

Crisp Caramelized Apples, Served with Vanilla Sauce

※ for Our Degetarians ※

MARCO POLO'S CHILLED MELON SOUP Light Creamy Soup Infused with Lemon Grass and Exotic Spices

TOURTE TAILLEVENT

A Classic Spinach Pie Enhanced with Sautéed Apples, Pine Nuts, and Dried Grapes Seasoned with Cinnamon and Nutmeg, and Baked with a Light Béchamel Sauce

Very Special Puff Pastry Tart, Filled with Almond Cream and Served with Vanilla Ice Cream

* Gasad Entree *

SALAD OF GRILLED CHICKEN BREAST

On a Bouquet of Lettuce, Surrounded by Sliced Tropical Fruit, Served with Mustard-Shallot Vinaigrette

* Cessar Master Gesections *

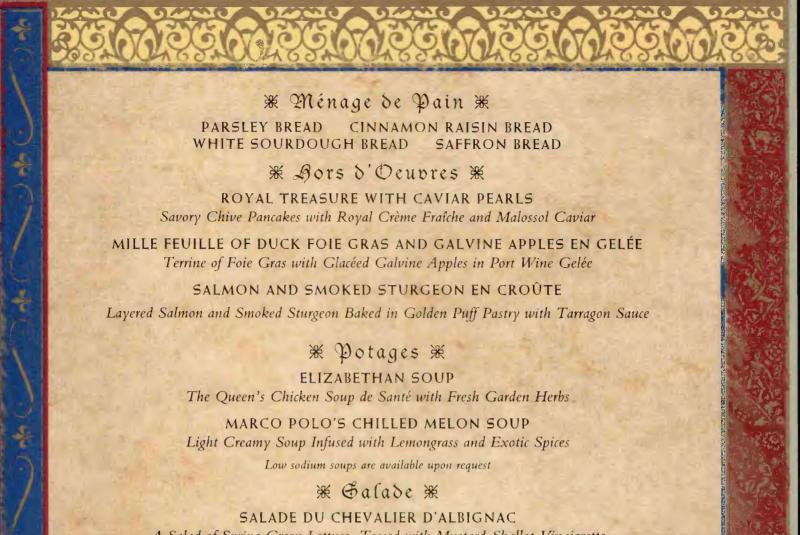
WHITE WINE

By the Bottle: Beringer Chardonnay, Private Reserve, Napa Valley 1998 - \$50.00 By the Glass: Pouilly Fumé, Domaine de Saint Laurent l'Abbaye, Loire Valley 2000 - \$6.00

RED WINE

By the Bottle: Cabernet Sauvignon "Mas La Plana" Torres, Spain 1997 - \$54.00 By the Glass: Château Coufran, Haut Médoc, France 1999 - \$7.50





A Salad of Spring Green Lettuce, Tossed with Mustard-Shallot Vinaigrette

※ Gorbet ※ MALVASIA NERA SORBET Fragrant Greek Red Wine Sherbet

* Main fares * COO EN PÂTE

Roasted Capon with Bread Crust and Dried Fruit Stuffing Served on a Bed of Rieslingkraut with Glazed Grapes and Verjus Sauce

FILET OF BOEUF "HOCHEPOT" Grilled Filet Mignon with a Mélange of Braised Short Ribs Served with an Array of Vegetables, Burgundy Sauce, and Château Potatoes

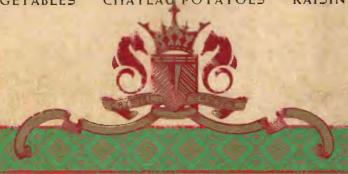
CÔTE DE VEAU FORESTIÈRE Roasted Veal Chop with Sautéed Mushrooms, Braised Vegetables, Served with Raisin Gnocchi, and Rosemary Jus

Upon your request, these Traditional Main Fares are also available: Grilled Sirloin Steak Served with Sautéed Mushrooms, Braised Vegetables, and Raisin Gnocchi or Plain Grilled Fresh Pacific Salmon Served with Parsley Potatoes, Garden Vegetable Wedges, and Dill Hollandaise

* On the Lighter Gide * Crystal Cruises offers these dishes, lighter in cholesterol, fat, and sodium: SALADE DU CHEVALIER D'ALBIGNAC A of Salad of Spring Green Lettuce, Served with Mustard Shallot Vinaigrette

SKINLESS ROASTED CAPON Served with Steamed Vegetables, Boiled Potatoes, and a Bed of Riesling Kraut

※ Gide Dishes ※ GARDEN VEGETABLE WEDGES GLAZED CARROTS RIESLINGKRAUT ARRAY OF VEGETABLES RAISIN GNOCCHI CHÂTEAU POTATOES



The Royal feast finale

THURSDAY, MARCH 6, 2003
WORLD VOYAGE III: "ROMANCE OF THE SOUTH PACIFIC"
AT SEA, EN ROUTE TO PAPEETE

Executive Pastry Chef Harald Neufang

※ Royal Desserts ※

WITCHES PYRE FLAMBÉ

Layered Apple Brioche Pudding Topped with Meringue Flambé and Crisp Caramelized Apples, Served with Vanilla Sauce

PITHIVIER

Very Special Puff Pastry Tart, Filled with Almond Cream and Served with Vanilla Ice Cream

CHOCOLATE VACHRINE

Layered Meringue and Chocolate Ice Cake with Candied Fruit
Served with Dried Fruit Compôte

On the Lighter Side:

SUGAR-FREE POACHED PEAR IN SPICED RED WINE SYRUP

Served with Sugar-Free Vanilla Ice Cream

* Gorbet *

MALVASIA NERA SORBET Fragrant Greek Red Wine Sorbet

※ Ice Cream + Frozen Yogurt + Gorbet ※
VANILLA, STRAWBERRY, RUM RAISIN,
OR CHOCOLATE ICE CREAM

With Your Choice of Raspberry, Mango, or Butterscotch Topping

FRESHLY FROZEN, NONFAT CAPPUCCINO OR DUTCH CHOCOLATE YOGURT BON BONS AND PRALINES

* Fromages *

CAMEMBERT LIVAROT SWISS CHEESE FRENCH GOAT CHEESE BLUE CHEESE Served with Crackers and Biscuits

* Beverages *

FRESHLY BREWED COFFEE DECAFFEINATED COFFEE CAFÉ LATTE
CAPPUCCINO ESPRESSO SELECTION OF INTERNATIONAL TEAS

* Aead Gommesier Gelections *

DESSERT WINES

By the Bottle: Château d'Yquem (375ml.), Sauternes France 1993 - \$185.00 By the Glass: Kracher Eiswein, Austria 1999 - \$8.00

