

DINNER



Holland America Line

ms Statendam

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

CIRCLE HAWAII CRUISE

Honolulu, Oahu

Friday, April 18, 1997



WINE SPECIAL

To accompany your

The Original Norwegian Style Gravlax

CHARDONNAY FERRARI - CARANO

Listed: \$36.00 / Special \$32.40

or

Grilled Pork Mignon

CHIANTI CLASSICO

Listed: \$24.00 / Special \$21.00

Wine by the Glass

White Wine

Chardonnay Walnut Crest \$3.50

Classic Monterey \$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 may contact our Maitre d'. Whenever 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 with after dinner drinks in the Explorers Lounge on Upper Promenade Deck from 8:30 pm.

APPETIZERS

WATERMELON SALAD WITH ORANGE

mint spicy orange syrup

SMOKED CHICKEN BREAST

served with a mango salsa on mixed salad

COLD ROAST BEEF

served with sauce verde and topped with creamed horseradish

THE ORIGINAL NORWEGIAN STYLE GRAVLAX

fresh salmon cured by our Chef and served with sweet dill mustard sauce

CALAMARI RINGS TEMPURA STYLE

served with creole remoulade sauce

SOUPS

MANHATTAN CLAM CHOWDER

served with oyster crackers

AZTECA CHICKEN SOUP

a Mexican chicken consommé with rice

CHILLED CRANBERRY SOUP

with port wine

SALADS

WESTERDAM

mixed greens salad with julienne of apples and walnuts tossed with Italian lemon vinaigrette

WEDGE OF ICEBERG LETTUCE

with tomato and cucumbers

Italian, Ranch, Blue Cheese and Thousand Island are also available in low calorie.

TODAY'S SPA CUISINE

ROAST VEAL WITH GRILLED PORCINI

natural jus with lemon and Italian parsley, orzo, yellow zucchini and braised Romaine

CHEF WOLFGANG RECOMMENDS

COLD ROAST BEEF

served with sauce verde and topped with creamed horseradish

Chardonnay
Walnut Crest
\$3.50

MANHATTAN CLAM CHOWDER

served with oyster crackers

PARMESAN CHICKEN BREAST

served with mustard mayonnaise, steamed rice and red beets

Pinot Noir
Robert Mondavi
\$6.50

NEW YORK STYLE CHEESE CAKE

ENTREES

3 CHEESE TORTELINI AND CHICKEN

tortellini topped with sautéed morsels of chicken and mushrooms topped with tomato sauce sprinkled with pine nuts

also available in appetizer portion

PARMESAN CHICKEN BREAST

served with mustard mayonnaise, steamed rice and red beets

GRILLED SIRLOIN STEAK MONIKA

served with roquefort butter and accompanied by sliced carrots, baked Belgian endives and a baked Idaho potato

GRILLED PORK MIGNONS, DRIED CHERRY SAUCE

croquettes potatoes, carrots and snow peas

ROASTED MAHI MAHI WITH WARM TOMATO SALAD

red beets, broccoli and steamed red potatoes

Chenin Blanc
Beringer
\$19.00

Fume Blanc
Robert Mondavi
\$36.00

Cabernet Sauvignon
Arrowood
\$42.00

Johannisberg
Riesling Geyser Peak
\$19.00

Pouilly Fuissé
\$37.00

Fume Blanc Hogue
Cellar
\$24.00

VEGETARIAN

CORN AND BROCCOLI ENCHILADA WITH GUACAMOLE

sprinkled with diced tomatoes, green onions, and cilantro served with Mexican rice and refried beans

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