

# 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*