



STARTERS • SOUPS • SALADS



Maple Fruit Mélange

seasonal fruit, maple-apple juice reduction



Cilantro Salmon Tartare *

diced avocado and piquant tomato salsa



Crostini with Fresh Tomato and Basil

toasted bread slices crowned with basil-scented chunky tomato

Steamed Manila Clams in White Wine

garlic, fresh herbs, leek and sweet carrot, French bread



Cream of Cauliflower

cauliflower, celery, leeks, cream

Italian Minestrone Soup with Bacon

vegetable broth, white beans, vegetables, macaroni, oregano, Parmesan cheese



Chilled Green Pea and Mint Soup

sautéed shallots, vegetable stock, chives



Mixed Gourmet Greens

tomato, cucumber, olives, crunchy croutons

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



Gnocchi with Garlic Cream Sauce

balsamic-glazed pearl onions



Avocado Citrus Salad

avocado, Meyer lemon slices, mixed lettuces, basil, citrus zest, sherry vinaigrette
Chicken Breast upon request



Spiced Rubbed Grilled Swordfish *

green beans, roasted corn, tomato salsa, roasted potato

Grilled Petrale Sole with Olives, Onions and Peppers *

creamy mascarpone polenta, green beans

Rijsttafel

spicy shrimp, beef sumatra, chicken saté, drumstick, fried rice,
julienne of egg omelet and fried banana and achar

New Zealand Style Pork Schnitzel with Sage and Parmesan

herbed mashes potato, glazed carrots



Curried Vegetable Cutlet

Indian spices, garbanzo beans, tomato sauce, bok choy

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 pepper corn sauce

Oven-Roasted Chicken

DESSERTS

Mohr im Hemd

warm, light chocolate nut sponge, chocolate sauce, whipped cream

Coconut Rice Pudding

baked with raisins, ginger, lemongrass and vanilla bean, served chilled with a slice of fried pineapple

Apricot Charlotte

apricot Bavarian cream, ladyfinger sponge

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Banana, Hazelnut Crisp

vanilla ice cream

Cheese Plate

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

Sliced Fruit Plate

selection of fresh fruit



Apple Tower no sugar added

white sponge cake, cinnamon apples, whipped cream

Amaretto Java Sundae

coffee ice cream topped with amaretto-vanilla sauce, whipped cream and chocolate-covered coffee beans

Ice Cream

Vanilla • Coffee

Strawberry Sorbet • Chocolate Frozen Yogurt



Vanilla •  Strawberry

AFTER DINNER DRINKS

After Eight Cordial in souvenir glass	6.95
Kahlua, Crème de Menthe Green and Bailey's Irish Cream	
Espresso	1.25
Cappuccino	1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED