

CARIBBEAN DINNER



Holland America Line

ms Statendam

*Captain Peter J. van Maurik, Commander
Hans Dernison, Hotel Manager*

CIRCLE HAWAII CRUISE

At Sea

Tuesday, April 15, 1997



WINE SPECIAL

To accompany your
West Indies Style Scallops Supreme
FUME BLANC ROBERT MONDAVI
Listed: \$21.00 / Special \$18.90

or

Prime Rib Burgundy
CABERNET SAUVIGNON WILLIAM HILL
Listed: \$38.00 / Special \$34.20

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
Cabernet Sauvignon, Meridian Paso Robles	\$4.50
Pinot Noir, Robert Mondavi	\$6.50

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

FOR YOUR AFTER DINNER PLEASURE

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

APPETIZERS

PINEAPPLE BOAT FROM THE ANTILLES

filled with chunks of fresh fruit salad, sprinkled with orange liqueur

SCALLOP COCKTAIL WEST INDIES STYLE

bay scallops dressed on a bed of shredded lettuce with Caribbean island sauce

STUFFED AVOCADO PEAR

a half avocado pear filled with chicken and turkey salad

SMOKED STURGEON

*thin slices of smoked sturgeon over lettuce and garnished
with red onion rings and capers*

CRUDITES

crisp vegetables with sweet and sour dip

HOT APPETIZER

CAVATAPPI A LA ROMEO

*pasta with sundried tomatoes, parma ham and mushrooms,
topped with mozzarella cheese*

SOUPS

TRINIDAD CALLALOO SOUP

*this popular double consommé is made of spinach, crab,
pork and coconut milk*

CARIBBEAN CORN CHOWDER

*a rich cream soup with corn kernels and potatoes brought to taste
with fresh herbs*

CHILLED CREAM OF BANANA

with Grand Marnier

SALADS

SALAD OF THE DAY:

*spinach leaves, red onions rings and strawberry
are tossed with honey mustard dressing*

ICEBERG LETTUCE

torn iceberg lettuce with sliced tomato and cucumber

Italian, Russian, French and blue cheese dressing (available in low calorie)

CHEF WOLFGANG RECOMMENDS

SCALLOP COCKTAIL WEST INDIES STYLE

*bay scallops dressed on a bed of shredded lettuce
with Caribbean island sauce*

Chardonnay
Walnut Crest
\$3.50

CARIBBEAN CORN CHOWDER

*a rich cream soup with corn kernels
and potatoes brought to taste with fresh herbs*

Merlot Walnut
Crest
\$3.50

PRIME RIB BURGUNDY

*topped with glazed onions, mushrooms and diced fried bacon,
served with stuffed green pepper and a loaded Idaho potato*

SURINAME CHOCOLATE CAKE

most entrees can be served without sauce on request

SPA CUISINE

POLLO A LA CREOLA

*grilled chicken breast topped with a creole sauce, served with a baked apple,
currant jelly, corn fritters and steamed rice*

Chardonnay
Meridian
\$24.00

ENTREES

LUBINA A LA CUBANA

*fresh grouper baked with garlic, parsley, onions and bread crumbs,
served with green pepper, corn and croquette potatoes.*

Chardonnay
Chateau
St. Michelle
\$26.00

FISH KEBAB

*skewered prawns, salmon, halibut and scallops,
served with a red curry coconut sauce or plain, stirfried vegetables and noodles*

Beaujolais
Village, George
du Boeuf
\$23.00

PRIME RIB BURGUNDY

*topped with glazed onions, mushrooms and diced fried bacon,
served with stuffed green pepper and a loaded Idaho potato*

Pinot Noir
Buena Vista
\$34.00

KINGSTON COCONUT CURRY

*morsels of lamb shoulder and beef in a spicy curry sauce,
served with steamed white rice, carrots and peas*

Fume Blanc
Dry Creek
\$24.00

VEGETARIAN

TOFU STROGANOFF

*strips of tofu, peppers, onions, tomatoes, pickles and mushrooms
are sauteed in a safflower oil and served with wild rice*

Baked potato with sour cream and fresh bacon bits will be served upon request with any entree