



## STARTERS • SOUPS • SALADS

-  **Sliced Orange with Watermelon Salsa**  
lime, cilantro, jalapeño
-  **Vietnamese Spring Roll with Chicken**  
romaine lettuce, rice noodles, basil, cilantro, toasted peanuts, nuoc cham dipping sauce
-  **Grilled Eggplant with Kalamata Olives**  
basil, feta cheese
- Crispy Crab Roll**  
wasabi-accented crab, avocado, cilantro, lemon-aioli dipping sauce
-  **Cannellini and Lentil Soup**  
cinnamon, caramelized onion and carrot
- Venetian Rice and Pea Soup**  
grated Parmesan cheese
-  **Chilled Pineapple Piña Colada Soup**  
coconut milk, rum, cinnamon, pineapple slice
-  **Mixed Italian Garden**  
tomato, roasted Italian vegetables, olives, red onion, mozzarella cheese


## 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

-  **Ziti with Garlic Cream Sauce**  
sautéed bell pepper, zucchini, mushrooms, diced tomato
- Grilled Tuna and Haricots Verts \***  
spring lettuces, tomato, red onion, bacon, hard-boiled egg
- Yellowfin Sole Fillet**  
green beans, cilantro oil, potato and crab galette
- Barramundi with Sweet Corn Curry Sauce \***  
apricot studded couscous, turnips, cherry tomato, cilantro
- Wasabi and Soy-Crusted Beef Tenderloin \***  
tempura of onion rings, red-skin mashed potatoes and seared snap peas
-  **Crackling Pork Belly**  
braised red cabbage, boiled potatoes and raisin-apple chutney
- Turkey Roast with Giblet Gravy and Cranberry**  
apple-pecan stuffing, glazed dilled carrots and turnips, corn, candied sweet potato
-  **Vegetable Pot Pie**  
mixed vegetables, cheese sauce, flaky pastry crust

## 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

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## DESSERTS

### Torrone

chocolate nougat, candied fruit, pistachios, chocolate sauce

### Lemon Tart

flaky pastry, tart lemon cream, sweet blueberry compote

### Coconut Rum Cake

moist pound cake, coconut rum, vanilla sauce

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Pear, Walnut Crisp

vanilla ice cream

### Cheese Plate

Leiden, Cambozola, Aged Gouda, Camembert,  
accompanied by dried fruit, nuts, crackers, bread

### Sliced Fruit Plate

selection of fresh fruit



### Banana Strudel no sugar added

sugar free vanilla sauce

### Bananas Foster Sundae

vanilla ice cream, bananas in a caramel-rum sauce,  
whipped cream, toasted nuts

### Ice Cream

Vanilla • Macadamia Nut Ice Cream

Mango Sorbet • Coffee Frozen Yogurt



Vanilla •  Chocolate

## AFTER DINNER DRINKS

**Chocolate Cherry Cordial** in souvenir glass 6.95

Crème de Coco Dark, Bailey's Irish Cream, Drop of Grenadine

**Espresso** 1.25

**Cappuccino** 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED