



Destination: **DUBAI, ABU DHABI & QATAR**

Itinerary: **Dubai, Abu Dhabi, Sir Bani Yas, Dammam, Doha, Dubai**

Ship: **MSC WORLD EUROPA**

Departure port: **Dubai, U. Arab Emirates**

Departure date: **2023-01-28**

Duration: **7 Nights**


859W22 - DINNER AND BUBBLES
SPECIALTY DINING

AN EXCLUSIVE DINNER FOR TWO AT ANY OF YOUR FAVOURITE DINING VENUE: EITHER AT THE BUTCHER'S CUT OR THE CHEF'S GARDEN KITCHEN OR LA PESCADERIA - FISH MARKET. A BOTTLE OF CHAMPAGNE IS INCLUDED IN THIS BEAUTIFUL ROMANTIC EXPERIENCE. THIS PACKAGE INCLUDES A THREE-COURSE DINNER OF YOUR CHOICE FROM THE DINING EXPERIENCE MENU. THIS EXPERIENCE REQUIRES BOOKING OF AT LEAST 2 PEOPLE. THIS PACKAGE CAN BE SOLD TO ADULT GUESTS ONLY.

Price per person
 : € 115.00
 : n/a


872W22 - THE FINEST FOUR - FOUR DISTINCT EXPERIENCES
SPECIALTY DINING

PREPARE TO PAMPER YOUR PALATE IN FOUR DISTINCT WAYS WITH THE FINEST FOUR DINING PACKAGE: CHEF'S GARDEN KITCHEN, KAITO TEPPANYAKI, BUTCHER'S CUT STEAKHOUSE AND HOLA! TACOS & CANTINA. CHEF'S GARDEN KITCHEN IS OFFERING A "CHEF'S TABLE" SPIRIT. OUR CHEFS ARE COOKING OPENLY BEHIND A COUNTER AN AUTHOR'S CUISINE INTRODUCING AN INNOVATIVE HYDROPONIC MICROGREENS GROWN AND HARVESTED IN OUR RESTAURANT. SEA'S GROWN NEW NUTRIMENTS THAT WILL ENHANCE THE CREATIVITY OF OUR CHEFS, FIRST AT SEA! TEPPANYAKI RESTAURANT OFFERS AUTHENTIC, MOUTH-WATERING MEALS PREPARED WITH SPECTACULAR FLIPS AND TRICKS RIGHT BEFORE GUESTS' EYES. LOOK FORWARD TO CHOOSING PERFECTLY AGED BEEF FROM A GLASS-FRONTED FRIDGE AT BUTCHER'S CUT. FINALLY, GET SET TO SHARE A SELECTION OF LATIN AMERICAN AND MEXICAN-INSPIRED TACOS, NACHOS, EMPANADAS, TASTY TAMALES AND MORE FROM OUR NEW SAT-CASUAL STREET FOOD HOLA! TACOS & CANTINA. A LARGE SELECTION OF SAUCES AS WELL AS A FRESH GUACAMOLE STATION ROUND OUT THE EXPERIENCE. THE PACKAGE INCLUDES FOOD ONLY. A DINING EXPERIENCE MENU WILL BE OFFERED TO GUESTS WHO PURCHASE THE PACKAGE. THE MENU DELIVERS THE CONCEPT'S EXPERIENCE. DAY OF BOOKING TO BE CONFIRMED ON BOARD.

Price per person
 : € 125.00
 : € 125.00



873W22 - BUTCHER'S CUT CHEF TABLE

**SPECIALTY
DINING**

BUTCHER'S CUT STEAKHOUSE DINING EXPERIENCE... YOUR OWN CHEF ... YOUR OWN SOMMELIER! THE HEAD CHEF WILL COOK EXCLUSIVELY FOR YOUR TABLE. A DISCOVERY OF BUTCHER'S CUT MENU IS PROPOSED WITH A FAMILY STYLE SERVICE (THE FOOD IS SERVED IN THE MIDDLE OF THE TABLE FOR A FRIENDLY EXPERIENCE). THE SOMMELIER WILL BE ATTENDING YOUR TABLE TO TELL YOU ALL ABOUT THE NEW WORLD WINES THAT WILL BE SERVED WITH YOUR MEAL. THE EXPERIENCE INCLUDES TWO GLASSES OF NEW WORLD WINES. TAILORED MENU MADE BY THE CHEF EXCLUSIVELY FOR YOUR TABLE IS COMPOSED OF A SHELLFISH PLATTER TO SHARE, 1 APPETIZER, A DRY AGED RIBEYE WITH SAUCES AND SIDES SELECTION AND 1 CHOCOLATE LAVA CAKE. OUR MAÎTRE D'HÔTEL WILL ASSIST YOU WITH PLANNING AND RESERVATION OF YOUR PREPAID EXPERIENCES.

Price per person
: € 85.00
: € 85.00



874W22 - TRILOGY - THREE DISTINCT EXPERIENCES

**SPECIALTY
DINING**

A CULINARY HAT TRICK TO PLEASE YOUR PALATE. CHEF'S GARDEN KITCHEN, BUTCHER'S CUT STEAKHOUSE AND KAITO SUSHI BAR CHEF'S GARDEN KITCHEN IS OFFERING A [CHEF'S TABLE] SPIRIT. OUR CHEFS ARE COOKING OPENLY BEHIND A COUNTER AN AUTHOR'S CUISINE INTRODUCING AN INNOVATIVE HYDROPONIC MICROGREENS GROWN AND HARVESTED IN OUR RESTAURANT. SEA'S GROWN NEW NUTRIMENTS THAT WILL ENHANCE THE CREATIVITY OF OUR CHEFS, FIRST AT SEA! LOOK FORWARD TO CHOOSING PERFECTLY AGED BEEF FROM A GLASS-FRONTED FRIDGE AT BUTCHER'S CUT. FINALLY, KAITO SUSHI BAR IS OFFERING EXQUISITE SUSHI, SASHIMI AND TEMPURA CREATED BY EXPERT SUSHI CHEFS, WITH MUCH MORE TO IT AT THE ROW BAR. THE PACKAGE INCLUDES FOOD ONLY. A DINING EXPERIENCE MENU WILL BE OFFERED TO GUESTS WHO PURCHASE THE PACKAGE. THE MENU DELIVERS THE CONCEPT'S EXPERIENCE. DAY OF BOOKING TO BE CONFIRMED ON BOARD.

Price per person
: € 115.00
: € 115.00



875W22 - ASIAN DUO - TWO DINING EXPERIENCES

**SPECIALTY
DINING**

KAITO SUSHI & TEPPANYAKI! TEPPANYAKI RESTAURANT OFFERS AUTHENTIC, MOUTH-WATERING MEALS PREPARED WITH SPECTACULAR FLIPS AND TRICKS RIGHT BEFORE GUESTS' EYES. KAITO SUSHI BAR IS OFFERING EXQUISITE SUSHI, SASHIMI AND TEMPURA CREATED BY EXPERT SUSHI CHEFS, WITH MUCH MORE TO IT AT THE ROW BAR THE PACKAGE INCLUDES FOOD ONLY. A DINING EXPERIENCE MENU WILL BE OFFERED TO GUESTS WHO PURCHASE THE PACKAGE. THE MENU DELIVERS THE CONCEPT'S EXPERIENCE. DAY OF BOOKING TO BE CONFIRMED ON BOARD.

Price per person
: € 60.00
: € 60.00

**877W22 - WORLD CUP'S FLEXIBLE SPECIALTY DINING****SPECIALTY DINING**

DINE IN A RESTAURANT OF YOUR CHOICE! BUTCHER'S CUT STEAK HOUSE CELEBRATES THE CRAFT HERITAGE OF AMERICA BLENDED WITH THE SKILFUL MASTERY OF THE BUTCHER. TEPPANYAKI RESTAURANT OFFERS AUTHENTIC, MOUTH-WATERING MEALS PREPARED WITH SPECTACULAR FLIPS AND TRICKS RIGHT BEFORE GUESTS' EYES. CHEF'S GARDEN KITCHEN IS OFFERING A "CHEF'S TABLE" SPIRIT. OUR CHEFS ARE COOKING OPENLY BEHIND A COUNTER AN AUTHOR'S CUISINE INTRODUCING AN INNOVATIVE HYDROPONIC MICROGREENS GROWN AND HARVESTED IN OUR RESTAURANT. SEA'S GROWN NEW NUTRIMENTS THAT WILL ENHANCE THE CREATIVITY OF OUR CHEFS, FIRST AT SEA! KAITO SUSHI BAR IS OFFERING EXQUISITE SUSHI, SASHIMI AND TEMPURA CREATED BY EXPERT SUSHI CHEFS, WITH MUCH MORE TO IT AT THE ROW BAR. LA PESCADERIA - FISH MARKET, THE FINEST MEDITERRANEAN SEAFOOD RESTAURANTS. THE SIGNATURE FISH "MARKET" DISPLAY PROVIDES DINERS WITH A STUNNING SELECTION OF WHOLE FRESH FISH SERVED BY THE WEIGHT. GUESTS ARE INVITED TO ENGAGE WITH THE EXPERIENCE BY SELECTING THE FISH THAT WILL BE PREPARED AND COMPLEMENTED WITH A MEDITERRANEAN SELECTION OF "MEZZE". SOPHISTICATION MEETS CASUAL AND FAMILY DINING, A MUST! A DINING EXPERIENCE (LUNCH OR DINNER) MENU WILL BE OFFERED TO GUESTS WHO PURCHASE THE PACKAGE. THE MENU DELIVERS THE CONCEPT'S EXPERIENCE. HOLA! TACOS & CANTINA IS EXCLUDED. THE PACKAGE INCLUDES FOOD ONLY (BEVERAGE PACKAGE ARE NOT ACCEPTED). DAY OF BOOKING TO BE CONFIRMED ON BOARD.

Price per person

: € 80.00

: € 80.00