



STARTERS • SOUPS • SALADS



Fresh Fruit Medley

melon, pineapple, mint-lemon yogurt



Smoked Seafood Sampler *

halibut, scallops, and trout accompanied by apple-horseradish sauce

Carpaccio of Beef Tenderloin *

olive oil, Reggiano-Parmigiano, whole grain mustard sauce

Cheese Pastie

Medium shard cheddar, tomato, onion, sesame seeds



Tomato Soup Florentine

tomato, spinach, pasta

Meat Tortellini and Vegetable Soup

tomato, zucchini, celery, carrot, Parmesan cheese



Chilled Pear, Cucumber and Melon Gazpacho

pineapple juice, basil, mint, rice wine vinegar, jalapeño peppers



Baby Spinach and Button Mushrooms

oven-roasted tomato, red onion, bacon bits, egg, gorgonzola

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



Penne Fresca

garlic, Roma tomato, basil, Parmesan cheese

Salade Niçoise

mixed greens, green beans, steamed potatoes, cucumber, tomato, onion, tuna flakes, olives, vinaigrette

Barramundi with Sweet Corn Curry Sauce *

apricot studded couscous, coconut milk, green curry paste, sugar snap peas, almonds

Salmon and Cod Pot

peas, carrots, white wine, cream, mashed potato and cheddar



"Land and Sea" *

filet mignon, jumbo prawns, whipped potatoes, garlic rosemary beurre blanc, vegetable bouquet

Pork Belly Braised in Beer

Sauerkraut, potato dumplings

Roasted Chicken with Sausage Cornbread Stuffing

roasted vegetables with apple wood smoked bacon, green beans, apple cider-chicken gravy



Zucchini and Dried Apricot Kebab

raisin brown rice with almonds and braised chick peas with tomato

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 Breast

quinoa pilaf, herb roasted vegetables, jus

DESSERTS



Devil's Food Cake

chocolate-orange buttercream

Zuppa Inglese

sponge cake, sweet wine, custard cream, diced fruits, meringue

Apple Tart

cinnamon, raisins, crumble, vanilla ice cream

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Rhubarb, Cashew Nut 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



Chocolate Cream Torte no sugar added

moist sponge cake, mousse, strawberry compote

Peach Melba Sundae

vanilla ice cream, poached golden peaches, sweet-tart Melba sauce

Ice Cream

Vanilla • Cheesecake with Raspberry Swirl

Blackberry Sorbet • Cookies and Cream Frozen Yogurt



Vanilla •  Chocolate

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