



Luncheon

Thursday, May 8, 2014

Crystal Dining Room, Crystal Symphony

In the port of Honolulu, Hawaii

Maître d'Hôtel **Remi Szutkiewicz** Executive Chef **Peter Degner**

CHEF'S SUGGESTIONS

Chef Peter Degner has selected these special luncheon dishes:

Singapore Style Coffee-Cinnamon Pork Ribs with Caramelized Pineapple

Cream of Cauliflower with Whole Wheat Croutons

Salmon Piccata

With Sautéed Spinach, Angel Hair Pasta and Tomato Ragoût

Sour Cream Soufflé Pudding

VEGETARIAN SELECTIONS

Roast Eggplant & Garlic Dip with Rosemary Pita

Tomato Essence with Vegetable Brunoise

Vegetarian Tacos

**Crisp Tortilla Filled with Beluga Lentils and Tofu, Green Rice,
Guacamole and Tomato-Mango Salsa**

Crêpe de Banane aux Chocolate

ON THE LIGHTER SIDE

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

Heart of Iceberg Lettuce with Boiled Egg and Red Peppers

***Pan Fried Salmon**

Served On Steamed Spinach and Tomato Ragoût

Sugar-Free Coconut Delight

COMPLIMENTARY WINE SELECTIONS

White Wine:

Riesling Satyricus, Dr. Loosen, Mosel Valley, Germany 2012

Red Wine:

Quinta da Revolta Reserva, Douro Valley, Portugal 2009

For our more extensive selection, please ask your Sommelier.

The Natura Water system is an environmentally friendly alternative to the waste associated with conventional bottled water. Be green, enjoy our pure, fresh and delicious water. It comes in both still or sparkling.



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



APPETIZERS AND SALAD

Singapore Style Coffee-Cinnamon Pork Ribs with Caramelized Pineapple

Curried Pacific Swordfish Salad

Roast Eggplant & Garlic Dip with Rosemary Pita

Heart of Iceberg Lettuce with Boiled Egg, Swiss Cheese Sticks and Red Peppers

Traditional favorite dressings available, plus today's specials:

Fat-Free Shallot Herb Vinaigrette and Low-Calorie Kiwi Yogurt Dressing

SOUPS

Cream of Cauliflower with Whole Wheat Croutons

Tomato Essence with Poached Egg and Vegetable Brunoise

Low-sodium soups are available upon request

PASTA SPECIAL

Bavetina Pasta with Pesto, Topped with Baby Shrimp and Tomatoes Concassée

Available as Appetizer and Main Fare

MAIN FARES

Salmon Caesar Salad – Crisp Romaine Lettuce Tossed with Homemade Caesar Dressing, Topped with a Grilled Salmon Filet, Herb Croutons, and Parmesan Shavings

Chinoise Chicken Salad – Julienne of Crisp Greens, Vegetables, and Cilantro With Chicken Marinated in Oriental Seasoning, Served with Crisp Noodles and Tossed with Chinese Mustard and Peanut Dressing

Salmon Piccata Served with Sautéed Spinach, Angel Hair Pasta and Tomato Ragoût

Sandwich of the Day: The Chicken Melt – Curried Creamy Chicken Salad on Toasted English Muffin with Melted Mozzarella Cheese, Served with Steak Fries and Grilled Pineapple Brochette

Quiche Lorraine – Freshly Baked Onion, Cheese and Bacon Tart, Served with Marinated Tomatoes and Tossed Lettuce

*American Hamburger or *Cheeseburger – Freshly Ground Beef Burger, Grilled to Your Order, Served on a Toasted Homemade Brioche or Whole Wheat Bun with Kosher Dill Pickles, Tomatoes, Sliced Onion Rings and French Fried Potatoes
Additional Applewood Smoked Bacon, Grilled Onions and your Choice of Swiss, Blue or Cheddar Cheese is available upon request.

SIDE ORDERS

Steamed Vegetables Mashed Potatoes Baked Potato

Steamed Rice Rigatoni with Tomato Sauce

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.

DESSERTS

Sour Cream Soufflé Pudding • Crêpe de Banane aux Chocolate

“Turtle” Sundae: Caramel Sauce, Vanilla Ice Cream, Crème Chantilly &

Caramelized Pecans • Sugar-Free Coconut Delight

Vanilla, Strawberry Cheesecake or Rum Raisin Ice Cream

with your choice of Raspberry, Mango or Chocolate Topping

Freshly Frozen, Nonfat Cappuccino Yogurt • Chocolate Soft Serve Ice Cream

Assortment of Fruit in Season • Refreshing Watermelon Sherbet

International Cheeses Served with Crackers and Biscuits