

2003 World Cruise

CRYSTAL SYMPHONY

WONDERS OF THE SOUTHERN SEAS

Luncheon

Thursday, February 27, 2003

World Voyage III: "Romance of the South Pacific"

At Sea, en route to Easter Island, Chile

Maitre d'Hôtel **Josef Widmar**, Executive Chef **Jürgen Klocker**

CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these special luncheon dishes:

Albacore Tuna Cocktail with Celery, Red Onions, and Russian Dressing

Thai Chicken Shrimp Soup with Galangal and Lemon Grass

Spicy Orange Chicken

Sliced Chicken in a Spicy Sweet and Sour Orange Sauce,

Served with Steamed Broccoli and Sticky White Rice

Cherry Custard Pie with Vanilla Ice Cream

ON THE LIGHTER SIDE

Crystal Cruises responds to today's trend toward dishes lighter in cholesterol, fat, and sodium by offering these choices:

Marinated Lentil Salad with Bell Peppers and Carrots

Grilled Fresh Local Barracuda Fillet

On Diced Vegetables, Red Skin Potatoes, and Lemon Wedges

Cranberry Sherbet

VEGETARIAN SELECTIONS

Mushroom, Tomato, and Pasta Broth

Cheese Ravioli with Fresh Basil

Fluffy Vegetable and Asparagus Omelette

Served with Steamed Herb Potato Balls

Frozen Peppermint Souffle

HEAD SOMMELIER'S SUGGESTIONS

White Wine by the Glass:

Cuvaison Winery Chardonnay, Carneros 2001 – \$7.00

Pinot Grigio, Santa Margherita, Valdadige 2001 – \$7.00

Red Wine by the Glass:

Beaujolais Village, Louis Jadot, France 2000 – \$5.00

Clos du Bois Merlot, Sonoma County 1999 – \$6.50

For our complete selection of fine wines by the glass, please ask your Sommelier.

2003 World Cruise

CRYSTAL SYMPHONY

WONDERS OF THE SOUTHERN SEAS

A P P E T I Z E R S

Shrimp Croquettes with Tartar Sauce

Stuffed Egg filled with Vegetable Salad and Salmon Caviar on Garden Greens

Chilled Tropical Fruit Cup with Orange Curaçao

S O U P A N D S A L A D

Mushroom, Tomato, and Pasta Broth

Cold Cream of Lychee Nuts

Low-sodium soups are available upon request

Marinated Lentil Salad with Bell Peppers and Carrots

Traditional favorite dressings available, plus today's specials:

Fat-Free Dill Yogurt or **Low-Calorie Gazpacho Dressing**

P A S T A S P E C I A L

Farmer's Cheese Ravioli with Tomato Basil Sauce

S A L A D E N T R É E S

Oriental Chicken Salad – Chopped Crisp Greens with Grilled Chicken, Marinated in Oriental Seasoning, Served on Crisp Noodle, Tossed with Lightly Spiced Peanut Butter Dressing

Greek Farmer's Salad – Onion, Red and Green Bell Peppers, Cucumbers, Tomato, Black and Green Olives, and Feta Cheese, Marinated in Herb Vinaigrette, Topped with a Roasted Lamb Loin

M A I N F A R E S

Broiled Fresh Local Barracuda on Baby Bok Choy, Served with Steamed Rice and Light Curry Sauce

Sandwich of the Day – Hot Roasted Turkey and Sliced Pastrami

On Homemade Rye Bread, Served with Mustard Relish, Coleslaw, and French Fried Potatoes

Nasi Goreng

Indonesian Rice Dish with Shredded Chicken, Beef, and Shrimps

In a Spicy Peanut Sauce, Served with Fried Egg, Satay, and Kroepek

These items are available at lunch every day in the Dining Room, upon your request:

American Hamburger or Cheeseburger

Freshly Ground Beef Burger, Grilled to Your Order, Served on a Toasted Bun with Pickles, Tomatoes, Sliced Onion Rings, and French Fried Potatoes

S I D E O R D E R S

Broccoli Roses Steamed Rice Steamed Vegetables

Mashed Potatoes Roasted Potatoes Spaghetti with Tomato Sauce

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.

D E S S E R T S

Cherry Custard Pie with Vanilla Ice Cream • **Mozart Cake with Chocolate Sauce**

Frozen Peppermint Souffle • **Sugar-Free Fruit Ratatouille** with Diet Ice Cream

Vanilla, Rum Raisin, or Spumoni Ice Cream

With your choice of Strawberry, Mango, or Chocolate Topping

Freshly Frozen, Nonfat White Chocolate or **Cherry Vanilla Yogurt**

Refreshing Cranberry Sherbet

International Cheeses Served with Crackers and Biscuits

An Assortment of Fruit in Season