

LA BRASSERIE MENU

× APPETIZERS TO SHARE ×



AHI TUNA TARTAR JAR*

avocado coriander salad / spring onions / ginger-soy dressing / sesame crackers

TRADITIONAL PERUVIAN CEVICHE*

white fish / lime juice / tomato / hominy / avocado / coriander

CAZUELA BAKED SHRIMP

saffron sauce / chickpeas / cherry tomato / garlic / herbs

FARMED CHILEAN SALMON TIRADITO*

passion fruit truffle emulsion / jalapeño / red onion / avocado / lime zest

SPICY RAW SALMON & TUNA

TACUSHI*

fried gyoza / avocado / salmon roe / spiced orange mayonnaise

FRIED LOBSTER

POLENTA CROQUETTES

saffron aioli / tomato sauce / shaved Parmesan

WARM CUMIN-SPICED

OCTOPUS SALAD

garlic-chickpeas / Kalamata olives / spring onions / tomato gazpacho



CRISPY PONZU-GLAZED PORK BELLY

chilli honey coleslaw / roasted peanuts / pickled ginger / spring onions

FLAKY CHICKEN EMPANADAS 3 pcs

salsa verde / sofrito coleslaw

MOROCCAN-SPICED CHICKEN WINGS

chermoula sauce / Moorish carrot raisin slaw / pickles

KOREAN GRILLED BEEF RIBS

gochujang chilli dressing / cilantro onion lime salad / fried garlic

SIGNATURE BEEF

AND CHEDDAR CHEESE SLIDERS 4 pcs

matchstick potatoes / condiments

FAVORITE KID'S PLATTER

beef sliders / pigs in a blanket / potato chips / pizza rolls / popcorn chicken

GREEK-STYLE BEEF AND LAMB

KEFTEDES

olive tomato sauce / oregano / feta cheese / fried onion / olive oil



FRIED CURRIED VEGETABLE SAMOSA ✓

peas / carrots / potatoes / spices / mango chutney / cucumber slaw

GOAT CHEESE-STUFFED

PORTOBELLO MUSHROOM ✓

roasted peppers / parsley / fried onions / balsamic emulsion

CARAMELISED GOAT CHEESE GRATIN ✓

cherry tomatoes / young garlic / olive oil / grilled focaccia

TABBOULEH SALAD OUR WAY ✓

kale / parsley / mint / quinoa / red onion / tomato / lemon / olive oil

TRUFFLED MUSHROOM

AND GRUYÈRE FLATBREAD ✓

wild mushrooms / caramelised onions / herbs / truffle aioli

LOADED HUMMUS PLATE CRUNCH ✓

cherry tomato / avocado / hominy / olives / cucumbers / spring onions / crisps

PARMIGIANA DI MELANZANE ✓

aubergine au gratin with mozzarella / Parmesan / basil tomato sauce

CREAMY MACARONI

AND CHEESE BAKE ✓

sharp aged cheddar cheese / brioche crunch topping / gratinated

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.

La Brasserie

FAMILY-STYLE ENTRÉES TO SHARE

HOT STONE LOBSTER BOWL

delicate chunks of lobster cooked in coconut curry sauce with lemongrass / ginger / coriander / wood ear mushrooms / spring onions / served with fried rice and condiments

JUICY LAMB CHOPS - THE GREEK WAY*

marinated in garlic, oregano, lemon juice, olive oil, grilled to perfection on a bed of fried potatoes / tomatoes / kalamata olives / capers / red onion / fresh mint / cucumbers / feta cheese / tobacco onions

GRILLED AGED ANGUS RIBEYE STEAK*

100% farm-raised Angus, seasoned and grilled /

sides: fried spiced potatoes / creamy Boursin mushrooms / coleslaw / grilled vegetables / cognac peppercorn sauce / fried onions

OVEN-BAKED SPAGHETTI CASSEROLE

select sauce: tomato / creamy tomato / mushroom

select protein: chicken / beef bolognese / shrimp / veggies

select cheese: mozzarella / Parmesan / ricotta

TANDOORI SPLIT-ROASTED CHICKEN

marinated in tandoori spices, garlic, yogurt and olive oil with fragrant basmati rice / yogurt cucumber sauce / fresh lime, coriander, onion and boondi salad / mango chutney / fried pappadum

WHOLE FRIED CRISPY SEA BASS

sweet & spicy chilli vinaigrette / coriander, onion and ginger salad / fried rice / fresh limes / crispy plantains

Family-Style

DESSERT

Available from our Cart

HOT COOKIE

soft baked chocolate chip cookie topped with vanilla ice cream, chocolate shavings

BANANA SPLIT CASSEROLE

caramelised bananas, chocolate shavings, cream filling, cherries, toasted peanuts

ZESTY LEMON CREAM POT

creamy lemon zest filling, Graham cracker crunch, whipped cream, raspberry coulis

GRAND MARNIER ORANGE CREPES

buttery crepes, filled with ricotta, baked in Grand Marnier orange sauce

FANCY CARAMEL APPLE CRUNCH

apples sautéed in butter, sugar, cinnamon, layered with oatmeal crunch, pastry and candied ginger

ARGENTINIAN "TIRAMISÙ"

sponge finger biscuits dipped in coffee and Fia Maria, layered with dulce de leche, mascarpone, cocoa dust



✓ Vegetarian

✓ Vegan

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.

BEVERAGE MENU

HOUSE SPECIALS

APEROL, THE ORIGINAL

Aperol, prosecco, splash of soda, dehydrated grapefruit

HUGO

St-Germain elderflower liqueur, prosecco, soda, mint

MOJITO

Bacardi Superior White rum, mint, sugar syrup, lime juice, club soda

NEGRONI

Engine gin, Campari Bitter, red vermouth

CLASSIC OLD FASHIONED

Woodford Reserve, simple syrup, Angostura bitters

SAPPHIRE MARTINI

Bombay Sapphire gin, Martini dry, olive or lemon peel

MANGORITA

Mezcal, Cointreau, mango purée, lime juice

ELDERFLOWER

BUSS N°509 Elderflower gin, Fever-Tree Refreshingly Light, Granny Smith apple, cinnamon stick

ZERO ALCOHOL

MOJITO ZERO

Mojito mix, mint leaves, simple syrup, club soda, mint sprig

VIBRANTE MARTINI SPRITZ

Martini Vibrante Zero, dehydrated orange wheel, non-alcoholic sparkling wine

SPIRITS

ABSOLUT

TITO'S

PATRÓN SILVER

BOMBAY SAPPHIRE

ENGINE

JOHNNIE WALKER RED LABEL

WOODFORD RESERVE

BACARDI SUPERIOR WHITE

RON ZACAPA 23Y

TO FINISH OFF...

LIMONCELLO

GRAPPA LA BRANDA

SAMBUCA

AMARO MONTENEGRO

JÄGERMEISTER

WINES

BUBBLES

Nicolas Feuillatte Brut

Cruasé Rosé Metodo Classico DOCG, Torti

Prosecco DOC, Valdo

WHITES

Chardonnay Borgo Tesis DOC, Fantinel

Côtes des Roses Chardonnay, Gérard Bertrand

Pinot Grigio Colli Orientali del Friuli DOC, Bastianich

Riesling Mosel, Dr. Loosen

Sauvignon Isonzo del Friuli DOC, Tenuta Villanova

ROSÉ

Bardolino Chiaretto Classico DOC, Casetto

Côte des Roses Rosé, Gérard Bertrand

REDS

Barón de Pardo Crianza DOCa, Bodegas Nava Rioja

Bordeaux Rouge, Château Bel Air

Cabernet Sauvignon, 770 Miles

Côte des Roses Pinot Noir, Gérard Bertrand

Merlot Borgo Tesis DOC, Fantinel

Santa Cristina Toscana IGT, Antinori

BEERS

DRAUGHT BEER

Heineken, , 40 cl , 20 cl

BOTTLED BEERS

Budweiser, USA, Pale lager, 33 cl

Heineken, Netherlands, Pale lager, 33 cl

San Miguel, Spain, Pale lager, 33 cl

Stella Artois, Belgium, Pale lager, 33 cl

Beck's, Germany, Pilsner, 33 cl

Nastro Azzurro, Italy, Pilsner, 33 cl

Paulaner, Germany, Light wheat beer, 50 cl

Strongbow, England, Cider, 33 cl

Heineken 0.0, Netherlands, Alcohol-free lager, 33 cl

SOFT DRINK & JUICES

Coca-Cola

Coca-Cola Zero

Fanta

Sprite

Ice Tea

Fruit juices by the glass



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.**

La Brasserie

If you have any allergy or sensitivity to specific foods,
please notify our staff before ordering.
Guests under legal drinking age respective of the country
are not permitted to purchase or consume alcohol.
Ask your waiter for any additional beverage requests.