



STARTERS • SOUPS • SALADS



Orange and Grapefruit Medley

orange Curaçao



Scallop Ceviche with Lime and Coconut Cream

diced red onion, chili pepper, bell pepper, cilantro, served over a crisp lettuce salad

California Sushi Roll *

soy sauce, pickled ginger, wasabi

Grilled Veal Kidneys *

crisp crostini, onion-fig chutney



Farmer's Vegetable Purée

garlic crouton

Curried Pasta Fagioli Soup

chicken broth, bean and orzo pasta soup



Chilled Tomato and Gin Soup

An English variation of the classic gazpacho



Roasted Beet and Oak Leaf Salad

thyme-roasted beets, oak leaf lettuce, goat cheese

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



Penne Primavera

tossed with sautéed crisp vegetables, garlic, olive oil, grated Parmesan cheese

Spicy Peanut-Cilantro Salad

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

John Dory Fillet with Black Olive Mousse *

pasta with fresh basil and tomato, sautéed spinach, fried zucchini chips

Breaded Rockfish with Macadamia Nuts *

orange citrus sauce, roasted red-skin potatoes, asparagus spears

Australian Burger *

beef patty, cheese, bacon, beet root, pineapple, mayonnaise, lettuce, tomato, fried egg and homemade potato wedges

Aussie Lamb Pie

peas and carrots, mashed potato

Asian-Style Rotisserie Chicken

sesame-tossed stir-fried vegetables with soy-splashed fried egg noodles



Couscous Florentine

couscous, spinach, grilled vegetable kebab, dill-sour cream sauce

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, Swiss chard, garlic cherry tomatoes

Broiled New York Strip Loin *

DESSERTS

Bitter-Sweet Chocolate Tart

sweet pastry tart shell, bittersweet chocolate ganache, sweetened mixed berries

Tiramisu

clouds of light mascarpone cream on coffee and rum-soaked ladyfingers

Cherry Pavlova

crisp meringue shell with a soft marshmallow-like center, whipped cream, cherries, toasted almonds

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Strawberry, Almond Crisp

vanilla ice cream

Cheese Plate

Humboldt, Maytag, Iraty, Fiscalin, accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit

Mango Mousse Torte no sugar added

vanilla sponge cake, thick layer of sweet, sugar-free mango mousse, mango compote

Chocolate Fudge Sundae

* vanilla ice cream, chocolate fudge sauce, whipped cream, toasted almonds

Ice Cream

Vanilla • Cookie Dough

Passion Fruit Sorbet • Cookies N Cream Frozen Yogurt

 Vanilla •  Coffee Fudge

AFTER DINNER DRINKS

Tangerine Dream Cordial *in souvenir glass* 6.95

Grand Marnier and Crème de Cacao White

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections

 CULINARY COUNCIL

 NO SUGAR ADDED