

WELCOME DINNER

Captain Adam Boczek Welcomes you aboard
M/V POLAR STAR

SOUP

Caramelized Onion Broth

APPETIZER

Smoked Salmon with Cucumber Crème Fraiche

MAIN COURSE

*Beef Tenderloin Medallions with Potato Puree and Red
Wine Sauce*

or

Sun-Dried Tomato Risotto with Summer Vegetables

DESSERT

Fresh Berry Bouche`

Prepared and served by:

*Bryan Hanson – Head chef, Ricardo de Dios – Cook, Eduardo Eugrafia –
Cook, Generoso Abelado – cook, Marcello Caneja, Ronie Malicdem
Waitress: Ana Belinda, Gina, Cheryl, Girlie, Cherry Lyn*

DAY TWO

M/V POLAR STAR

At Sea

Saturday, January 27, 2007

BREAKFAST

*Please help yourself to the Breakfast Buffet;
Juice, Cereals, Fresh Fruits, Porridge, Yoghurt, Toast & Jams*

Scrambled Egg, Bacon, and Tomato

LUNCH

Toasted Barley Soup

Coconut Chicken Curry

Or

Pasta with Blue Cheese, Apples, and Walnuts

Ice Cream with Florentine Cookies

DINNER

SOUP

Cream of Broccoli with Toasted Pine Nuts

APPETIZER

Stuffed Mushrooms with Balsamic Glaze

MAIN COURSE

Pork Roast with Cabernet Prunes

or

Sole Amandine

or

Zucchini stuffed with Tomato, Couscous, and Feta

-DESSERT-

Summer Fruit Crisp with Vanilla Ice Cream

Day Three

M/V POLAR STAR
Drake Passage
Sunday, January 28, 2007

BREAKFAST

*Please help yourself to the Breakfast Buffet;
Juice, Cereals, Fresh Fruits, Porridge, Yoghurt, Toast & Jams*

Fried Egg, Sausage, Beans

Lunch

Lentil & Mushroom Soup

Ham & Cheese Crepes

Broccoli & Brie Crepes

Watermelon & Mint Soup

DINNER

SOUP

Baked Potato Soup

APPETIZER

Crispy Artichokes with Olivade & Lemon

MAIN COURSE

Grouper with Mediterranean Salsa

Or

Roast Chicken with Natural Jus

Swiss Chard & Potato Ragout

Or

Asian Stir Fry Basket

DESSERT

Kivi Pavlova

Day Four

M/V POLAR STAR

BREAKFAST

*Please help yourself to the Breakfast Buffet;
Juice, Cereals, Fresh Fruits, Porridge, Yoghurt, Toast & Jams*

Cheese Omelette, Bacon, Pancakes

LUNCH

Roasted Sweet Potato Soup

Beef, Chicken, and Roasted Vegetable Quesadillas

Carrot Cake

DINNER

SOUP

Corn Chowder

APPETIZER

Asparagus Mimosa

MAIN COURSE

Red Snapper Fillet with Sauce Tapenade

Or

Roast Leg of Lamb with Garlic Confit, Capers, and Roasted Peppers

Ratatouille

Or

Mushroom Vol a Vent

DESSERT

Lemon Crème Crepes

DAY FIVE

M/V POLAR STAR

Tuesday, January 30, 2007

BREAKFAST

*Please help yourself to the Breakfast Buffet:
Juice, Cereals, Fresh Fruits, Porridge, Yoghurt, Toast & Jams*

Poached Egg, Ham, Home Fries

LUNCH

Minestrone Soup

Fish & Chips

Vegetable Fried Rice

Lemon Sorbet with Grapefruit

Dinner

SOUP

Cream of Cauliflower

APPETIZER

Shrimp & Avocado Parfait

MAIN COURSE

Duck Breast with Port Sauce

or

Salmon Fillet with Beurre Blanc

Braised Bok Choy and Butternut Squash

or

Potato & Leek Cakes

-DESSERT-

Fresh Fruit Sabayon

DAY SIX

M/V POLAR STAR

Wednesday, January 31, 2007

BREAKFAST

*Please help yourself to the Breakfast Buffet:
Juice, Cereals, Fresh Fruits, Porridge, Yoghurt, Toast & Jams
Scrambled Egg, Bacon, Tomato*

LUNCH

Split Pea Soup

Creamy Smoked Salmon Pasta

or

Eggplant Parmijana

Fresh Fruit Trifle

Dinner

BBQ Dinner

On Aft Deck 5 & 6

Day Seven

M/V POLAR STAR

BREAKFAST

*Please help yourself to the Breakfast Buffet;
Juice, Cereals, Fresh Fruits, Porridge, Yoghurt, Toast & Jams*

FRIED EGGS, HAM, PANCAKES

LUNCH

Celery & Chickpea Soup with Gremolada

PIZZA BUFFET

Mango Sorbet with Coconut Cookies

DINNER

SOUP

Vegetable and Rice Noodle

APPETIZER

Vegetable Tempura with Asian Dipping Sauce

MAIN COURSE

Pork Chop with Peach Relish

or

Red Snapper with Lime Butter

Coconut Rice and Green Beans

or

Spinach & Feta Parcels

DESSERT

Swan in a Chocolate Lake

Day Eight

M/V POLAR STAR

BREAKFAST

*Please help yourself to the Breakfast Buffet;
Juice, Cereals, Fresh Fruits, Porridge, Yoghurt, Toast & Jams*

Cheese Omelette, Sausage, Beans

Lunch

Roasted Tomato and Tarragon Soup

Chicken Cobbler

Vegetable and Mozzarella Frittata

Lemon Pound Cake

DINNER

SOUP

Carrot & Ginger

APPETIZER

Shrimp 'Louie' Cocktail

MAIN COURSE

Flounder Filet with Sauce Vierge

or

Chicken Breast with Sun-Dried Tomato Cream

Parmesan Risotto

or

Baked Potato with Cilantro-Peanut Sambal and Lime Sour Cream

DESSERT

Tiramisu

Day Nine
M/V POLAR STAR

BREAKFAST

*Please help yourself to the Breakfast Buffet;
Juice, Cereals, Fresh Fruits, Porridge, Yoghurt, Toast & Jams*

*SCRAMBLED EGGS, BACON, TOMATO
Lunch*

Potato & Leek Soup

A Light Lunch of Cold Cuts, Assorted Salads, and Fresh Baked Breads

Ice Cream Sundae

DINNER

SOUP

Roasted Butternut Squash Soup

APPETIZER

Crudite

MAIN COURSE

New York Striploin with Herb Butter

or

Salmon Fillet with Red Wine Butter Sauce

Lyonnais Potatoes

or

Chickpea & Sweet Pepper Tagine

DESSERT

Chocolate Decadence

Day Ten
M/V POLAR STAR

BREAKFAST

*Please help yourself to the Breakfast Buffet;
Juice, Cereals, Fresh Fruits, Porridge, Yoghurt, Toast & Jams*

Fried Eggs, Pancakes, Ham

Lunch

Tortilla Soup

Shrimp Creole

or

Vegetable Shepherds' Pie

Chocolate mousse

DINNER

SOUP

Egg Drop Soup

APPETIZER

Smoked Fish Fritters

MAIN COURSE

Corvina Filet with Shellfish Cream

or

Soy Glazed Leg of Lamb

Lentil Ragout

or

Crispy Polenta with Blue Cheese and Marinara

DESSERT

Crème Caramel

Day Eleven

M/V POLAR STAR

BREAKFAST

*Please help yourself to the Breakfast Buffet;
Juice, Cereals, Fresh Fruits, Porridge, Yoghurt, Toast & Jams*

SCRAMBLED EGGS, SAUSAGE, HOME FRIES

Lunch

Soup Pistou

Focaccia Sandwich with Curried Chicken Salad

Or

Focaccia Sandwich with Roasted Peppers, Spinach, and Brie

Coconut Rice Pudding

DINNER

*Roast Carvery Buffet in
the Observation Lounge*

The Polar Bar



DRINK MENU

White Wines:

Carmen, Sauvignon Blanc, 2006, Chile	\$24
Rutini Gewurztraminer, 2003 Argentina	\$24
Casillero del Diablo, Chardonnay, 2005 Chile	\$24
Terra Mater, Chardonnay, 2001, Chile	\$24

Red Wines:

Casillero del Diablo, Merlot, 2005, Chile	\$24
Frontera, Cabernet Sauvignon, 2005, Chile	\$24
Emiliana Reserva Especial, Syrah, 2001 Chile	\$24
Tabernero, Cabernet Sauvignon, 2004 Peru	\$24

House Wines:

Trio Chardonnay, 2005, Chile	\$5/ glass
Luigi Bosca Malbec, 2003, Argentina	or \$18.00/bt

Bar Brands, Cocktails: \$5.00

Premium Spirits (Cognac, Single malt's) \$6.00

Beers (can) \$4.00

Heineken, Quilmes.

Soft Drinks (can) \$2.00

Coke, Diet Coke, Sprite, Fanta, Citrus, Bitter Lemon

Bottled Water \$2.00

Carbonated or non-carbonated available

*All Prices in US Dollars