



GALA

Dinner

APPETIZERS

 **MANGO WITH A RAINBOW OF FRUIT**
melon, strawberry, banana liqueur, coconut shavings

MILLE-FEUILLE OF DUCK PÂTÉ
grilled pears, orange-lingonberry confit

 **SWEET TOMATO AND FRESH BUFFALO MOZZARELLA**
aged balsamic vinegar, olive oil, basil, focaccia

CANTONESE STYLE SHRIMP
sweet garlic chili sauce

SOUPS AND SALAD

  **CREAM OF PUMPKIN SOUP**
brown sugar, cinnamon, ginger, nutmeg, pumpkin purée, cranberry

BEEF BRISKET RICE VERMICELLI SOUP
chinese vegetables, spring onions

 **CHILLED ROASTED PEACH SOUP**
strawberries, sliced almonds

 **APPLE, PEAR AND CUCUMBER SALAD**
frisée, dried cherries, Blue cheese crouton

MAINS

RUSTIC HOME-MADE LASAGNA
chunky tomato sauce, basil

 **COBB SALAD**
chicken breast, avocado, blue cheese, bacon, tomato, egg, lettuce, signature vinaigrette

FRESH CATCH POMPARNO CHINESE STYLE *
fried in ginger sauce, jasmine rice, julienne of vegetables

WASABI CRUSTED BEEF TENDERLOIN AND JUMBO SHRIMP *
tempura of onion rings, red-skin mashed potatoes, seared snow peas

ROASTED RACK OF LAMB WITH SMOKED-PAPRIKA CRUST *
cheesy scalloped potato, sautéed green beans, roasted piquant sweet peppers

PHEASANT BREAST IN SAGE WALNUT SAUCE
braised cabbage with broccoli florets and gnocchi with a tangy cranberry relish


 **ASIAN VEGETABLES AND POTATO GRATIN**
served on seasoned cauliflower purée

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

 **GRILLED SALMON WITH GINGER-CILANTRO PESTO ***
basmati rice, swiss chard, garlic cherry tomatoes

BROILED NEW YORK STRIP LOIN *
cauliflower gratin, green peppercorn sauce

DESSERTS

Schokolade Tasche

purse of crispy phyllo dough filled with rich chocolate

Berry Angel Food Cake

mixed berry compote, whipped cream

Coconut Cream Pie

chocolate sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Banana, Pecan 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



Viennese Apple Strudel no sugar added

cinnamon-scented apples and raisins, strudel dough, vanilla sauce

Cherries Jubilee Sundae

vanilla ice cream, sweetened cherries, whipped cream, chopped nuts

Ice Cream


Vanilla • Rocky Road

Watermelon • Vanilla Frozen Yogurt



Vanilla •  Amaretto

AFTER DINNER DRINKS

Tangerine Dream Cordial in souvenir glass 6.95
 Grand Marnier and Crème de Cacao White

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED