



STARTERS • SOUPS • SALADS



Fruit Ceviche

papaya, pineapple, mango, lime-mint dressing

Seafood Louis *

bay shrimp, scallops, salmon, cod, chili-mayonnaise dressing

Prosciutto, Genoa Salami, Melon and Figs *

served with crostini, olives and sun-dried tomato

Cheese Pastie

cheddar, potato, onion, sesame seeds

Black Bean Soup

garlic, cumin, mango salsa

Hungarian Beef Goulash Soup

potato, caraway seed, bell pepper, marjoram, paprika



Chilled Banana Soup

banana, cream, vanilla ice cream, white wine, dark rum



Garden Bounty

gourmet greens, cabbage, radish, red bell pepper, sourdough croutons

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"

Gruyère cheese crouton

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

MAINS



Cheese Tortellini

spinach, olive oil, garlic, bell pepper, Roma tomato-basil sauce

Pacific Rim Salad

grilled chicken, mixed greens, cucumber, green onion, bell pepper, green beans, mango, crisp wonton, macadamia nuts, sesame seeds, signature vinaigrette

Seared Barramundi with Sweet Corn Curry Sauce *

apricot bulgur, coconut milk, green curry, cilantro, green beans

Flank Steak with Roasted Shallot Vinaigrette *

cheesy polenta cake, sautéed green beans, roasted shallots, balsamic vinegar glaze

Lamb Moussaka

eggplant, tomato, potato, béchamel sauce, greek yogurt, feta and mozzarella cheese

Spinach and Goat Cheese Stuffed Chicken Breast

corn risotto, oven-roasted plum tomato, sesame-tossed sugar snap peas



Homemade Vegiloaf

Asiago polenta, artichokes and mushrooms, carrot coulis

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

quinoa pilaf, herb roasted vegetables, jus

DESSERTS

Chocolate Decadence Cake

raspberry coulis, vanilla sauce, berries

Ricotta and Marsala Trifle

Marsala-laced sponge cake, strawberry jam, ricotta custard, whipped cream

Coffee Cheesecake

biscotti ice cream

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Pineapple Crisp

French vanilla ice cream

Cheese Plate

selection of four cheeses, accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Chocolate Delight

chocolate cake, dark chocolate ganache, white chocolate mousse, chocolate shavings

Blueberry Sundae

French vanilla ice cream, blueberry sauce

Ice Cream

Vanilla • Rum Raisin

* Watermelon Sorbet • Raspberry Frozen Yogurt



Vanilla •  Strawberry

AFTER DINNER DRINKS

Violet Beauregard Cordial in souvenir glass

6.95

Chambord and Crème de Cacao White

Espresso

1.25

Cappuccino

1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED