

STARTERS • SOUPS • SALADS

Assorted Wedges of Melon and Pineapple strawberries, blueberries, cottage cheese, cinnamon sugar

Citrus Seafood Cocktail bay shrimp, bay scallops and squid folded with a zingy citrus mayonnaise

Smoked Salmon Rosettes * bay shrimp salad, garnished with salmon caviar

Deep Fried Sweet Bread

lettuce, cherry tomato, sauce tartare

Cream of Tomato Soup with Dutch Genever Gin cream, bacon, basil, crème fraiche

French Vegetable Pot "Petite Marmite" beef consommé, diced vegetables, fines herbs

Chilled Banana Soup banana, cream, vanilla ice cream, white wine, dark rum

Fresh Greens with Pear and Brie cherry tomatoes, honey-pear croutons, melted Brie

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

Bucatini with Creamy Four-Mushroom Sauce cream sauce with button, shiitake, portabella and oyster mushrooms, garlic, Parmesan cheese

Fattoush (Arabic Bread Salad)

romaine, cucumber, onion, tomato, mint, pita bread, pomegranate vinaigrette Grilled Chicken Breast – upon request

Rock Fish with Peas, Asparagus and Salmon Caviar * Roasted turnips and seasoned quinoa

Samak Sayyadiah (Fried Fish on Onion Rice) * lemon sole, garlic, cumin, lemon juice, green beans with tomato

Prime Rib of Beef au Jus *
Vegetables and baby corn medley, baked potato

Pork Rib Roast with Pear Thyme Sauce apple cider, roasted potatoes, cherry tomatoes, green beans

Quwarmahala Rajaj Baharat (Chicken Skewer) steamed jasmine rice, pita bread, roasted yellow bell peppers

Spicy Vegetarian Chow Mein egg noodles, straw mushrooms, scallions, snow peas, bean sprouts, spicy red chili peppers, soy ginger sauce

HOLLAND AMERICA LINE SIGNATURES

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

Broiled New York Strip Loin * cauliflower gratin, peppercorn sauce

Oven-Roasted Chicken Breast quinoa pi af herb roasted vegetables jus

DESSERTS

Warm Chocolate Pudding

baked chocolate pudding, chocolate sauce, whipped cream

Apricot Charlotte

Bavarian cream ladyfinger sponge sweetened apricot

Lemon Tart

blueberry compote

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Peach, Peanut Crisp

vanilla ice cream

Cheese Plate

Manchego Beechers Herb Cheese Danish Biue accompanied by dried fruit nuts crackers, bread

Sliced Fruit Plate

selection of fresh fruit

Mandarin Cream Torte no sugar added

vanilla sponge, sugar free mandarin mousse

Chocolate Fudge Sundae

vanilla ice cream, chocolate sauce, whipped cream, toasted almond

Ice Cream

Vanilla • Butter Pecan

Lemon Sorbet · Banana Frozen Yogurt





AFTER DINNER DRINKS

6.95 Mocha Mint Cordial in souvenir glass

Kahlua, Crème de Menthe and Crème de Cacao White

1.25 Espresso

1.75 Cappuccino

ask your beverage server for additional drink selections

