



STARTERS • SOUPS • SALADS



Fruit Cup au Naturel

pineapple, mango, cantaloupe, honeydew, seasonal berry garnish

Rainbow Trout with Citrus-Cured Salmon Tartare *

chive-chervil broth, marinated jumbo shrimp, salmon caviar



Artichoke and Olive Bruschetta

drizzled with extra virgin olive oil

Pot Stickers

duck and vegetable dumplings, vinegar-soy ponzu dipping sauce

Bean and Vegetable Soup

smoked pork, tender beans and fresh vegetables



Soto Ayam

Indonesian chicken and vegetable soup with turmeric and coconut milk



Minted Melon and Pomegranate

fresh orange juice, cream, honey



Belgian Endive and Spinach

mandarin segments, avocado, strawberries

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"

Gruyère cheese crouton

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

Jumbo Shrimp Cocktail

American cocktail sauce

MAINS

Penne and Chicken

Al dente pasta and sliced juicy chicken in a light tomato sauce

Grilled Chinese Five Spice Salmon and Crispy Tortilla Salad *

romaine lettuce, cucumber, tomato, scallions, ginger-lime dressing



Fresh Catch Hake Sautéed in Olive Oil *

tomato, avocado, lime and cilantro aioli, vichy carrots, steamed broccoli, jasmine rice

Portuguese Bacalhau *

salted cod, potato, olives, onion, egg, olive oil and herbs

Rijstafel

beef sumatra, spicy shrimp, babi kecap, chicken drumstick, nasi goreng, atjar, omelet, fried banana, scallions and krupuk

Beer Braised Pork Shank

cream spinach, chive-mushroom dumplings

Austrian Roasted Goose

red wine-braised cabbage, poached apple with cranberries and William potato



Vegetarian Bami Goreng

flat noodles, Indonesian sauce, vegetable julienne, egg omelet

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, Swiss chard, garlic cherry tomatoes

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken Breast

quinoa pilaf, herb roasted vegetables, jus

DESSERTS

Baked Chocolate Soup

caramelized banana, rum, chocolate, meringue

Baked Apple Blossom

cinnamon-spiced apple, flaky crust, crème anglaise, vanilla ice cream

Wild Berries Bread and Butter Pudding

custard, buttered bread, berries compote

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Apple, Almond Nut Crisp

vanilla ice cream

Cheese Plate

Old Amsterdam, Stilton, Edam, Brie,
accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Almond Fruit Cake no sugar added

almond butter cake, berries, Frangelico whipped cream

Pineapple Sundae

vanilla ice cream, pineapple chunks, chocolate sauce, whipped cream

Ice Cream

Vanilla • Butter Pecan

Blackberry Sorbet • Cookies and Cream Frozen Yogurt



Vanilla •  Strawberry

AFTER DINNER DRINKS

Rattle Snake Cordial in souvenir glass 6.95
Kahlua, Crème de coco White, Bailey's Irish Cream

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED