



# Hawaiian Dinner

Sunday, March 15, 2009

Crystal Dining Room, Crystal Symphony

At Sea, en Route to Hong Kong, China

Maitre d'Hôtel Josef Widmar Executive Chef Markus Nufer

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## CHEF'S SUGGESTIONS

*Chef Markus Nufer has selected these dishes for this evening:*

**Kobe Beef Tartar** with Garlic Crostini and Tossed Arugula,  
and Pickled Japanese Cucumbers

**Hawaiian Molokai Sweet Potato Soup** with Curried Orange Foam

**Ginger and Scallion Crusted Fresh Hawaiian Monchong Fillets**  
On Wilted Greens with Creamy Kernel Corn and Asian Mushrooms,  
Served with Miso Vinaigrette

**Trio of Pineapple**

Ginger-Pineapple Tart, Pineapple Custard and Coconut-Pineapple Sherbet

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## ON THE LIGHTER SIDE

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

**Chilled Fruit Cup** with Toasted Coconuts

**Roasted Hoisin and Sesame-Glazed Capon**  
With Garden Vegetables, Steamed Rice and Garlic Gravy

**Freshly Frozen, Nonfat Royal Raspberry or White Chocolate Mousse Yogurt**

## VEGETARIAN SELECTIONS

**Waimanalo Greens** Tossed with Lilikoi Vinaigrette,  
Served with Big Island Goat Cheese, Rolled in Pineapple Carpaccio with Taro Chips

**Hawaiian Molokai Sweet Potato Soup** with Curried Orange Foam

**Crisp Tofu Won Tons**

Served on Sweet & Sour Vegetables, with Steamed Baby Basmati Rice

**Sugar-Free Napoleon Slice**

## HEAD SOMMELIER'S SUGGESTIONS

**White Wine**

**By the Bottle:** Sauvignon Blanc/Semillon, Leeuwin Estate "Sibling,"  
Margaret River, Western Australia 2006 \$34.00

**By the Glass:** Chardonnay, Sonoma-Cutrer, Russian River Ranches 2005 \$10.50

**Red Wine**

**By the Bottle:** Zweigelt "Schwarz Rot," Johann Schwarz, Neusiedlersee,  
Austria 2004 \$78.00

**By the Glass:** Cabernet Sauvignon, Chateau Souverain, Alexander Valley,  
California 2005 \$9.50

*For our complete selection of fine wines by the glass, please ask your Sommelier.*





## APPETIZERS

Sam Choy's Style Pan-Fried Crab Cake on Creamy Shiitake Orzo

"Poke" Hawaiian-Style Tuna Ceviche with Ogo

Kobe Beef Tartar with Garlic Crostini and Tossed Baby Arugula,  
and Pickled Japanese Cucumbers

Chilled Tropical Fruits, Marinated with Kahlua Liqueur

## SOUP AND SALAD

Hawaiian Molokai Sweet Potato Soup with Curried Orange Foam

Essence of Duck with Spinach Strudel

Chilled Coconut and Tapioca Soup  
With Passion Fruit Jelly and Mint

*Low-sodium soups are available upon request*

Waimanalo Greens Tossed with Lilikoi Vinaigrette,  
Served with Big Island Goat Cheese, Rolled in Pineapple Carpaccio with Taro Chips

Heart of Iceberg Lettuce with Lomi Tomatoes and Mixed Olives

*Traditional favorite dressings available, plus today's specials:*

*Fat-Free Honey-Lime or Low-Calorie Chinese Mustard Dressing*

## PASTA SPECIAL

Pappardelle Pasta "Pana Rosa"

Tossed in Creamy Tomato Sauce, Artichokes, Fried Eggplant, and Parmesan Cheese

## SALAD ENTRÉE

Black Pepper Tempura-Fried Ahi Tuna

On Assorted Island Greens with Tomatoes, Cucumbers, Avocado,  
Pickled Ginger and Scallions, Drizzled with Mango Dressing

## MAIN FARES

Ginger and Scallion Crusted Fresh Hawaiian Monchong Fillets

On Wilted Greens with Creamy Kernel Corn and Asian Mushrooms,  
Served with Miso Vinaigrette

Whole-Roasted Hoisin and Sesame Marinated Capon

Served with Pumpkin Gnocchi, Young Broccoli, Honey Carrots and Garlic Gravy

Duo of Pork – Kahlua Pork Confit Spring Roll and Pink-Roasted Pork Tenderloin

On Big Island Sweet Mashed Potatoes with Applewood Smoked Bacon, Parsnips,  
Roasted Beets and Tropical Salsa with Coriander

Big Island Braised Short Ribs

Served on Kapakani Mashed Potatoes with Sautéed Garden Vegetables

*Upon your request, these Traditional Main Fares are also available:*

*Grilled Rib-Eye Steak, Served with Garlic-Herb Butter, Steamed Vegetables and Baked Potato; or*

*Grilled Atlantic Salmon Fillet on Mashed Potatoes, Grilled Zucchini, Carrots and Beurre Blanc*

## SIDE ORDERS

Big Island Sweet Mashed Potatoes    Steamed Vegetables

Baked Potato with Sour Cream and Chives    Penne Pasta 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.*





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Maitre d'Hôtel **Josef Widmar** Executive Chef **Markus Nufer**

Executive Pastry Chef **Josef Ehammer**

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## SWEET FINALE

*Our Executive Pastry Chef Josef Ehammer has selected these Sweet Creations for this evening:*

### Trio of Pineapple

Ginger-Pineapple Tart, Pineapple Custard and Coconut-Pineapple Sherbet

### Mango & Coconut

Vanilla Crème de Pot, Coconut Breaded Deep Fried Mango Fingers,

Vanilla Ice Cream and Almond Tuille

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## SUGAR-FREE

Chocolate Éclair

Napoleon Slice

## CLASSIC DESSERTS

*Upon your request, these Traditional Desserts, Ice Creams, Yogurts and Sherbets are also available:*

Tahitian Vanilla Crème Brûlée with Fresh Fruits

Chocolate Ooze Cake with Vanilla Ice Cream

Apple Crumble Tartlet with Vanilla Ice Cream

Vanilla, Green Tea, or Parlor Oreo Ice Cream

With Your Choice of Toppings

Freshly Frozen Nonfat Royal Raspberry or White Chocolate Mousse Yogurt

Refreshing Orange Campari Sherbet

Homemade Cookies

Seasonal Fruits

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## FROM THE CHEESE TROLLEY

Please check with your Senior Waiter for tonight's cheese selection

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## HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine by the Glass:

Trockenbeerenauslese, No Vintage, Alois Kracher, Burgenland, Austria \$9.00

Dessert Wine by the Bottle:

Eiswein, Alois Kracher, Burgenland, Austria 2005 \$38.00