



## STARTERS • SOUPS • SALADS



### Tropical Fruit Medley

mango, lychees, pineapple, Malibu dressing, coconut



### Salmon Tartare with Baby Zucchini \*

cherry tomatoes, watercress, mini cornichons, bacon-curry yogurt sauce

### Roasted Eggplant and Garbanzo Hummus

garlic, cumin, extra-virgin olive oil, toasted pita bread wedges

### Stuffed Cabbage Roll

lamb, tomato, rice, Arabic spices



### Wild Mushroom Soup

chive oil drizzle, crème fraîche

### Potato Soup with Kale

turkey sausage, cabbage, white wine



### Chilled Peach Soup with Goat Cheese

cucumber, bell pepper, dried-apricot, honey



### Coconut, Carrot and Radish Salad

creamy black sesame vinaigrette

## 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

### Pappardelle and Veal Ragoût

ricotta, basil

### Black Sesame Jumbo Shrimp Baharat Salad \*

poached egg, cherry tomatoes, red radish, brioche croutons, cheese foam, citrus-ponzu dressing



### Bacon Wrapped Scallops with Sweet Corn Grits \*

roasted bell peppers, green beans, chipotle beurre blanc

### Dried Cherry and Thyme-Coated Salmon \*

green beans with caramelized red onion, rice pilaf

### Red Wine-Braised Beef Brisket

paprika-infused onions, buttermilk mashed potatoes, snow peas, carrots, broccoli

### Boneless Lamb Loin En Croûte \*

mushroom duxelles, merlot reduction, parisian-style potatoes, bacon-wrapped green beans

### Shish Ta Wook (*Chicken Kebab*)

French fries, roasted zucchini, pita bread, eggplant-yogurt salad



### Vegetable Curry with Forbidden Rice

cauliflower florets, green peas, root vegetables, pearl onions, coconut cream, curry spice, lime, cilantro

## HOLLAND AMERICA LINE SIGNATURES



### Grilled Salmon with Ginger-Cilantro Pesto \*

basmati rice, sautéed greens, garlic cherry tomatoes

### Broiled New York Strip Loin \*

cauliflower gratin, green peppercorn sauce

### Oven-Roasted Chicken Breast

duinoa pilaf, herb roasted vegetables, jus

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## DESSERTS

### Chocolate Cake with Blueberry Cream

bittersweet chocolate cake, blueberries sweet whipped cream

### Apple Walnut Upside Down Cake

caramelized apples and walnuts, butter cake

### Crème Caramel

molded egg custard, bittersweet caramel sauce, array of fresh fruit

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Strawberry, Pecan Crisp

vanilla ice cream

### Cheese Plate

Old Amsterdam, Stilton, Edam, Brie,  
accompanied by dried fruit, nuts, crackers, bread

### Sliced Fruit Plate

selection of fresh fruit



### Chocolate Napoleon no sugar added

sugar-free chocolate mousse, puff pastry

### Master Chef's Sundae

vanilla ice cream, tropical fruits, whipped cream, roasted macadamia nuts

### Ice Cream

Vanilla • Tiramisu

Strawberry Sorbet • Banana Frozen Yogurt



Vanilla •  Coffee Fudge

## AFTER DINNER DRINKS

**Hazel Eyes Cordial** in souvenir glass

Frangelico, Bailey's and Kahlua

6.95

**Espresso**

1.25

**Cappuccino**

1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED