

DUTCH DINNER



Holland America Line

ms Statendam

Captain Peter J. van Maurik, Commander

Hans Dernison, Hotel Manager

SPRING HAWAII CRUISE

At Sea

Sunday, April 13, 1997



WINE SPECIAL

To accompany your

Bay Shrimp Cocktail

CHARDONNAY KENDALL JACKSON

Listed: \$29.00 / Special \$26.10

OR

Top Sirloin Steak

MERLOT LOUIS MARTINI

Listed: \$22.00 / Special \$19.80

Wine by the Glass

White Wine

Chardonnay Walnut Crest \$3.50

Bonjour White \$3.50

Vouvray Barton & Guestier \$4.50

Chardonnay Kendall Jackson \$6.00

St. Regis Blanc (alcohol free) \$3.50

Red Wine

Merlot Walnut Crest \$3.50

Pinot Noir Robert Mondavi \$6.50

Cabernet Sauvignon Meridian Paso Robles \$3.50

Please be advised that Guests with special Dietary Requirements may contact our Maitre d'. Wherever possible we endeavor to prepare the dishes on our daily menu to your specific needs, may it be a low-sodium, low-fat or diabetic diet.

FOR YOUR AFTER DINNER PLEASURE

We serve different coffees and teas, hot chocolate, espresso, cappuccino with after dinner drinks in the Explorers Lounge on Upper Promenade Deck from 8:30 pm.

APPETIZER

CRUDITES

crisp garden vegetables with thousand island dip

FRESH FRUIT CUP

with orange curaçao liqueur

HAM FILLED WITH ASPARAGUS

served on celeriac salad

BAY SHRIMP COCKTAIL

with a Dutch cocktail sauce

TRADITIONAL DUTCH MAATJES HERRING

served with diced red onions

BARNEVELD PASTEITJE

*puff pastry shell filled with chicken sweet bread and mushroom ragout
in a delicate white wine sauce*

SOUPS

VEGETABLES CONSOMMÉ

with vermicelli and meat balls

DUTCH GREEN PEA SOUP

served with bacon on pumpernickel, smoked sausage, leek and celery root

CHILLED ROMAN TOMATO SOUP

flavored with Dutch Jenever

SALADS

TOSSED WESTLAND SALAD

*butter lettuce topped with chopped egg, tomato, onion,
cucumber, red radish and Dutch vinaigrette*

ICEBERG LETTUCE

with tomato and cucumber

Italian, ranch, blue cheese, thousand island (also available in low calorie)

SPA CUISINE

ROASTED CHICKEN BREAST WITH GRAVY

rice, apple chunks and garden vegetables



CHEF WOLFGANG RECOMMENDS

TRADITIONAL DUTCH MAATJES HERRING

served with diced red onions

Chardonnay
Walnut Crest
\$3.50

DUTCH GREEN PEA SOUP

served with bacon on pumpernickel, smoked sausage, leeks and celery root

BAMI GORENG

*a traditional Indonesian pasta dish,
served with chicken, meat ball, ham and egg julienne*

Pinot Noir
Robert Mondavi
\$6.50

CREAM PUFF COATED WITH CHOCOLATE

complemented with whipped cream

ENTREES

BAMI GORENG

a traditional Indonesian pasta dish, served with chicken, meat ball, ham and egg julienne

also available as appetizer portion

BONELESS RAINBOW TROUT "MEUNIÈRE"

*served with lemon and parsley butter, Parisian potatoes,
broccoli, and baby carrots*

TOP SIRLOIN STEAK WITH MUSHROOM SAUCE

served with homefried potatoes, cauliflower and garden peas

HUTSPOT MET KLAPSTUK

*a hodge podge of potatoes, carrots and onions
with sliced brisket of beef with a butter sauce*

VEGETARIAN

ROOT VEGETABLE PIE

*vegetables stew topped with garlic mashed potatoes and
baked in the oven to a golden brown, with shredded gouda on request*

*Baked potatoes with sour cream, chives, fresh bacon bits
will be served upon request with any entree*

Chardonnay
Beringer
\$25.00

Sauvignon
Blanc Sterling
\$22.00

Chateau Grand Larose
St. Julien
\$48.00

Riesling Kabinett
W.F. Geler Deinhard
\$28.00

Chardonnay
Markham
\$34.00

