



STARTERS • SOUPS • SALADS



Chilled Papaya with Kiwi Wedges

blueberries, mint, mango, raspberry sauce

Sashimi of Salmon with Wasabi Mayonnaise *

pickled ginger, soy sauce, finely diced cucumber, mango salad



Heirloom and Ciliegine

olive oil, basil dressing, ciliegine mozzarella balls, toasted focaccia

Crispy Fish Cakes

smoky chipotle lime sauce



Dutch Green Pea Soup

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

Lemon Turkey Spinach Barley Soup

celery, carrots, bell pepper, Parmesan cheese



Chilled Blackberry Soup

Topped with tangy, lemon-mint crème fraîche



Mixed Greens Salad with Fresh Pear

Blue cheese, toasted pecans

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

Ziti with Sautéed Andouille Sausage

olive oil, garlic, roasted bell pepper, red onion, marinara, cayenne

Yucatán Salad with Chicken

mesclun mixed greens, red radish, orange slices, cilantro, avocado, salsa vinaigrette



Dark and Stormy Ginger Yellow Fin Tuna *

ginger-lemon butter sauce, steamed coconut rice, sautéed zucchini

Fillet of European Plaice with Lobster Dumplings *

grilled zucchini, basil oil

Carne Asada *

grilled steak, steamed rice, black beans, guacamole, warm flour tortillas

Grilled Kangaroo with Rhubarb Chutney *

jus reduction, bacon and mushroom quinoa and broccoli

Coq au Vin

red wine, mushrooms, onions, bacon, parsnip purée



Savory Grilled Tofu

seasoned chick peas, caramelized onions and mushrooms

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

Denali Fudge Brownie

chocolate brownie with pecans, chocolate ganache, butterscotch and chocolate sauce

Pear Flan

creamy custard, slices of pears, cherry compote, whipped cream

Pecan Slice

caramel sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Banana, Peanut 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



Lemon Torte no sugar added

lemon cream, lemon garnish

Brownie Fudge Sundae

vanilla ice cream, brownie crumbles, whipped cream, toasted almonds

Ice Cream

Vanilla • Chocolate Chip Cookie Dough

Watermelon Sorbet • Pineapple Frozen Yogurt



Vanilla •  Mint Chocolate Chip

AFTER DINNER DRINKS

Banana Split Cordial in souvenir glass 6.95

Crème de Banana, Crème de Cacao and Amaretto

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED