



MODERN CUISINE

Modern dishes are prepared using cooking techniques, equipment and ingredients based on the science of very contemporary cooking around the world.

Crystal Cruises is proud to present these special selections created by:

Executive Chef — Franz Weiss

Executive Pastry Chef — Harald Neufang

APPETIZER

DUO OF CRAB | Avocado & Chamomile

DUCK BREAST | Butternut Squash Purée, Blackberries, Oatmeal-Walnut Crumble

SOUP

ROASTED CORN SOUP | Coriander & Truffle Pop Corn

MAIN COURSE

WHOLE ROASTED, BASIL MARINATED MONKFISH | Olive Mayonnaise, Creamed Orzo, Tomato

PORK TENDERLOIN IN A BREAD COAT | Black Bean Purée, Glazed Apple, Endive & Cashew Nuts, Truffle Cream

DESSERT

BELLINI SHERBET

CHOCOLATE AND BANANA | Chocolate Brownie Cake, Banana Mousse, Godiva Sabayon & Vanilla Ice Cream

RASPBERRY VANILLA TRIFLE | Raspberry Compote, White Sponge, Vanilla Cream & Soft Meringue

CHEESES

Please request to speak with our Cheese Sommeliers for tonight's Cheese selection

WINES

For additional Connoisseur or all inclusive wine selections, please speak with your Sommelier.

CRYSTAL CONNOISSEUR SELECTION
WHITE

ALL INCLUSIVE WINE SELECTION
WHITE



CRYSTAL CLASSICS

Classic Dishes are prepared using cooking techniques, equipment and ingredients on which the foundation of western cuisine was built.

APPETIZER

FRESH GREEN ASPARAGUS "EN FÊTE" | in Lemon Vinaigrette, with Olives and Herbs



BABY SPINACH SALAD & MUSTARD DRESSING | Chopped Egg & Bacon Bits

SOUP

CHICKEN BROTH | with Matzo Ball

PASTA SPECIALITY

INVOLTINI DI MELANZANE E LINGUINE | Baked Eggplant Roll Stuffed with Linguine, Tomato, Fontina and Fresh Herbs

MAIN COURSE

MARINATED GRILLED LAMB CHOPS* | Eggplant Parmigiana, Garlic Mashed Potato, Rosemary Jus

WIENER SCHNITZEL | Breaded Veal Cutlet, Golden-Fried in Clarified Butter, Traditional Garnish, Warm Fingerling Potato Salad



LENTIL MEATBALLS | with Lemon Pesto, Roast Baby Beets & Mustard Espuma

TRADITIONAL MAIN FARE

BRAISED BEEF SHORT RIB | Mashed Potato, Root Vegetable & Pinot Noir Gravy

SEAFOOD PAELLA* | Saffron Rice Dish, Assorted Seafood, Chorizo, Peas & Seasonal Vegetables

SALAD ENTRÉE

GRILLED LAMB CHOPS* | Assorted Mixed Greens, Sun Dried Tomato Vinaigrette, Green Beans, Eggplant Parmigiana & Root Vegetable Chips

SIDES

STEAMED RICE | BAKED POTATO | STEAMED VEGETABLES | GREEN BEANS



DESSERT

Crystal Cruises is proud to present these special selections created by:

Executive Pastry Chef — Harald Neufang

SWEET FINALE

BELLINI SHERBET

CHOCOLATE AND BANANA | Chocolate Brownie Cake, Banana Mousse, Godiva Sabayon & Vanilla Ice Cream

RASPBERRY VANILLA TRIFLE | Raspberry Compote, White Sponge, Vanilla Cream & Soft Meringue

VANILLA CRÈME BRÛLÉE

FLOURLESS CHOCOLATE MELT CAKE WITH VANILLA ICE CREAM

ICE CREAM

Vanilla | Coffee Buzz Buzz | Strawberry Cheesecake | Chocolate

NONFAT FROZEN YOGURT | Black Currant

LOW-FAT SOFT SERVE ICE CREAM | Chocolate

HOMEMADE COOKIES

SEASONAL FRUITS

TRADITIONAL DESSERT

HONEY GLAZED PECAN PIE À LA MODE

SUGAR - FREE SELECTION

NEW YORK CHEESECAKE

SUMMER BERRY TAPIOCA SOUP | Dairy-Free