



Luncheon

Friday, February 8, 2008

Crystal Dining Room, Crystal Symphony

In the Port of Charlotte Amalie, St. Thomas, USVI

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these special luncheon dishes:

Stuffed Roast Beef Roll with French Vegetable Salad

Philadelphia Pepperpot

Fish 'n' Chips

Fish Fillets Dipped in Beer Batter and Golden-Fried, Served with Crisp Slaw,

French-Fried Potatoes, Sauce Rémoulade and Malt Vinegar

Chocolate Whiskey Tart à la Mode

VEGETARIAN SELECTIONS

Oak Leaf Lettuce with Tomato, Olives, Celery and Garbanzo Beans

Chilled Lime-Buttermilk Soup with Tropical Fruit Ratatouille

Vegetable Burrito

Sautéed Vegetables and Mushrooms in a Spicy Sauce, Folded in a Soft Flour Tortilla,

Served with Green Rice, Okra Fritters and Refried Beans

Ice Cream Sundae "Turtle"

ON THE LIGHTER SIDE

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

Vegetable Consommé Mille Fanti

Salade Niçoise

Tuna Flakes, Anchovies, Tomatoes, Olives, Sardines, Green Beans,

Onion Rings, Boiled Eggs and Potatoes on a Bed of Crisp Lettuce,

Served with Low-Calorie French Dressing

Refreshing Blueberry Lime Sherbet

HEAD SOMMELIER'S SUGGESTIONS

White Wine by the Glass:

Sauvignon Blanc, Groth Vineyard & Winery, Napa Valley, California 2006 \$8.00

Red Wine by the Glass:

Cabernet Sauvignon, Crystal Cruises Vineyards & Winery "C," Reserve,

Sommeliers Selection, Napa Valley, California 2005 \$10.50

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



APPETIZERS AND SALAD

Crab and Vegetable Fritters with Spicy Sauce
Papaya Boat with Creamy Seafood Salad
Stuffed Roast Beef Roll with French Vegetable Salad
Oak Leaf Lettuce with Tomato, Olives, Celery and Garbanzo Beans

*Traditional favorite dressings available, plus today's specials:
Fat-Free Cucumber-Carrot Yogurt or Low-Calorie French Dressing*

SOUPS

Philadelphia Pepperpot
Vegetable Consommé Mille Fanti
Chilled Lime-Buttermilk Soup with Tropical Fruit Ratatouille

Low sodium soups are available upon request

PASTA SPECIAL

Spinach Linguine "Alfredo"
Spinach Pasta in Light White Wine Sauce with Nutmeg and Parmesan Cheese

Available as Appetizer or Main Fare

MAIN FARES

Salade Niçoise – Tuna Flakes, Anchovies, Tomatoes, Olives, Sardines, Green Beans, Onion Rings, Boiled Eggs and Potatoes on a Bed of Crisp Lettuce,
Served with Traditional French Dressing

Chinoise Chicken Salad – Shredded Roast Chicken, Julienne of Napa Cabbage, Lettuce, Carrots, Celery, Onions, Peanuts and Sesame Seeds, Tossed with Chinese Mustard Dressing, Garnished with Crisp Won Ton Skins and Fresh Cilantro

Fish 'n' Chips – Fish Fillets Dipped in Beer Batter and Golden-Fried,
Served with Crisp Slaw, French-Fried Potatoes, Sauce Rémoûlade and Malt Vinegar

Sandwich of the Day – The Tuna Melt

Tuna Salad on Toasted English Muffin, with Melted American Cheese,
Served with Fruit Garnish and Potato Chips

Grilled German Bratwurst – Grilled Veal Sausages, Served with Sautéed Potatoes, Sauerkraut and Bacon Gravy

American Hamburger or Cheeseburger

Freshly Ground Beef Burger, Grilled to Your Order, Served on a Toasted Bun with Pickles, Tomatoes, Sliced Onion Rings and French Fried Potatoes

Additional Toppings of Applewood Smoked Bacon, Grilled Onions and your Choice of Swiss, Blue or Cheddar Cheese are available upon request..

SIDE ORDERS

Steamed Vegetables Sautéed Potatoes Sauerkraut

White Rice Baked Potato Spaghetti 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.*

DESSERTS

Chocolate Whiskey Tart à la Mode • Mango Roulade with Fudge Sauce

Ice Cream Sundae "Turtle"

Sugar-Free Ice Cream Cake • Sugar-Free Almond Panna Cotta

Vanilla, Chocolate, Pistachio or Strawberry Cheesecake Ice Cream
with your choice of Raspberry, Mango or Chocolate Topping

Refreshing Blueberry Lime Sherbet • Assortment of Fruit in Season

Freshly Frozen, Nonfat Peach or Cappuccino Yogurt

International Cheeses Served with Crackers and Biscuits