



MSC MERAVIGLIA | *Dining Fast Facts*

DINING STYLES

Flexi Dining



Guests can enjoy dinner in either Panorama Restaurant, L'Olivo d'oro or L'Olive dorée 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 Waves 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

Ristorante Italiano & Eataly Food Market

Guests can experience three concepts from global Italian food expert Eataly. Ristorante Italiano will serve authentic Italian dishes. For those who want to take their gastronomy experience to the next level, an exclusive and Chef's Table will transport guests on a journey of discovery through food and wine. Finally, for those who want to try and taste a range of different flavours and dishes or are looking for a light bite, visit the Eataly Food Market to pick up some Italian-made delicacies to enjoy on board or take home as gifts.



Kaito Teppanyaki

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



Kaito Sushi Bar

Voted the 'best sushi at sea' by the Berlitz Complete Guide to Cruising & Cruise Ships, the Kaito Sushi Bar will serve the freshest sushi, sashimi and tempura created by expert sushi chefs.



Butcher's Cut

This modern American steakhouse concept celebrates the skill of a master butcher serving specialty cuts of meats 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



BARS AND LOUNGES



Over 20 Bars and Lounges

With a choice of 20 bars and lounges, there is a venue for every occasion. These include a stylish Champagne bar with a stunning crushed ice display where guests can select a choice of seafood or caviar to complement their experience.

Other highlights include the traditional English Brass Anchor Pub, the Sports Bar showing all of the latest sports on multiple screens and Horizon Bar with stunning sea views.

MARKETPLACE BUFFET

The 3,550sqm Marketplace Buffet serving fresh and authentic international dishes is open 20 hours a day, this fresh market concept is taking the traditional buffet to new heights. With open-fronted kitchens, a fresh mozzarella production area and fruit & vegetable market it is a foodlover's dream. Special counters for children make it the perfect place for the family, and with dishes inspired by all corners of the globe, guests can try something new as well as enjoy more traditional family favourites all in one restaurant.



SPECIAL COLLABORATION



MSC Meraviglia offers the ultimate for those with a love of chocolate and sweet treats from the world renowned and award-winning pastry chef Jean-Philippe Maury. Located on the Promenade, 'Jean-Philippe Chocolat & Café' features an open fronted chocolate atelier whilst 'Jean-Philippe Crêpes & Gelato' will be the perfect spot to enjoy a sweet snack.

PRE-PAID DINING PACKAGES

Dine & Show

CIRQUE DU SOLEIL™ AT SEA

Guests 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 one of two exclusive shows that have been created especially for MSC Cruises' guests.

Three Distinct Experiences



To travel on a gastronomic experience around the world whilst on board, guests are able to pre-book this dining package which allows them to dine at Eataly Ristorante Italiano, Kaito Sushi Bar and Butcher's Cut steakhouse all with delightful three-course set menus.

Seven Dishes, Seven Wines



For the ultimate meal experience like no other, why not book your own chef and sommelier? The Eataly Chef's Table experience offers seven dishes and seven wines tailored especially for your own table by a specialist chef and wine expert.