
STARTERS • SOUPS • SALADS



Melon Trio

watermelon, cantaloupe, honeydew, madeira reduction



Bay Scallop Ceviche

lime and orange juice, red onions, green chili, red bell pepper, cilantro



Herbed Goat Cheesecake with Red Onion Jam

puff pastry crust

Grilled Veal Kidneys *

crisp crostini, onion-fig chutney

Cream of Celery with Ham

celery root, chicken stock, potato, onion, thyme, cream, leeks

Greek Meatball Soup

small mint-flavored meatballs served in chicken broth, julienne of vegetables, whipped egg and lemon juice liaison



Chilled Pineapple and Cucumber Soup

macadamia nuts, jalapeno



Boston Bibb Lettuce

roasted tomato, bell pepper, 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 all'Amatriciana

spicy Roma tomato sauce, crisp pancetta, basil

Spicy Peanut-Cilantro Salad

lime-marinated turkey, fresh corn, black beans, cheese, tortilla strips, tomato, mixed lettuces, spicy peanut-cilantro vinaigrette

Pan-Fried European Flounder with Fennel and Celery *

wilted spinach and leeks, dill croquette and pernod veloute

Pan Seared Blackened Striped Bass *

fried caper slaw, green beans and lemon-dill aioli

Beef Stroganoff

seasoned rice timbale, sautéed green beans

Old Fashioned Wiener Schnitzel

served with Austrian potato salad, fried parsley and cranberry



Chicken Baked in Banana Leaves

Asian green, garlic rice



Crispy Sweet-and-Sour Tofu

ginger, garlic, Chinese Five Spice, bell pepper, onion, glazed pineapple, steamed basmati rice

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



culinary council



vegetarian



responsible seafood



gluten free

DESSERTS

Opéra Cake

almond cake, mocha buttercream, coffee chocolate ganache

Cherry Pavlova

crisp meringue shell, marshmallow-like center, whipped cream, tart cherries and toasted almonds

Pear Caramel Mille-Feuille

puff pastry, sliced pears, caramel, vanilla-scented sabayon

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Blackberry, Pecan Crisp

vanilla ice cream

Cheese Plate

Maaslander, Chaumes, Gorgonzola, Port Salut, accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Passion Fruit Mousse Torte no sugar added

vanilla sponge cake, sugar-free passion fruit mousse

Raspberry Sundae

vanilla ice cream, raspberry compote, whipped cream

Ice Cream

Vanilla • Rocky Road

Lemon Sorbet • Coffee Frozen Yogurt



Vanilla •  Butter Pecan

AFTER DINNER DRINKS

Love Boat Cordial in souvenir glass 6.95

Tia Maria, Crème de Banana, Bailey's Irish Cream

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED



Dear Guests,

Please accept our apologies for the delays you may have experienced in our tender operations yesterday, while visiting Avatiu, Rarotonga, Cook Islands.

We will therefore be offering complimentary wine, beer or soft drinks during your dinner this evening, and sincerely thank you for your patience and cooperation through it all.

We wish you an excellent continuation of our Grand World Voyage!

*Sincerely,
Captain Jonathan Mercer
Hotel Director Henk J. Mensink
Staff and Precious Crew*



Holland America Line