



MSC MERAVIGLIA | Dining Fast Facts

DINING STYLES



Guests can enjoy dinner in either Panorama Restaurant, L'Olivo d'oro or L'Olive dorée at their preferred time slot, subject to availability. Prior to embarking, quests who have booked the Fantastica Experience are able to preselect their preferred time slot. while Bella Experience guests will be able to request an early or late time preference. Guests will have the flexibility to change this once onboard each day before 4 p.m., subject to availability.

Aurea and Wellness Experience guests will benefit



from My Choice Dining, a free time dining option 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.



Fantastica guests who prefer the classic cruise dining experience can opt to dine in Waves restaurant, featuring a fixed first or second seating reservation with service from the same waiter at the same table each evening.

*The classic dining experience is only available to guests booked in the Fantastica Experience

NEW

SPECIALTY RESTAURANTS

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

Kaito Teppanyak,

Another new concept for MSC Cruises is the modern East-West cooking style of Japanese cuisine. The concept 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.





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.

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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-front kitchen.



NEW

BARS AND **LOUNGES**



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 the Horizon Bar with stunning sea views.

MARKETPLACE BUFFET

The 38,212 sq. ft. Marketplace Buffet, serving fresh and authentic international dishes, is open 20 hours a day, with a fresh market concept that takes the traditional buffet to new heights. With open-front 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
traditional family favorites all in one restaurant.



SPECIAL COLLABORATION



MSC Meraviglia offers the ultimate indulgence for those with a love of chocolate and sweet treats from world-renowned and award-winning pastry chef Jean-Philippe Maury.

Located on the Promenade, 'Jean-Philippe Chocolat & Café' features an open-front chocolate atelier while 'Jean-Philippe Crêpes & Gelato' will be the perfect spot to enjoy a sweet snack.

PRE-PAID DINING PACKAGES

pine & Show

CIRQUE DU SOLEIL.

Guests can pre-book to sit down for an eclectic three-course set menu of creative dishes before seeing the spectacle of Cirque du Soleil At Sea – enjoying one of two exclusive shows that have been created specially for MSC Cruises' guests.

Entree Distinct Experience

To travel on a gastronomic experience around the world while on board, guests are able to pre-book a dining package which includes dining 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 dining experience
like no other, book your own chef and sommelier.
The Eataly Chef's Table experience offers
seven dishes and seven wines tailored specially
for your own table by a specialist chef and wine
expert.