

POLYNESIAN DINNER



Holland America Line

ms Statendam

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

CIRCLE HAWAII CRUISE

Lahaina, Maui

Sunday, April 20, 1997



WINE SPECIAL

To accompany your
Bay Shrimp Cocktail

CHARDONNAY CUIVAISON

Listed: \$32.00 / Special \$28.80

or

PINOT NOIR BYRON

Listed: \$36.00 / Special \$32.40

Wine by the Glass

White Wine

<i>Chardonnay Walnut Crest</i>	\$3.50
<i>Classic Bonjour</i>	\$3.50
<i>St. Regis Blanc (alcohol free)</i>	\$3.50
<i>Vouvray Barton & Guestier</i>	\$4.50
<i>Chardonnay Kendall Jackson</i>	\$6.00

Red Wine

<i>Merlot Walnut Crest</i>	\$3.50
<i>Cabernet Sauvignon Meridian Paso Robles</i>	\$4.50
<i>Pinot Noir, Robert Mondavi</i>	\$6.50

Please be advised that Guests with special Dietary Requirements may contact our Maitre d'. Wherever 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, cappuccino with after dinner drinks in the Explorers Lounge on Upper Promenade Deck from 8:30 pm.

APPETIZERS

JAPANESE SUSHI

*with avocado, smoked salmon, shrimp, asparagus and spinach crabmeat,
served with white cabbage salad.*

BAY SHRIMP COCKTAIL "POLYNESIAN STYLE"

marinated with scallions, fish sauce, garlic, onions, leeks and served in a coupe

ASPARAGUS SESAME SALAD

with asparagus, sundried tomatoes, basil leaves and sesame seeds, dressed on Boston lettuce

FRUIT CUP

sections of fresh fruit sprinkled with banana liqueur or plain

CRUDITES

fresh crisp garden vegetables served with a curry coconut dip

HOT APPETIZER

VEGETARIAN EGGROLL

*stirfried vegetables with nuts and beancurd, folded in a rice wrapper
and steamed, served with a sweet and sour sauce*

SOUPS

RED KIDNEY BEAN SOUP (Captain Cook's Favorite)

garnished with leeks, corn, kernels, celery, ham and croutons

CONSOMMÉ TUAMOTO

*this popular consomme is made of spinach, crab, pork, coconut milk
and brought to taste with drop of rum*

CHILLED PINEAPPLE SOUP

a freshing combination of crushed pineapple, cream and kirschwasser

SALADS

TOSSED GREENS WITH HEARTS OF PALM

bacon bits, onion rings and cucumber, mixed with Polynesian house dressing

ICEBERG LETTUCE

torn iceberg lettuce with sliced tomato and cucumber

Italian, Ranch, Blue Cheese, Thousand Islands (available in low calorie)

CHEF WOLFGANG RECOMMENDS

BAY SHRIMP COCKTAIL "POLYNESIAN STYLE"

*marinated with scallions, fish sauce, garlic, onions, leeks
and served in a coupe*

Chardonnay
Walnut Crest
\$3.50

RED KIDNEY BEAN SOUP (Captain Cook's Favorite)

garnished with leeks, corn, kernels, celery, ham and croutons

STIRFRIED SHRIMP WITH CHICKEN

*straight from the wok, marinated shrimps and strips of chicken breast
with carrots, snowpeas and water chest nuts on a bed of glass noodles*

Pinot Noir
Robert Mondavi
\$6.50

CHOCOLATE CHEESE MOUSSE CAKE - YUMMY! YUMMY!

most entrees can be served without sauce upon request

ENTREES

POLYNESIAN SEAFOOD TRIO

*grilled mahi mahi, tuna and wahoo fillet on a bed of fresh seaweed
served with julienne of fresh vegetables and rice noodles*

Fume Blanc
Robert Mondavi
\$27.00

GRILLED SIRLOIN STEAK LUCULLUS

*fried to your liking and topped with sauteed mushrooms and pineapple or plain,
served with green beans and Dauphine potatoes*

Sancerre
A.C. Moreau
\$31.00

ROAST DUCKLING

*roasted to perfection, served with a raspberry sauce, red cabbage,
a poached Asian pear and potato pie*

Merlot
Ferrari-Carano
\$36.00

MANGO GLAZED HAM

*baked ham topped with chunks of mango and
served with stirfry vegetables and mashed sweet potato*

Chardonnay
Markham
\$34.00

STIRFRIED SHRIMP WITH CHICKEN

*straight from the wok, marinated shrimp and strips of chicken breast in oyster sauce,
served with snowpeas and bamboo shoots on a bed of glass noodles*

Fume Blanc
Dry Creek
\$24.00

SPA-CUISINE

FROM THE NORTH AMERICAN PACIFIC COAST LINGCOD

*panfried in safflower oil and served with pimentos sauce,
zucchini mixed with mushrooms and pine nuts*

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