



STARTERS • SOUPS • SALADS



Celebration of Fruit Cocktail

crème de cassis and apple foam

Herring Sampler *

rollmop herring, marinated pickled herring and herring with sour cream sauce, served with a red beet and apple salad



Carpaccio of Beef Tenderloin *

olive oil, Reggiano-Parmigiano, whole grain mustard sauce

Bitterballen

mustard, onion

Dutch Green Pea Soup

carrots, leeks, potato, celery leaves, smoked ham and sausage

Lobster and Fish Consommé

vegetable julienne, white wine, lemon juice



Chilled Pear, Cucumber and Melon Gazpacho

pineapple juice, basil, mint, rice wine vinegar, jalapeño peppers



Salad of Arugula and Frisée

William pear, orange segments, pistachios, cherry tomatoes, organic mixed seeds

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

Spaghetti with Old Amsterdam Cheese

smoked mackerel, prosecco wine, pickled fennel

Salade Niçoise

mixed greens, tuna flakes, green beans, steamed potatoes, cucumber, tomato, onion, olives, vinaigrette



Pan Seared Pacific Perch Fillet *

grilled polenta sticks, zucchini-bell pepper ragout



Shrimp "Ginataang Hipon"

butternut squash, spinach, coconut cream sauce, ginger, steamed rice

Brisket of Beef Hodge Podge *

butter sauce, mashed potato with carrots, parsley

"Babi Guling" Balinese Slow Roasted Suckling Pig

rice, fried onion, sambal

Mascarpone Stuffed Quail

sausage, bacon, onion, garlic, lemon zest, creamy polenta, button mushroom



Roasted Vegetable Tart

tomato fondue, Parmesan cheese

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, sautéed greens, garlic cherry tomatoes

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken Breast

quinoa pilaf, herb roasted vegetables, jus

DESSERTS

Dutch Apple Tart

apples, cinnamon, raisins, lattice pastry dough, served a la mode on request

Tompoes

puff pastry, vanilla custard, fondant icing

Cherry Slice

sweet crust, jam, cherries, vanilla sponge, mousse

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Pineapple, Peanut Crisp

vanilla ice cream

Cheese Plate

Manchego, Beechers, Herb Cheese, Danish Blue, accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Rustic Plum Cake no sugar added

tart plums, butter cake, buttery crumble

Blueberry Sundae

vanilla ice cream, blueberry filling, whipped cream

Ice Cream

Vanilla • Coffee

Pineapple Sorbet • Blackberry Frozen Yogurt



Vanilla •  Butter Pecan

AFTER DINNER DRINKS

Mocha Mint Cordial in souvenir glass 6.95
Kahlua, Crème de Menthe and Crème de Cacao White

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED