCADO POKE | Sushi Rice, Spicy Soy \$ 7

VEGETARIAN MISO SOUP | Tofu, Wakame, Green Onions, Tempura Flakes \$ 5

SEASONAL SALAD | Ponzu Vinaigrette \$ 5

GARLIC FRIED RICE | Seasonal Vegetables, Forest Mushrooms \$ 6

PAN-FRIED VEGETARIAN SPICY NOODLES | Tofu, Forest Mushrooms \$ 6

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DESSERTS

MOLTEN CHOCOLATE SOUFFLÉ \$ 10
Raspberry Sauce, Vanilla Ice Cream

CRÈME BRÛLÉE \$ 8
Matcha Green Tea, Brown Sugar

PINEAPPLE UPSIDE-DOWN CAKE \$ 7
Coconut Ice Cream

MALASADAS \$ 7
Rum Sauce & Honaunau Cinnamon

FRESH FRUIT \$ 5
Seasonal Fruits Selection

ICE CREAM & SORBET \$ 7
Please ask your waiter for the daily selection

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WHITE WINES

BARON DE LADOUCETTE,
GRANDE CUVÉE SANCERRE BLANC | \$ 84
Loire Valley-France

BELLAVISTA,
CONVENTO SANTISSIMA ANNUNCIATA
CURTEFRANCA | \$ 80
Lombardy-Italy

BRANCOTT ESTATE,
SAUVIGNON BLANC | \$ 45
Marlborough-New Zealand

CAYMUS, CONUNDRUM | \$ 64
Napa Valley-California

CHATEAU STE. MICHELLE & DR. LOOSEN,
EROICA RIESLING | \$ 59
Columbia Valley-Washington

CLIFF LEDE, SAUVIGNON BLANC | \$ 77
Napa Valley-California

JERMANN, PINOT GRIGIO | \$ 60
Friuli Venezia Giulia-Italy

LE VIGNE DI ZAMÒ,
RIBOLLA GIALLA | \$ 45
Friuli Venezia Giulia-Italy

MARKUS MOLITOR,
MOSEL RIESLING | \$ 48
Mosel-Germany

MASTROBERARDINO,
GRECO DI TUFO | \$ 40
Campania-Italy

MATUA, SAUVIGNON BLANC | \$ 40
Marlborough-New Zealand

MER SOLEIL, CHARDONNAY | \$ 74
Napa Valley-California

PASCAL BOUCHARD,
MONTMAINS LES VIEILLES VIGNES
1ER CRU CHABLIS | \$ 62
Burgundy-France

SANTA MARGHERITA,
PINOT GRIGIO | \$ 64
Trentino Alto Adige-Italy

SCHLUMBERGER,
RIESLING D'ALSACE | \$ 68
Alsace-France

ROSÉ WINES

CHÂTEAU D'ESCLANS,
WHISPERING ANGEL | \$ 60
Côtes de Provence-France

GÉRARD BERTRAND,
CÔTE DES ROSES | \$ 44
Languedoc-France

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RED WINES

CAYMUS, CABERNET SAUVIGNON | \$ 140
Napa Valley-California

DUCKHORN VINEYARDS, MERLOT | \$ 96
Napa Valley-California

GAJA,
PIEVE DI SANTA RESTITUTA
BRUNELLO DI MONTALCINO DOCG | \$ 109
Tuscany-Italy

J. CHRISTOPHER, PINOT NOIR | \$ 73
Willamette Valley-Oregon

MARCHESI DE FRESCOBALDI, RÈMOLE | \$ 40
Tuscany-Italy

MASTROBERARDINO, RADICI TAURASI | \$ 63
Campania-Italy

MIRAFIORE, BAROLO PAIAGALLO | \$ 90
Piedmont-Italy

MONDAVI-ROTHSCHILD, OPUS ONE | \$ 750
Napa Valley-California

PASQUIER DESVIGNES,
CHÂTEAUNEUF-DU-PAPE | \$ 70
Rhône Valley-France

SILVER OAK, CABERNET SAUVIGNON | \$ 160
Napa Valley-California

TENUTA DELL'ORNELLAIA,
LE SERRE NUOVE DELL'ORNELLAIA
BOLGHERI ROSSO | \$ 105
Tuscany-Italy

WILD HORSE, MERLOT | \$ 46
Central Coast-California

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BEERS

- ASAHI | 11 oz | \$ 8.5
Japan
- COORS LIGHT | 12 oz | \$ 7.5
USA
- LAGUNITAS IPA | 12 oz | \$ 8
USA
- KIRIN | 11 oz | \$ 8
Japan
- STELLA ARTOIS | 12 oz | \$ 7.5
Belgium
- SAMUEL ADAMS | 12 oz | \$ 7.5
USA
- TIGER | 12 oz | \$ 7.5
Singapore
- YUENGLING LAGER | 12 oz | \$ 7.5
USA

JAPANESE WHISKY

- THE HAKUSHU 12Y | \$ 20
- NIKKA COFFEY GRAIN | \$ 18
- NIKKA DAYS | \$ 13
- SUNTORY TOKI | \$ 16

RUM

- APPLETON ESTATE | \$ 9
Jamaica
- PYRAT XO RESERVE | \$ 13
Guyana
- RHUM AGRICOLE DE LA MARTINIQUE
J.M. XO | \$ 16
Martinique
- SANTA TERESA 1796 | \$ 12
Venezuela
- ZACAPA 23Y | \$ 13
Guatemala

SAKE

- HONJOZO NO KARAKUCHI | \$ 9
- JUNMAI DAIGINJO EXTRA | \$ 14
- JUNMAI SHU | \$ 9
- ZENMAI GINJO | \$ 10
- HOT SAKE | large carafe \$ 17 | small carafe \$ 13

WINES BY THE GLASS

- ANERI,
PROSECCO DI VALDOBBIADENE SUPERIORE | \$ 11
Veneto-Italy
- GÉRARD BERTRAND, CÔTE DES ROSES | \$ 11
Languedoc-France
- BRANCOTT ESTATE, SAUVIGNON BLANC | \$ 11
Marlborough-New Zealand
- JERMANN, PINOT GRIGIO | \$ 15
Friuli Venezia Giulia-Italy
- MATUA, SAUVIGNON BLANC | \$ 10
Marlborough-New Zealand
- PASCAL BOUCHARD,
MONTMAINS LES VIEILLES VIGNES
1ER CRU CHABLIS | \$ 16
Bourgogne-France
- J. CHRISTOPHER, PINOT NOIR | \$ 18
Willamette Valley-Oregon
- MARCHESI DE FRESCOBALDI, RÈMOLE | \$ 10
Tuscany-Italy
- PASQUIER DESVIGNES,
CHATEAUNEUF-DU-PAPE | \$ 18
Rhône Valley-France
- WILD HORSE, MERLOT | \$ 12
Central Coast-California

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CHAMPAGNE & SPARKLING WINES

- LOUIS ROEDERER,
CRISTAL BRUT MILLESIMÉ | \$ 370
Reims-France
- MOËT & CHANDON,
ROSÉ IMPÉRIAL BRUT | \$ 100
Épernay-France
- VEUVE CLICQUOT, YELLOW LABEL BRUT | \$ 99
Reims-France
- ANERI,
PROSECCO DI VALDOBBIADENE SUPERIORE | \$ 45
Veneto-Italy
- DOMAINE CHANDON, BRUT CLASSIC | \$ 52
Napa Valley-California

SHOCHU

- KICCHO HOZAN IMO | \$ 12

PLUM WINE

- TAKARA | Japan
bottle \$ 32 | glass \$ 7