
STARTERS • SOUPS • SALADS

-  **Tropical Fruit Medley**
pineapple, mango, lychees, papaya, Malibu dressing, coconut
-  **Burrata and Roasted Red Beets**
balsamic reduction, virgin olive oil, basil chiffonade
-  **Lomi-Lomi ***
marinated salmon, Spanish onions, diced tomato, cilantro, lime juice
- Samosa Duo**
peas, potato, chicken, raita
-  **Tomato and Zucchini Bisque**
crème fraîche, basil
-  **Bahamian Cioppino**
halibut, bay shrimp, mussel, tomato, celery, carrots
-  **Chilled Piña Colada**
coconut milk, rum, cinnamon, pineapple slice
-  **Belgian Endive and Romaine**
sliced button mushrooms, cucumber, chopped pecans

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup “Les Halles”

Gruyère cheese crouton

Classic Caesar Salad

Romaine lettuce, Caesar dressing, grated Parmesan cheese, garlic croutons and anchovies

Jumbo Shrimp Cocktail *

American cocktail sauce

MAINS

-  **Butternut Squash Agnolotti**
cream, basil, parmesan, parsley oil
- Blackened Chicken Caesar**
Caesar dressing, Parmesan cheese, seasoned croutons
-  **Sea Bass Sauté ***
red onion, lemon and capers, crispy polenta cake, green beans, julienne of red bell pepper
- Gourmet Burger ***
Kaiser bun, beef patty, pulled barbecue pork, fried egg, crispy onion rings, potato wedges
- Rolled Suckling Pig**
wilted cabbage, sweet potato, honey-vinegar reduction
- Macadamia-Crusted Chicken Breast**
mango sauce, basil-scented mashed potatoes, green beans and carrots
-  **Indian Lentil Dahl**
turmeric, cumin, cayenne, cashew basmati rice, mango chutney, toasted coconut, papadum

HOLLAND AMERICA LINE SIGNATURES

Grilled Tuna with Ginger-Cilantro Pesto *

basmati rice, sautéed greens, garlic tomatoes

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



DESSERTS

Gateau Argentina

baked chocolate mousse, dulce de leche, meringue

Chocolate and Cappuccino Cake

chocolate ganache

Prune Torte

vanilla sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Cranberry Crisp

walnut streusel, vanilla ice cream

Cheese and Fruit

Leiden, Gorgonzola, Young Gouda, Camembert

Sliced Fruit Plate

selection of fresh fruit



Apple Frangipane Tart

pastry crust, sliced apples, frangipane cream

Tropical Fruit Sundae

vanilla ice cream, tropical fruits, whipped cream

Ice Cream

Vanilla • Tiramisu

Pineapple Sorbet • Chocolate Frozen Yogurt



Vanilla •  Butter Pecan

AFTER DINNER DRINKS

Mocha Mint

6.95

Kahlua, Crème de Menthe and Crème de Cacao White

Espresso

1.75

Cappuccino

2.55

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED