T.S.S. FESTIVALE

STARTERS

GRAPEFRUIT JUICE    APPLE JUICE

SOUPS

CONSONME BRUNOISE
Hearty Beef Broth with Sautéed Vegetables

CREAM OF TOMATO AND COCONUT

SALADS

Served with Oil and Vinegar or Caesar Dressings

MIXED GREENS
Iceberg and Romaine Lettuce with Croutons

COTTAGE CHEESE

SLICED TOMATOES

SANDWICHES

ROASTED TURKEY BREAST
Served Cold, with Swiss Cheese on Whole Wheat and Sliced Fruits

REUBEN
Served Hot, with German Potato Salad

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.
LUNCHEON ENTREES

EGGS BENEDICT
Poached Eggs on a Toasted English Muffin with Grilled Ham and Hollandaise Sauce

FUSILLI WITH SEAFOOD
Spiral Pasta with Shrimp, Scallops, Clams and Mussels in a Chardonnay Sauce

EMINCE OF VEAL ZURICHoise
Slices of Veal Sauteed with Mushrooms in a Cream Sauce

GRILLED CHICKEN
With Green Peas and Broiled Tomato

COLD LUNCHEON PLATE
Light Tuna Salad on Greens with Vegetable Garnish

ACCOMPANIMENTS

GREEN PEAS
EGG NOODLES

DESSERTS

LEMON MERINGUE PIE
APPLE TURNOVER WITH VANILLA SAUCE
CHOCOLATE CAKE
SLICED PINEAPPLE
ICE CREAM
Vanilla, Chocolate, Strawberry, Butter Pecan
SHERBET
Orange, Pineapple, Lime

BEVERAGES

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

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.