

Luncheon

Thursday, March 12, 2009 Crystal Dining Room, Crystal Symphony At Sea, en Route to Honolulu, Hawaii, USA

Maître d'Hôtel Josef Widmar Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these special luncheon dishes:

Smoked Chicken Breast on Rice Salad with Avocado and Citrus Dressing

Farmer's-Style Lentil Soup with Frankfurter Slices

Asian Style Seafood Pot

With Shrimp, Scallops, Fish, Clams, Mein Noodles, and Wok-Fried Vegetables

Pecan Pie à la Mode

ON THE LIGHTER SIDE

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

Vegetable Broth with Cauliflower

Exotic Chicken Salad

Chopped Mixed Greens, Chicken Cubes, Tomatoes,

Pineapple, Papaya and Macadamia Nuts, Tossed in Mango-Passion Fruit Dressing

Sugar-Free Pineapple Pudding

VEGETARIAN SELECTIONS

Leek & Mushroom Strudel with Warm Potato Dressing

Vegetable Broth with Cauliflower

Garden Vegetable and Grilled Tofu

Served with Basil Jasmin Rice, Topped with Crisp Root Vegetable Chips,

Lemongrass and Ginger Dressing

Sugar-Free Banana Split

HEAD SOMMELIER'S SUGGESTIONS

White Wine by the Glass:

Pinot Grigio, Santa Margherita, Valdadige, Italy 2007 \$9.00

Red Wine by the Glass:

Pinot Noir, Poppy, California 2006 \$8.50

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



APPETIZERS AND SALAD

Smoked Chicken Breast on Rice Salad with Avocado and Citrus Dressing
Chilled Tuna Cocktail with Onions, Baby Corn, Radish, Tomato and Crisp Lettuce
Leek & Mushroom Strudel with Warm Potato Dressing
Heart of Iceberg Lettuce with Tomatoes, Cucumber and Palm Hearts

Traditional favorite dressings available, plus today's specials:
Fat-Free Red Beet Yogurt and Low-Calorie Thousand Island Dressing

SOUPS

Farmer's-Style Lentil Soup with Frankfurter Slices Vegetable Broth with Cauliflower Chilled Cappuccino of Bananas with Chocolate Foam

Low-sodium soups are available upon request

PASTA SPECIAL

Sedanini alla Calabrese

Italian Pasta with Anchovies, Olives, Buffalo Mozzarella Cheese and Fresh Tomatoes Available as Appetizer or Main Fare Portion

MAIN FARES

Ocean Garden Basket

King Crabmeat, Jumbo Prawns and Baby Shrimp in a Giant Lettuce Basket with Bell Peppers, Cucumber and Boiled Eggs, Served with Thousand Island Dressing Exotic Chicken Salad – Chopped Mixed Greens, Chicken Cubes, Tomatoes, Pineapple, Papaya and Macadamia Nuts, Tossed in Mango-Passion Fruit Dressing Asian Style Seafood Pot

With Shrimp, Scallops, Fish, Clams, Mein Noodles, and Wok-Fried Vegetables

Sandwich of the Day – Grilled Kilbasa Sausage Served on a Toasted Bun, Topped with Chili Con Carne and Shredded Cheddar Cheese, Accompanied by French Fried Potatoes

Old Fashioned Pot Roast – Braised Beef Shoulder in Burgundy Red Wine, Served with Pickled Red Cabbage, Broccoli Roses and Bread Dumplings

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

Spring Vegetables Pickled Red Cabbage Mashed Potatoes
Bread Dumplings Spaghetti Pasta 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

Pecan Pie à la Mode • Columbian Coffee Crème Brûlée Ice Cream Sundae "King Coconut"
Sugar-Free Banana Split • Sugar-Free Pineapple Pudding Vanilla, Cinnamon, or Banana & Strawberry Swirl Ice Cream with your choice of Raspberry, Mango, or Chocolate Topping Refreshing Mai Tai Sherbet • Assortment of Fruit in Season Freshly Frozen, Nonfat Passion Peach or Coffee Yogurt International Cheeses Served with Crackers and Biscuits