



Dinner

Monday, March 23, 2009

Crystal Dining Room, Crystal Symphony
At Sea, en Route to Hong Kong, China

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

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Duck Confit Samosas with Pomelo and Mango Salad,
Drizzled with Lime Crème Fraîche

Crab Mulligatawny with Corn Fritters

Broiled Fillet of Pacific Grouper

On Roasted Shallot Mashed Potatoes with Basil-Orange Emulsion,
Sautéed Spinach and Oven-Roasted Rosemary Tomatoes

Villa D' Este

Chocolate Rice Crisp, Bittersweet Chocolate Mousse and Citrus Salad

ON THE LIGHTER SIDE

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

Chopped Garden Salad with Crunchy Lettuce, Carrots,
Celery, Mushrooms, Radishes and Red Onions

Grilled Chicken Breast

Served with Rosemary Gravy, Thyme Zucchini Sticks and Tomatoes

Sugar-Free Frozen Kiwi Mousse Bombe

VEGETARIAN SELECTIONS

Chilled Banana Cup with Toasted Coconut

Vegetable Consommé with Tofu and Herb Célestine

Involtini de Linguine e Melanzane

Baked Eggplant Roll Stuffed with Linguine, Tomatoes,
Mozzarella Cheese and Fresh Basil, Served with Roasted Asparagus

Chocolate Ooze Cake with Vanilla Ice Cream

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand 2007 \$65.00

By the Glass: Chardonnay, Cuvaison Winery, Napa Valley 2006 \$8.50

Red Wine

By the Bottle: Amarone, Masi, Veneto, Italy 2005 \$68.00

By the Glass: Pinot Noir, Tierra Winery, Monterrey County 2006 \$12.00

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



APPETIZERS

New Zealand Green Lip Mussel and Shrimp Cocktail

With Palm Hearts, Avocado and Orange Segments

Avocado and Asparagus Timbale with Fine Herb Cilantro-Sherry Vinaigrette

Duck Confit Samosas with Pomelo and Mango Salad,

Drizzled with Lime Crème Fraîche

Chilled Banana Cup with Toasted Coconut and Drambuie

SOUP AND SALAD

Crab Mulligatawny with Corn Fritters

Vegetable Consommé with Herb Célestine

Chilled Pumpkin and Peanut Soup with Frangelico

Low-sodium soups are available upon request

Chopped Garden Salad with Crunchy Lettuce, Carrots, Celery, Mushrooms, Radishes, Red Onions and your Choice of Dressing

Traditional Caesar Salad

With Homemade Garlic Croutons and Shaved Parmesan Cheese

Traditional favorite dressings available, plus today's specials:

Fat-Free Red Wine Vinaigrette or Low-Calorie Papaya-Ginger Dressing

PASTA SPECIAL

Spaghetti "Prince of Naples"

Long Pasta Tossed with Tomato, Bolognese, and Porcini Mushroom Sauce

SALAD ENTRÉE

Crispy Fried Calamari and Nacho Salad

Assorted Garden Greens with Baby Corn, Avocado, Bell Peppers, and Red Onions

Served with Tomato Salsa, Topped with Crispy Fried Calamari and Cheddar Cheese Nachos

MAIN FARES

Broiled Fillet of Pacific Grouper

On Roasted Shallot Mashed Potatoes with Basil-Orange Emulsion, Sautéed Spinach and Oven-Roasted Rosemary Tomatoes

Sautéed Garlic Marinated Jumbo Shrimp

With Fine Herb Risotto, Vegetable Medley, Lime Sauce and Tomato Confit

Guava Glazed, Prosciutto-Wrapped Free-Range Chicken Breast

With Chorizo Corn Bread Pudding and Tomato Pineapple Salsa

Grilled Black Angus Rib Eye Steak

With Rock Salt Baked New Potatoes, Oven-Roasted Garlic, Grilled Vegetables and Tarragon-Mustard Hollandaise

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

Grilled Sirloin Steak, Served with Hollandaise Sauce, Baked Potato and Grilled Vegetables; or

Grilled Atlantic Salmon Fillet, Served with Mashed Potatoes, Sautéed Spinach, Asparagus and Beurre Blanc

SIDE ORDERS

Herb Risotto Corn Pudding Mashed Potatoes Tortiglioni 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**

SWEET FINALE

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

Villa D' Este

Chocolate Rice Crisp, Bittersweet Chocolate Mousse and Citrus Salad

Coconut Dream

Coconut Cornet, Ganache Filled Coconut Macaroons, and Coconut Floating Island

SUGAR-FREE

Mocha Budino

Frozen Kiwi Mousse Bomb

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 Tart with Vanilla Ice Cream

Vanilla, Banana/Strawberry Swirl, and Double Chocolate Fudge Ice Cream

With Your Choice of Toppings

Freshly Frozen, Nonfat French Vanilla or Strawberry Yogurt

Refreshing Midori Sherbet

Homemade Cookies

Seasonal Fruits

FROM THE CHEESE TROLLEY

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

HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine by the Bottle:

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

Dessert Wine by the Glass:

Trockenbeerenauslese, Alois Kracher, Burgenland, Austria NR \$9.00