



STARTERS • SOUPS • SALADS



Watermelon Carpaccio

toasted pine nuts, mandarin segments, arugula, balsamic reduction



Dialogue of Salmon Tartare with Avocado *

cold-smoked, pickled and chipotle hot-smoked salmon
with lime avocado tomato salsa

Sweet Tomato and Fresh Buffalo Mozzarella

aged balsamic vinegar, olive oil, basil, focaccia

Beef and Chicken Satay

spicy peanut sauce, cucumber salad



Basil Tomato Soup

crème fraîche crostini

Soto Ayam

indonesian chicken and vegetable soup with turmeric and coconut milk



Chilled Leek and Potato Vichyssoise

heavy cream and chive

Coconut, Carrot and Radish Salad

mixed lettuce, creamy black sesame dressing

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



Tri-Color Rotini with Eggplant and Tomato

garlic, fresh basil, diced shallot and pieces of fresh mozzarella

Prosciutto and Green Beans Salad *

hard-boiled egg, chives, Roma tomatoes and caramelized pear,
oregano and balsamic vinaigrette

Peppercorn-Crusted Swai Fillet *

whole-grain mustard sauce, poached fingerling potatoes, vegetables bouquet



Ikan Pepes (*Tilapia Baked in Banana Leaves*) *

coconut, turmeric, ginger, tomato, onion, lemongrass, nasi lemak
and spicy green beans

Rijstafel

beef sumatra, spicy shrimp, babi kecap, chicken drumstick, nasi goreng,
atjar, omelet, fried onions and krupuk

Whiskey-Glazed Barbecue Pork Ribs

tangy whiskey sauce, buttermilk mashed potatoes, garlic coleslaw



Bami Goreng

noodles, vegetables, roasted peanut, sambal, ketjap manis, omelet, scallions

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 Mud Cake

chocolate sauce and berry compote

Mango Banana Strudel

vanilla sauce

Pudding Beras "Gula Jawa"

rice pudding with brown sugar syrup

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Banana 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



Linzer Torte no sugar added

hazelnut pastry shell, raspberry jam, pastry lattice veil

Mango Sundae


vanilla ice cream, sweetened mangoes,
whipped cream, toasted nuts

Ice Cream

Vanilla • Macadamia

Blackberry Sorbet • Mixed Berry Frozen Yogurt



Vanilla •  Chocolate Chip

AFTER DINNER DRINKS

B-52 Cordial in souvenir glass 6.95
Kahlua, Grand Marnier, Bailey's Irish Cream

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED