



STARTERS • SOUPS • SALADS



Summer Fruit Salad with Sambuca

Sambuca-flavored dressing

Cold Sesame Noodles with Shredded Chicken

Asian sauces, cabbage, scallions, peanuts



Carousel of Prawns and Grapefruit

served on a mesclun of radicchio

Portobello Mushroom and Chipotle Quesadilla

guacamole, sour cream, pico de gallo salsa

Dutch Green Pea Soup

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

Manhattan Clam Chowder

tomato, clams, potato, carrot, onion, garlic, Tabasco



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, jicama, orange slices, cilantro, avocado, salsa vinaigrette



Fresh Catch Pan Roasted Kingfish with Dahl

crisp okra fingers, coconut rice, yellow lentil dhal

Fillet of European Plaice with Lobster Dumplings *

sliced grilled zucchini drizzled with basil oil

Braised Oxtail

sun-dried tomato risotto, roasted root vegetables

Five Spiced Grilled Lamb Chops *

sambal style fried rice, pea pods

Japanese-Style Chicken Curry

onion, ginger, garlic, carrot, potato, jasmine rice and seared snow peas



Couscous Florentine

Israeli couscous, spinach, grilled vegetable kebab with dill-flavored 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 *

cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus

DESSERTS

Spiced Honey Cake

mandarin compote

Sicilian Cassata

vanilla sponge cake, sweet ricotta cheese filling, chocolate shavings, candied fruit, pistachios and almonds

Irish Cream Bash Pie

chocolate sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Strawberry, Almond 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



Strawberry Torte no sugar added

strawberry cream, strawberry compote

Tropical Fruit Sundae

vanilla ice cream, tropical fruits, whipped cream, toasted coconut

Ice Cream

Vanilla • Rum Raisin

Lemon Sorbet • Mixed Berry Frozen Yogurt



Vanilla •  Chocolate

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