The Ultimate Guide to MSC MERAVIGLIA Dining
Catering to every taste and preference, *MSC Meraviglia*, known as “the ship for all seasons,” boasts extensive international dining options from Pan-Asian to French, upscale to casual. Guests even have their choice of restaurants by two Michelin star chef Ramón Freixa: HOLA! Tapas Bar, featuring Spanish style tapas and Ocean Cay, featuring a mouth-watering menu of fresh high-quality fish and sophisticated wine options.

Inspired by MSC Cruises’ European roots, where a passion for food is a way of life, the enjoyment of good food plays an integral role in creating unforgettable memories so MSC Cruises guests are able to discover new cultures and tastes, while cruising to beautiful destinations.

*MSC Meraviglia* is no exception. Offering guests 12 different dining venues, 20 bars and lounges, and a selection of casual and specialty restaurants, there is something to suit every occasion and palate.

**FUN FACT**

The number of international cuisines represented on board spans destinations from all around the world, although the more dominant cuisines are Italian, French, Spanish, American, Caribbean, and Latin American.
**MEET RAMÓN FREIXA**

Chef Ramón Freixa first joined the MSC Cruises’ family in 2018. Since then, he has brought guests a number of different dining experiences influenced by his experience in Spanish gastronomy, including Elegant Night dinner dishes, exclusive tapas and restaurants Ocean Cay and HOLA! Tapas Bar.

Ramón Freixa’s sumptuous, bold creations have won worldwide recognition, with multiple awards for best chef and best restaurant, two Michelin stars, three Repsol Suns, and a host appearance in the 2016 Spanish Celebrity MasterChef final.

“All of my creations follow a distinctive approach based on three elements: produce, technique and feeling, plus a search for magic. Every dish is conceived to tell a story in sequences of flavor, texture and color.” – Ramón Freixa

---

**MEET JEAN-PHILIPPE MAURY**

Award-winning French pastry chef and chocolatier Jean-Philippe Maury is a master of catering to everyone’s sweet tooth. He combines this savoir faire in two onboard shops: Chocolat & Café and Crêpes & Gelato, which are available on three of MSC Cruises’ ships.

Chocolat & Café offers the ultimate sweets at sea for those with a love of chocolate and delicious treats. Located on the Promenade of MSC Meraviglia, this chocolate and coffee cafe features an open-front chocolate atelier for guests to observe fresh chocolate being made live, savor handmade chocolate bonbons and customize chocolate bars on electronic tablets - the perfect gift for friends and family.

“I have been working with MSC Cruises to create a new and unique chocolate concept at sea. It was important for me to enable guests to see that everything we serve is made fresh on board, including the chocolate. We have a simple and honest approach to our products: we only use fresh ingredients, detailed recipes and well-trained chefs – these are the keys to our success.” – Jean-Philippe Maury
Freixa and Maury are part of an impressive line-up of international, award-winning chefs across MSC Cruises’ fleet. Chefs include renowned German chef Harald Wohlfahrt, who held a three Michelin Star rating for 25 years in a row, two Michelin starred chef Raymond Blanc, innovative pan-Asian chef Roy Yamaguchi and acclaimed Chinese chef Jereme Leung. With their own distinct style and vision, each of these talents create a unique, memorable fine-dining experience for guests across the fleet.

DID YOU KNOW?
In one cruise, 100 gallons of ice cream will be eaten and 1,300 cups of espresso/cappuccino will be served daily.

Jean-Philippe Maury Chocolat & Café
• Over one thousand possibilities to customize personal chocolate bars on an electronic tablet
• 24 types of chocolate
• 14 flavors of macarons
• 6 types of round truffles
• 40 kinds of chocolate products and biscuits

Jean-Philippe Maury Crêpes & Gelato
• 13 flavors of ice cream
• 4 flavors of sorbet
• 10 types of signature crêpes
• 5 types of milkshakes
• 3 “stay fit” blend beverages
• 4 types of smoothies
• 9 types of sundaes

FUN FACTS
MARTHA STEWART

MSC Cruises’ most recent partnership with internationally acclaimed home and lifestyle expert Martha Stewart brings exclusive culinary and discovery experiences on board and ashore. Culinary experiences include, celebration surprise gift packages, holiday dinner menus and recipes. Specially curated shore excursions showcase some of Martha’s favorite activities, allowing guests to discover some of the authentic and hidden treasures of destinations throughout the Caribbean.

“The holiday dinner menus encompass what I believe celebrations should include: good food, good company and commemorating great adventures and inspiration wherever we are.” — Martha Stewart
MSC MERAVIGLIA

Specialty Dining
HOLA! Tapas Bar by Ramón Freixa

Meaning ‘hello’ in Spanish, HOLA! Tapas Bar welcomes guests into an amazing culinary experience created by the renowned two-starred Michelin chef Ramón Freixa. The restaurant offers a friendly atmosphere to share plates and celebrate the Mediterranean lifestyle.

Located on the bustling Mediterranean-style promenade at the heart of the Meraviglia class ships, HOLA! Tapas Bar features a mix of traditional and innovative cuisine curated by the master chef. Contemporary but warm, the open space offers both communal and individual seating.

Throughout the day, HOLA! Tapas Bar serves a selection of delicious food (starter, main dishes or tapas to share) along with a variety of wine and beer options and cocktails, and the popular Spanish sangria. Some of the menu highlights include a lobster burger, cured Iberian ham platter, authentic Spanish tortilla, olive, anchovy and pepper gilda and for those with a sweet-tooth, the quintessential Catalan dessert: Catalan cream. According to the chef, it is a “wonderful way to celebrate the Mediterranean style of life.”

Chef’s Pick

I love the shared tapas philosophy, so you don’t have to choose just one dish. But if I had to do it, I would say that Jamón Ibérico is incredible and something unique in the world. A true taste of Spain and perfect to enjoy with a glass a wine or sangria. Everybody loves it. – Ramón Freixa on the HOLA! Tapas Bar
BUTCHER’S CUT
For meat lovers, there’s no place like Butcher’s Cut. The successful modern American-style steakhouse concept, seen on board the latest MSC Cruises ships, celebrates the skill of a master butcher. Serving specialty cuts of meats including dry-aged tomahawk, t-bone, as well as surf and turf, this is a true steak-lovers dream.

KAITO TEPPANYAKI AND SUSHI BAR
These stylish restaurants offer the modern East-West cooking style of Japanese cuisine on four teppanyaki grills, where chefs delight and entertain guests with spectacular flips and tricks while preparing authentic, mouth-watering meals right before guests’ eyes.

Described as the ‘best sushi at sea’ by the Berlitz Complete Guide to Cruising & Cruise Ships, the Kaito Sushi Bar serves the freshest sushi, sashimi and tempura.

DID YOU KNOW?
MSC Cruises makes 200 sushi rolls per day!
OCEAN CAY
This signature restaurant serves American-style fish dishes with a Mediterranean twist. A simple menu of sophisticated seafood dishes makes the freshest ingredients in an elegant Mediterranean atmosphere.

DID YOU KNOW?
MSC Cruises utilizes about 11,795 pounds (5,350 kg) of fish per week.
Specialty Restaurants

BEST SELLERS

One of the most important elements of any vacation, outstanding food is at the center of the MSC Meraviglia dining experience. With an array of authentic and internationally-inspired cuisines, MSC Meraviglia’s specialty restaurants feature mouth-watering dishes from fresh pasta to beautifully created sushi platters. Check out some of the best sellers:

**OCEAN CAY**

The best selling starters include the Tartare, made with yellowfin tuna, avocado, radish and micro greens, the Marinara, which has light spicy black mussels, tomato, and garlic toasted bread, and Steam King Crab (400g) with light lemon butter. The Tuna, which is a sesame seared yellowfin tuna with beet mash, asparagus, basil and lemon, is the best selling main course. The best selling dessert is the Fondant Chocolat cake, a warm dessert made with 70% dark chocolate that comes with a delicious, refreshing pistachio ice cream.

**HOLA! TAPAS BAR**

At HOLA! Tapas Bar, the best selling pinchos include the Sandwich Hojaldrado de Cangrejo, a crab meat puff sandwich with spicy mayonnaise and lettuce. The most popular embutidos y queso is the Tabla de Jamón Ibérico, a meat and cheese platter made with cured Iberian ham, and the Iberian Gourmet Burger is another best seller. It’s a stand out option made with 100% Angus beef, cured Iberian ham, and is dressed with truffle mayonnaise, brie, and caramelized onions on an onion brioche bun.
KAITO

The best selling dishes at Kaito are the Dragon Roll, made with tempura prawns, roasted glazed eel, cream cheese, and avocado and the Sake Teriyaki, which is grilled salmon, Teriyaki sauce, steamed rice, and sauteed vegetables.

TEPPANYAKI

The Samurai Menu is the best selling option at Teppanyaki. It includes yellowfin tuna tataki, Japanese scallop, half Maine lobster and Wagyu beef all served with seasonal vegetables and forest mushrooms.

BUTCHER’S CUT

At Butcher’s Cut, the best selling appetizers include the Burrata & Beet Salad and the Classic Caesar. The best selling steaks are the Dry-Aged T-Bone (24 oz.) and the Dry-Aged Tomahawk For Two (36 oz). The most popular dessert is the Lava Cake, a molten cake with bittersweet chocolate served with vanilla ice cream.
MSC Meraviglia’s main restaurants serve everything from first-class Mediterranean and international specialties to steak and pasta dishes in a stylish atmosphere. To give our guests greater freedom and flexibility, guests have a choice of multiple seatings each evening, with menus changing every day, and a dedicated table each night for a personalized service from the same waiter who knows them by name.

MSC Cruises’ demand for high-quality cuisine, rich in taste and nutritional balance, brings out the best in its creative chefs. Fresh pasta and bread are prepared daily, vegan and vegetarian options are always available, and special kids menus will appeal to even the most demanding palate.

With gourmet a la carte dining options from the Chef’s selection including grilled pork chops, salt cod potato croquettes and fresh Shrimp Fettuccine Alfredo, guests can enjoy varied meals accompanied by a selection of fine wine pairings.
MSC Cruises has designed a unique “ship within a ship” concept for guests seeking exclusivity and privacy with exclusive access, a personal butler service, and extensive dining options. Within a self-contained club area on the foredecks of the ship, the MSC Yacht Club provides sweeping views and a range of private facilities including a private dining experience where guests can dine at any time of day, enjoy gourmet snacks and have high tea. Guests within the MSC Yacht Club will be dining in their own private restaurant, with multiple menu item choices that include a sumptuous Trilogy of Salmon, with salmon and crab roulade, salmon rillettes and salmon tartare with saffron mayo. Other delicious options include Duck and Turkey Terrine served with toasted rye, apple celery salad and toasted almonds, and a Twice-Baked Blue Cheese Souffle with toasted walnuts and fig chutney. For a sweet bite, guests will be able to enjoy a Lemon Delight, a sponge cake made with limoncello cream.
Marketplace Buffet

The marketplace buffet serves fresh and authentic dishes and is open for all meals. This fresh market concept is taking the traditional buffet to new heights. With open-front kitchens, a mozzarella production area, freshly-baked bread (including a unique recipe for the croissants made just for MSC Cruises’ ships), and a fresh pasta and fruit and vegetable market, it is a food lover’s dream. Special counters for children make it the perfect place for the family, and with dishes inspired by places all over the globe, guests can try something new or enjoy more traditional family favorites all in one restaurant.
Crafty Cocktails & Bar Delights

No cruise would be complete without special cocktails, great ambiance and live music. MSC Meraviglia offers a wide selection of over 20 different bars, each with a unique atmosphere and specialty. Whether guests are looking for a relaxed setting, breath-taking views in the Sky Lounge, unique cocktails in the heart of the action, or craft beers at traditional English pub, The Brass Anchor, – there is something to suit every personality.
CAROUSEL LOUNGE
Guests can pre-book to sit down for a three-course set menu of creative dishes before seeing the spectacle that is Cirque du Soleil at Sea. Throughout the cruise, they’ll have the option to watch two exclusive shows, SONOR and VIAGGIO, that have been created especially for MSC Cruises’ guests.

SKY LOUNGE
Offering molecular cocktails and stunning views of art deco inspired surroundings, the Sky Lounge is the top-of-the-ship lounge with the most scenic views. Guests can enjoy an evening out and dance the evening away to jazz music at night with a live jazz trio.

WINE TASTING EXPERIENCE
RED OBSESSION
Immerse yourself in the bold flavors of a variety of red wines paired with a selection of cheese. Guests can also learn the history of old and new world red wines from around the world and collect tasting tips to improve your wine selection and enhance your enjoyment.

CHAMPAGNE BAR
The stylish Champagne Bar with a stunning crushed ice display offers an array of champagne, prosecco and other bubbles from around the world, accompanied by a mouth-watering array of caviar, oysters and crab to complement their experience.
Pre-paid Dining Packages

DINE & SHOW

Guest can pre-book to sit down for an eclectic three-course set menu of creative dishes before seeing the spectacle that is Cirque du Soleil at Sea - watching two exclusive shows, SONOR and VIAGGIO, that have been created especially for MSC Cruises’ guests.
THE FINEST FOUR

Guests looking for a true gastronomic experience are encouraged to pre-book ‘The Finest Four’ package, which allows them to dine at Ocean Cay Seafood Restaurant, Kaito Sushi Bar, Butcher’s Cut Steakhouse and HOLA! Tapas Bar by Ramón Freixa. This package allows guests to enjoy signature seafood, the finest sushi and sashimi, the very best of perfectly aged beef, and unique tapas from the finest four restaurants on board. When pre-booked online, guests can save 15 percent.
Craving the same dishes after your sailing? Try two of MSC Cruises favorite recipes right from your very own kitchen!

**ISLAND-STYLE BAY SCALLOPS CEVICHE**

_Yield: 6 Portions_

**INGREDIENTS:**
- 1 lb. Bay Scallops
- 1 Avocado (Ripe), Diced Small
- 1 Tomato, Seeded and Chopped
- ½ Red Onion, Chopped
- ½ Red Bell Pepper, Chopped
- ½ tsp. Serrano Peppers, Seeded and Chopped
- 1 cup Fresh Orange Juice
- ½ cup Fresh Lemon Juice
- ¾ cup Cilantro, Chopped
- 1 Radish, Julienne
- Plantain Chips
- Kosher Salt, To Taste
- Black Pepper, To Taste

**PROCEDURE:**
1. Combine all the ingredients in a non-reactive bowl and stir to mix well
2. Refrigerate for 2½ hours
3. Garnish with fresh cilantro, radish and plantain chips
CARIBBEAN SEAFOOD ROLL
Yield: 4 Portions

CRUSTACEAN SAUCE PREPARATION:
1. Swirl olive oil in a large pot over medium heat, add vegetables and herbs.
2. Sweat at low heat until the onions are translucent, about 5 minutes.
3. Increase the heat to medium high, add the lobster shells and remains. Sauté for 5 to 6 minutes, add the tomato paste and cook for 3 to 4 more minutes.
4. Add the sherry, cook until the alcohol has evaporated.
5. Strain the broth through a colander, press hard to extract as much liquid as possible.
6. Wipe out the pot, pour in the broth.
7. Add rice, cook thoroughly for at least 30 minutes.
8. Blend the sauce in a food processor or blender. Pass through a fine sieve, pressing down firmly on remaining solids.
9. Add the cream, bring to a low simmer, heat thoroughly. Season with salt and pepper.

SEAFOOD MEDLEY PREPARATION:
1. Swirl butter in a medium-size skillet over medium heat.
2. Add vegetables and sweat until the onions are translucent.
3. Add seafood starting with shrimp, sauté for 3 minutes. Add scallops, sauté for 3 more minutes.
4. Deglaze with rum, add the Crustacean Sauce and simmer for 3 minutes.

SERVING DIRECTIONS:
Brush the outside of the rolls with melted butter and lightly toast. Fill with the seafood medley, add extra sauce on top. Garnish with chopped parsley and grilled lemon. Serve with yucca chips.

INGREDIENTS:
6 oz. lobster meat, cooked
(hold lobster shells and remains for Crustacean Sauce)
6 oz. bay scallops
6 oz. pink shrimp
6 oz. crab meat, cooked
½ sweet onion, diced
2 stalks celery, diced
2 tbsp. Italian parsley, chopped
4 New England rolls
3 oz. salted butter
2 tbsp. Caribbean dark rum
8 oz. fresh yucca
4 1/3 cups canola oil
Salt and pepper to taste
2 fresh lemons, halved and grilled
2 cups Crustacean Sauce

CRUSTACEAN SAUCE:
4 tbsp. olive oil
½ carrot, chopped
2 stalks celery, chopped
½ sweet onion, chopped
1 garlic clove, crushed
1 sprig of fresh thyme
1 tbsp. tomato paste
½ cup sherry
1 cup seafood stock
¼ cup long grain white rice
½ cup heavy cream
Cayenne pepper to taste

YUCCA CHIP PREPARATION:
1. Slice a half-inch from each end of the root, peel off dark skin.
2. With a vegetable slicer or mandolin (straight blade or crinkle-cut blade), slice the root into thin rounds (about 1/8 inch or less).
3. Put the slices in ice water immediately and let stand for 45 minutes.
4. Remove the slices from the water, drain and dry on paper towels.
5. Fry in hot canola oil at 370°F until lightly brown and crisp. Fry in batches to avoid crowding.
6. Drain on paper towels, sprinkle with salt.
7. Serve immediately.

CALL YOUR TRAVEL ADVISOR OR VISIT MSCCRUISES.COM