

# Caribbean Dinner



## Chef's Suggestion

### Caribbean Lamb Curry

tender pieces of lamb simmered in a savory Caribbean curry sauce with carrots and baby potatoes, served with coconut rice and sweet and tangy mango chutney

### Did you Know?

Curry is an intricate part of the Jamaica culture. Indian indentured servants who were brought to the then English Colony brought the spice to Jamaica in the 17th century. Origins of curry began before the British arrived in India in 1608. If you go back further in time to when the Portuguese arrived in India in 1498 and introduced chili.

## 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 Bolognaise

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

### Guadeloupe-Style Shrimp Tails

mixed greens with mango sauce

### Guacamole & Corn Tortillas

avocado, onion, tomato and lime

### Creole-Style Grilled Pork Skewer

pineapple, bell peppers, Caribbean spices

### Caribbean Fish Soup

yuca, coconut milk

## Entrées

### Caribbean Salad

diced pineapple, baby shrimp, palm hearts, lime fillets, mixed greens, and tomato wedges

Lemon vinaigrette dressing

### Shrimp and Grits

cajun-seasoned shrimp on cheesy grits

### Fisherman's Plate

grilled calamari and jerkmarinated fish fillet, dirty rice and freshly sautéed vegetables, spiced mango pineapple salsa

### BBQ Pork Ribs

baked jacket potato filled with applewoodsmoked bacon, sour cream, and chives

### Jamaican Patties Filled with Sweet Potatoes and Swiss Chard

sweet-and-spicy jerk sauce

## Desserts

### Caribbean Rum Cake

coconut ice cream

### Florida Key Lime Pie

vanilla whipped cream

### 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

### Arroz con Leche

cinnamon rice pudding

### 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

# Caribbean Dinner



## Featured Selection

**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

Domaine Chandon, Étoile Rosé, California \$ 64

### White Wines

Hess Su'Skol, Chardonnay, California \$ 56

Robert Mondavi, Private Selection Chardonnay, California \$ 9 \$ 36

### Rosé Wines

Mirabeau Rosé, France \$ 11 \$ 44

### Red Wines

Bodega Achaval Ferrer, Malbec, Argentina \$ 53

Robert Mondavi, Private Selection Cabernet Sauvignon,  
 California \$ 9 \$ 36



- 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.
- 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. 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.
- 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.