



STARTERS • SOUPS • SALADS



Peach, Orange and Pear Delight
honeydew, grapes, Frangelico liqueur



Grilled Eggplant and Smoked Salmon Mille-Feuille *
light smoked salmon mousse, tomato-tarragon vinaigrette



Tomato and Mozzarella
olive oil-basil dressing, toasted focaccia

Crab and Asparagus Quiche
baked in a flaky crust, cayenne mayonnaise

Derby Soup
A creamy chicken soup filled with rice and chicken dumplings, sliced leek

Seafood Soup Provençale
saffron seafood broth, white fish, bay shrimp, mussels, fennel, potato, tomato, rouille crouton



Iced Melon Bisque
grenadine, melon pearls



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



Baked Ricotta Stuffed Shells
garlic-basil-tomato sauce, mozzarella and Parmesan cheeses

Tomato and Bread Salad with Tender Chicken Bites
parsley, romaine lettuce, red wine vinegar, olive oil

Pan-Seared Lemon Sole *
spaghetti, sautéed zucchini

Fresh Catch Barramundi with Coconut-Lemongrass Reduction *
broccoli florets, seafood-Israeli couscous salad



Prime Rib of Beef au Jus *
green bean almandine, sugar-glazed carrots, baked potato

Herb-Rolled Pork Loin
With golden raisin-pear chutney, roasted potatoes, sautéed spinach and light cider jus

Chef Pranee's Green Curry Chicken
eggplant, bamboo shoots, Thai basil, rice noodles



Wild Mushroom Strudel
spinach and feta cheese, phyllo dough, red curry sauce

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *
basmati rice, sautéed spinach, garlic cherry tomatoes

Broiled New York Strip Loin *
cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken
quinoa pilaf, herb roasted vegetables, jus

DESSERTS

Chocolate Layer Cake

sweetened mixed berries

Cherry Pavlova

crisp meringue shell, whipped cream, cherries, toasted almonds

Crème Caramel

molded egg custard, bittersweet caramel, fresh fruits

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Cherry, Peanut Crisp

vanilla ice cream

Cheese Plate

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

Sliced Fruit Plate

selection of fresh fruit



Wild Berry Mousse Feuilleté no sugar added

crunchy puff pastry, wild berry mousse, kiwi and strawberries

Mango Sundae

vanilla ice cream, sweetened mangoes, whipped cream

Ice Cream

Vanilla • Rocky Road

Watermelon Sorbet • Coffee Frozen Yogurt



Vanilla •  Amaretto

AFTER DINNER DRINKS

Mocha Mint Cordial in souvenir glass

6.95

Kahlua, Crème de Menthe and Crème de Cacao White

Espresso

1.25

Cappuccino

1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED