Rustling palms and teal blue waves whispering to sparkling sands. This is the rhythm of the islands, where happiness and love are the laws of the land. Let paradise cast its spell, as dishes from the islands stir the senses and indulge the palate.

**Appetizers**

- ORANGE JUICE
- GRAPEFRUIT JUICE
- MANGO NECTAR

- PATE MAISON
  Cornichons and Pearl Onions

- SMOKED TROUT
  With Creamed Horseradish

- BASIL-MARINATED MUSHROOMS

- BAKED STUFFED BLUE CRAB

**Soups**

- PACIFIC CONCH CHOWDER
- PUERTO VALLARTAN BLACK BEAN
- COLD WATERMELON

**Salads**

- SANTA LUCIA SALAD
  Romaine Lettuce, Black and Green Olives, Red Onion Rings, Cherry Tomatoes and Mushrooms

- MAZATLAN SALAD
  Tropical Fruits Marinated in Rum with Coconut Flakes

Please Contact the Wine Steward for a Complete Wine List. Your Favorite Beer, Soft Drink and Cocktail is Also Available.

Passengers on Special Diets are Requested to Advise the Maitre d’ of their Requirements.
Entrees
BROILED HALIBUT STEAK
With Herb Butter
FILLET OF CRISTAL ST. PETER
With Champagne Sauce
SAUTEED CALF'S LIVER
With Onions and Bacon
ROAST BEEF BORDELAISE
Sliced Roast Beef with Sauce Bordelaise
ROASTED GAME HEN
In its Own Natural Sauce with Peas and Carrots, Wild and White Rice

Accompaniments
PEAS AND CARROTS
SAUTEED GREEN AND WAX BEANS
POTATOES LYONNAISE
BAKED IDAHO POTATO, SERVED ON REQUEST
With Sour Cream, Bacon Bits and Fresh Chives

Cheeses
PORT SALUT  BRIE  GOUDA
IMPORTED SWISS  DANISH BLEU

Desserts
FLAMBE CARNIVALE
GATEAU ROYALE
ICE CREAM
Vanilla, Chocolate, Strawberry, Butter Pecan
CREME CARAMEL
CHOCOLATE CHEESECAKE
SHERBET
Orange, Pineapple, Lime

Beverages
REGULAR AND BREWED DECAFFEINATED COFFEE
ICED, HOT AND HERBAL TEAS
MILK  SKIMMED MILK  HOT CHOCOLATE

SPA NAUTICA SPA FARE
These Items Lower in Calories, Sodium, Cholesterol and Fat. Salads Prepared with Diet Dressing; Desserts Prepared with Sweet 'N Low or NutraSweet Instead of Sugar.