



MODERN CUISINE

Modern Dishes are prepared using cooking techniques, equipment and ingredients based on the science of very contemporary cooking around the world.

Crystal Cruises is proud to present these special selections created by:
Executive Chef — Peter Degner Executive Pastry Chef — Hans Kiendl

APPETIZERS

Sautéed Tiger Prawn* with Peach Compote & Balsamic Crystals

"Caviar" From Israeli Couscous, Salmon Tartar & Poached Quail Egg

CLEAR SOUP

Duck, Won Ton & Shiitake Mushroom

MAIN COURSES

Fresh Mong Chong*, Green Pea Risotto & Poached King Crab

Pink-Roasted Black Angus Beef Tenderloin "Chimichurri,"* Eggplant-Corn-Chorizo Confit, Arugula Potato Mash

DESSERT

Graviola Sherbet

"Il Flotante", Soft Meringue, Blood Orange Sherbet, Sauterne Sauce Anglaise & Mango Passion Fruit Salsa

Sour Cherry Tapioca Trifle, Sour Cherry Compote, Tapioca Soup, Dark Sponge

CHEESES

Please request to speak with our Cheese Sommeliers for tonight's Cheese Selection

WINE

Crystal Connoisseur Selections

White: Chardonnay, Leeuwin Estate "Art Series," Western Australia 2009 \$70


Red: Hermitage Rouge, E. Guigal, Rhone Valley 2004 \$120

All Inclusive Wine Selections

White: Chardonnay, Benchmark, Grant Burge, South Australia 2013

Red: Shiraz "Nine Stones," McLaren Valley, South Australia 2010

*United States Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illnesses, especially if you have certain medical conditions.

 Indicates Vegetarian Selections


Thursday, May 8, 2014



CRYSTAL CLASSICS

Classic Dishes are prepared using cooking techniques, equipment and ingredients on which the foundation of western cuisine was built.


APPETIZERS


Pressed Tomato Terrine and White Asparagus Mousse and Forest Mushroom Salad 

Tower of Roasted Chicken & Avocado Salad, Basil Vinaigrette

SOUP & SALAD

Butternut Squash Bisque with Toasted Sunflower Seeds & Pumpkin Seed Oil 

Roasted Beet Salad with Snow Peas, Toasted Walnuts and Roquefort Cheese 

Vegetable Salade Niçoise - Green Beans, Tomato, Onions, Boiled Potatoes,
Black & Green Olives and Red and Green Bell Peppers 

PASTA SPECIALITY


Garganelli Pasta with King Crabmeat, Tomatoes, Roasted Squash, Sweet Garlic, Pancetta & Fresh Thyme

MAIN COURSES

Walnut Shrimp "Cantonese Style"* Golden-Fried Jumbo Prawns Tossed in Creamy Sauce,
Sprinkled with Honey-Glazed Walnuts, Served with Sticky Rice and Steamed Baby Bok Choy

Black Angus Sirloin Steak*, Broccoli, Macaire Potatoes, Sauce Choron or Green Peppercorn Sauce

Whole Roasted Long Island Duckling*, Served with Caramelized Orange Sauce,
Accompanied by Braised Red Cabbage, Brussels Sprouts & Williams Potatoes

Ricotta and Spinach Cannelloni Served with Basil-Tomato Sauce 

SALAD ENTRÉE

Roasted Chicken Breast Salad On a Bed of Baby Greens, Tossed in Shallot-Mustard Dressing,
Garnished with Apricots, Kiwi and Candied Walnuts

SIDES

Brown Rice, Steamed Vegetable, Baked Potato with Sour Cream, Roasted Vegetable

Upon request, dishes are available without sauce, and main courses can be served as half portions.
Vegetables are also available steamed, without butter or salt.

Thursday, May 8, 2014



DESSERT

Crystal Cruises is proud to present these special selections created by:
Executive Pastry Chef – Hans Kiendl

SWEET FINALE

Graviola Sherbet

"Il Flotante", Soft Meringue, Blood Orange Sherbet, Sauterne Sauce Anglaise &
Mango Passion Fruit Salsa

Sour Cherry Tapioca Trifle, Sour Cherry Compote, Tapioca Soup, Dark Sponge

Vanilla Cream Brûlée

Flourless Chocolate Hazelnut Pudding

Ice Cream: Vanilla, Rum Raisin, Chocolate Chunk

Frozen Yogurt: Cassis

Soft-Serve Ice Cream: Vanilla

Homemade Cookies

Seasonal Fruits

In addition, we offer these sugar-free selections:

Pumpkin Pie with Crème Chantilly

Chocolate Mousse

Vanilla Soya Milk Budino and Fresh Fruits

CHEESES

Please request to speak with our Cheese Sommeliers for tonight's Cheese Selection