HONG KONG
Artist William Kautz has shown a great President Liner gliding into port at Hong Kong. Crowded with junks, sampans and native outriggers, the harbor is one of the most beautiful anywhere in the world.
# DINNER

## Appetizers
- Spanish Olives
- Iced Table Celery
- Pickle Chips
- Yami Yogurt
  - Crab Cocktail, Louis Dressing
  - Homemade Headcheese, Vinaigrette
  - Marinated Herring in Sour Cream
  - Pickled Button Mushrooms
  - Celery Hearts, Victor Hugo
  - Royan Sardines in Olive Oil

## Soups
- Cream of Tomato, Americaine
- Consomme Risi Bisi
  - Chilled Jellied Madrilene
  - Cold Spanish Gazpacho

## Fish
- Poached Red Snapper, English Egg-Chive Sauce, Parsley Potato
- Grilled Fresh Salmon Steak, Maitre d’Hotel, Cucumber Doria

## Pastas
- Rigatoni Macaroni, Italian Meat Sauce, Grated Parmesan Cheese, en Casserole

## Entrees
- Roast Prime Ribs of Choice Beef au Jus, Creamed Fresh Horseradish
- Disjointed Spring Chicken Saute in Red Wine (Coq au Vin), Garlic Toast
- Glazed Smoked Canadian Pork Loin, Raisin Sauce, Spiced Red Cabbage
- Call’s Brains Saute in Browned Caper Butter, Asparagus Spears
- Roast Leg of Spring Lamb, Sauce au Naturel, Guava Jelly
- Fresh Del Monte Globe Artichoke, Hollandaise or Butter Sauce

## Vegetables
- Kernel Corn
- Buttered Lima Beans
- Spiced Red Cabbage
- Steamed Rice
  - Baked
  - French Fried
  - Parsley

## Cold Buffet
- Assorted Cold Cuts, Italian Salami, Potato Salad
- Roast Sirloin of Beef, Mango Chutney
- Galantine of Capon, Fruit Compote

## Salads
- Fresh Fruit Hearts of Lettuce Jardiniere

## Dressings
- French Paprika
- Thousand Island
- Low-Calorie

## Desserts
- Devil’s Food Cake
- Dutch Cherry Tart
- Pineapple Sundae
- Small Cakes
- Fruit Jello, Chantilly
- Coffee Ice Cream
- Rainbow Sherbet
- Assorted Danish Cookies
- Preserved Cling Peaches in Syrup

## Cheese
- Fontina
- Bel Paese
- Baby Gouda
- Oregon Cheddar

## Beverages
- Coffee
- Nescafe
- Postum
- Cocoa
- Tea: Green or Orange Pekoe
  - For the calorie conscious we feature Metrecal
  - Fresh Fruit in Season

Please consult the Wine List for wines exactly to your taste.

After Dinner—Coffee and Cafe Espresso will be served in the Smoking Room.

-----------------------------

RAYMOND G. CAVANAUGH, Chief Steward
DANIEL PALMERONE, Chef de Cuisine
MICHAEL J. MURPHY, Maitre d'Hotel

At Sea, En Route LOS ANEGLES, Thursday, January 4, 1973