
Gin (/ˈdʒɪn/) is a distilled alcoholic drink that derives its flavour from juniper berries (*Juniperus communis*).

Gin & Tonic, originally a medicinal beverage, is now one of the most popular and fashionable drinks in modern mixology.

You can find entire bars dedicated to its infinite possibilities today, just like MSC's Gin Project, with a choice of over 60 different craft gins, 20 tonics and endless herbs and spices...

Although it's a "simple" cocktail, mastering the G&T takes finesse, just like any really well-made drink.

We invite you to create your Own now
IN 3 STEPS...





STEP 1 : CHOOSE YOUR GIN STYLE BY TAXONOMY*

Citrus

Bright, zingy and refreshing

Fruity zing and delicate blossomy notes. Think orange sweetness and lemon curd tang, lime zest or the bittersweet of grapefruit. Perhaps a gentle hint of pith or the sunburst scent of citronella.

Floral

Delicate petals and blossom bouquet

Enriched with all manner of scents, from delicate petals and sweet wildflowers to deeper stalky and spicy notes, bringing subtle or striking twists you can smell and taste.

Herbal

Rich vegetal tastes, fresh and dried leaves

Herbal bouquets. Fresh and dried sensations of the vegetable kingdom. Tannic tea flavours. The intensity of rosemary, uplift of sweet basil and Mediterranean depth of herbs de Provence.

Spice

Peppery, deep, exotic, fragrant and surprising

Woody notes, exotic peppery explosions, baking spices, rich heat. There's nothing like spicing things up. From aromatic deep sweetness to fiery surprises, spice is nice!

Luscious

Rich, velvet, delicate, sweet and seductive

Rich, floral, botanical. Fruits and herbs and spices. Sometimes delicately balanced, sometimes with a rich impact that lingers. And sometimes youthfully exuberant.

Nutty

Woody with a rustic, savoury edge

The richness of nuts, seeds and kernels, occasionally oily but in some cases chalky or with woody, softly-spiced notes. Sweetly deep but with a savoury tang.

Grassy

Green meadows and tall grass

Sweet, green, deep long grass. Freshly mown cuttings. Soft and herby as a meadow. Maybe with notes of straw and reeds. Vitality itself.

Berries

Soft, rounded, jammy richness

Round plump fruit bursting with rich flavours. Jammy notes of plums and strawberries, not to mention blackthorn sloes! A touch of sweet left-on-the-vine sticky ripeness, too. Wow!

Fruity

Bold and exotic but not fruit flavoured

Big, bold and exuberant. Packed with flavour, floral scents and vibrant botanicals. Fruity but not fruit flavoured, these modern gins reinvent expectations. Prepare for a surprise.

Citrus

Brooklyn, 40% USA (New York)
BUSS N°509 Pink Grapefruit, 40% Belgium
Citadelle Original, 44% France
Malfy, 41% Italy
Whitley Neill Blood Orange, 43% England
Whitley Neill Distillers Cut, 43% England
Whitley Neill Japanese Yuzu & White Strawberry, 43% England
Whitley Neill Pink Grapefruit, 43% England
Whitley Neill Rhubarb & Ginger, 43% England

Floral

Bloom Jasmine & Rose, England
BUSS N°509 Elderflower, 40% Belgium
Drumshanbo Gunpowder, 43% Ireland
Ki No Bi Kyoto Dry, 45.7% Japan
Monkey 47 Schwarzwald Dry, 43% Germany
Portofino Dry, 43% Italy
Roku Japanese Craft, 43% Japan

Herbal

BUSS N°509 Rebel Cut, 47% Belgium
BUSS N°509 Thyme & Basil Gin, 45% Belgium
Buss N°509 Midi Cut, 45% Belgium
Engine, 42% Italy
Four Pillars Changing Seasons, 43.8% Australia
Gin Mare, 42.7% Spain
Ungava, 43.1% Canada

Spiced & Nutty

€ 15 Copperhead Black Batch, 40% Belgium
€ 12 Opihr Spices of the Orient, 40% England
€ 10 Whitley Neill Lemongrass & Ginger, 43% England
€ 11 Whitley Neill Oriental Spiced, 43% England
€ 9

Fruity

€ 9 BUSS N°509 Belgian Apple, 40% Belgium
€ 9 Citadelle Jardin d'Été, 41.5% France
€ 9 Four Pillars Bloody Shiraz, 37.8% Australia
€ 15 Hayman's London Sloe Gin, 26% England
€ 10 Whitley Neill Peach, 43% England
€ 9 Whitley Neill Pineapple, 43% England

Liscious

€ 12
€ 12 Baladin Gin, 43% Italy
€ 15

Grassy

€ 15 Black Tomato, 42.3% Netherlands
€ 15 Sox Gin, 42% Italy
€ 14

Berries

Whitley Neill Gooseberry, 43% England € 9
Whitley Neill Raspberry, 43% England € 9

Non or low alcoholic

€ 12 BUSS N°509 Passion Fruit, 0.0% Belgium
€ 12 BUSS N°509 Raspberry, 0.0% Belgium
€ 10 Seedlip Garden 108, 0.0% England
€ 14 Seedlip Grove 42, 0.0% England
€ 10

STEP 2: CHOOSE YOUR TONIC STYLE | €3

Fever-Tree

Mediterranean, Indian, Elderflower, Refreshingly Light

Baladin

Al Fumo, Grapefruit, Baladin Gusto Italiano

Fentimans

Oriental Yuzu, Valencian Orange

Chantry Well

Old tonic, Pinkpepper

STEP 3: CHOOSE YOUR DÉCOR AND FLAVOR ENHANCERS

Lyophilized / Freeze-dried:

strawberry, raspberry, blueberry, apple, pineapple

Dehydrated:

lemon, orange, lime

Fresh:

lemon, orange, lime, blueberries, apple

Greens:

rosemary, thyme, basil, mint

Veggie & spicy:

cucumber, ginger, black pepper

CLASSICS & MARTINIS | € 14

NEGRONI

Citadelle Original gin, Campari, Carpano vermouth rosso, orange twist

WHITE LADY

Malfy Original gin, triple sec, lemon juice, simple syrup, sweet & sour mix

DIRTY MARTINI

Gin Mare, Martini Dry vermouth, olive brine, olives

PASSION FRUIT MARTINI

Baladin gin, passion fruit purée, vanilla syrup, sweet & sour mix, prosecco

CUCUMBER & BASIL MARTINI

BUSS 509 Elderflower gin, St Germain, cucumber, basil, simple syrup, fresh lime and lemon juice

MOCKTAILS | € 13

108 GT 0.0

Seedlip Garden 108 gin 0.0, Fever-Tree Mediterranean tonic, lime, fresh mint

CLOVER CLUB 0.0

BUSS N°509 Raspberry gin 0.0, raspberry syrup, lemon juice, simple syrup, sweet & sour mix, fresh raspberries

PASSION FRUIT MARTINI 0.0

BUSS N°509 Passion Fruit gin 0.0, passion fruit purée, vanilla syrup, non-alcoholic sparkling wine

GIN-GIN MULE 0.0

Seedlip Grove 42 gin 0.0, fresh mint leaves, lime, simple syrup, Chantry Well ginger beer

G & T CLUB | € 14

ELDERFLOWER

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

ENGINE

Engine gin, Chantry Well Old tonic, herb-infused honey, sage leaves, lemon

GINGER

Roku gin, Fentimans Oriental Yuzu tonic, fresh ginger

SMOKED

Baladin gin, Baladin Al Fumo tonic

JASMINE & ROSE

Bloom Jasmin & Rose gin, Fever-Tree Mediterranean tonic, dehydrated grapefruit, rosemary sprig



SIGNATURE BY WHITLEY NEILL | € 14

SKINNY LEMONGRASS & GINGER GT

WN Lemongrass & Ginger gin, lime juice,
honey syrup, Fentimans Valencian Orange

PERSIAN NEGRONI

WN Japanese Yuzu & White Strawberry gin,
gentian liqueur, Carpano Original
vermouth, lemon twist

HONEYMOON IN SICILY

WN Blood orange gin, blood orange juice,
runny honey, Fever-Tree soda water,
orange peel, basil

QUEENS SPRITZ

WN Rhubarb & Ginger gin, prosecco,
apple juice, lemon juice,
Chantry Well ginger beer,
lemon wedge, mint

SPICED GINSECCO

WN Distillers Cut gin, prosecco,
elderflower cordial, lime juice, mint



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**.

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.
15% Beverage gratuities automatically added to all Guests without a beverage package and to items excluded from respective package.