



MSC SEASIDE | *Dining Fast Facts*

DINING STYLES

Flexi Dining



Guests can enjoy dinner at their preferred time slot subject to availability. Guests who have booked the Fantastica Experience are able to preselect their preferred time slot before embarking, while Bella Experience guests will only be able to express a time preference. Guests will have the flexibility to change this once onboard each day before 16:00 subject to availability

NEW

My Choice Dining and MSC Yacht Club



Aurea and Wellness Experience guests will benefit from My Choice Dining, a freely selectable dining time with no reservation required. Yacht Club guests have the option to dine at any time they like in the exclusive MSC Yacht Club Restaurant located within the MSC Yacht Club area on deck 18 where chefs will work with the finest traditional ingredients to create innovative and artistic dishes.

Classic Dining



For those who prefer the classic cruise dining experience, guests can dine in Seashore restaurant, where there is a fixed first or second seating reservation with service from the same waiter at the same table each evening.

*Only Fantastica Experience guests will be able to choose between Flexi and Classic dining

SPECIALITY RESTAURANTS

Asian Market Kitchen by Roy Yamaguchi

This new pan-Asian restaurant experience will offer three distinct restaurants created in partnership with world-renowned chef and international culinary visionary Roy Yamaguchi.

Every element of this new onboard dining experience will be designed and conceptualised by him bringing his creative flair and vision to every single detail of the guest's experience. This includes everything from creating the recipes, menus, selecting chinaware to enhance the dishes, music selection to create the right ambience all the way through to the wine pairings to complement the food and even the choice of the paper stock for the menus.

The first restaurant will offer an à la carte menu with a range of gourmet Asian creations from Chef Yamaguchi.

Another new concept for MSC Cruises will be the Teppanyaki restaurant where the modern East-West cooking style of Japanese cuisine will come to life via four teppanyaki grills. Chefs will create a visual spectacle for diners as they prepare a range of fresh and authentic Asian dishes.

Finally the Suchi Food Bar will serve the freshest sushi, sashimi and tempura created by expert sushi chefs.



Exclusive to
MSC Seaside

Seafood Restaurant - Ocean Cay

This signature fish restaurant with minimalist decor, will bring to life the true charm of the sea with the exciting fish, shellfish and seafood across a menu of inspiring dishes.



Exclusive to
MSC Seaside



Butcher's Cut

This modern American Steakhouse concept celebrates the skill of a master butcher serving specialty cuts of meat and embraces American heritage.

Complete with craft beers, bold American wines and elaborate cocktails, guests can watch specialist chefs work their magic in an open-fronted kitchen.



NEW

BAR AND LOUNGES



Over 20 Bars and Lounges

With a plethora of bars spread around the ship, MSC Seaside will offer a variety of unique places to enjoy a drink with family and friends. Looking for the best champagne, an ice-cream snack or for a party and good cocktails, there will be a dedicated bar for all each and every special moment of the day or night.

As part of the unique design of MSC Seaside, bars will bring guests and the sea closer with plenty of outdoor spaces and stunning sea views, including the Miramar Bar, located on deck 19 where guests can enjoy fresh juices, fresh fruit cocktails and granitas.

L'Enoteca is a new bar concept for MSC Seaside.

Located on deck 16 close to the speciality restaurants, guests can have an aperitif before dinner whilst they wait for their table or enjoy a wine tasting.

SPECIAL COLLABORATIONS

VENCHI CIOCCOGELATERIA



A chocolate, gelato and coffee corner where guests can indulge in some of Venchi's finest treats. Guests can watch the busy cioccolatiere making authentic Italian recipes through the glass window overlooking the kitchen lab. A chocolate wall running behind the counter makes for an immersive and unique tasting experience.

BUFFET

On board MSC Seaside, there will not be just one but two buffets. The main buffet, known as the Marketplace Buffet will recreate the square of a Mediterranean village with a grill & meat carving corner, fruit & vegetable market and bakery & pizzeria stands. The restaurants will offer the opportunity to sit outside in the promenade area. With open-fronted kitchens, pastry will be freshly baked and offered direct from the oven to guests. Serving dishes from all over the globe, guests can try something new in a dedicated buffet for families. The Colonial Buffet & Pizzeria will be situated close to the Siesta Beach Sun Deck and feature accessible counters for children and serve only the highest quality ingredients.

