



## STARTERS • SOUPS • SALADS



### Tropical Fruit Medley

kiwi, mango, lychees, papaya, Malibu dressing, coconut



### Bay Scallops Cocktail

cucumber salad, tomato-cilantro salsa

### Vietnamese Spring Roll with Chicken

romaine lettuce, rice noodles, basil, cilantro, toasted peanuts, nuoc cham dipping sauce

### Deep Fried hazelnut Crusted Brie

Apple cranberry chutney

### White Bean Soup Piemontese

chorizo sausage, white truffle oil

### Chicken Pho with Lime and Rice Stick Noodles

coconut milk broth, cilantro, galangal, mint, bean sprouts, Serrano chilies



### Chilled Banana Soup

banana, cream, vanilla ice cream, white wine, dark rum



### Gourmet Greens

toasted pecans, cherry tomatoes, orange segments

## 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

### Spaghetti Bolognese

tender spaghetti topped with meat sauce and fresh parmesan cheese

### Barbecue Chicken Salad

avocado, tomato, corn, black beans, cucumber, romaine, barbecue Ranch dressing, onion strings



### Pan-Roasted Barramundi with Ribbon Vegetables \*

parsley sauce, poached saffron potatoes

### Grilled Petrale Sole with Olives, Onions and Peppers \*

creamy mascarpone polenta, green beans

### Chef's Meatloaf

Bacon, whipped potato, broccoli, carrots, beans

### Crackling Pork Belly

white wine cabbage, boiled potatoes, gravy

### New England Chicken Pot Pie

potato, green peas, carrot, celery, tarragon, cream, puff pastry crust



### Indian Jalfrezi

curried vegetable stew, basmati rice

## 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

quinoa pilaf, herb roasted vegetables, jus

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## DESSERTS

### Chocolate Cheesecake

milk chocolate, raspberry sauce

### Poached Pear

red wine, sweetened mascarpone, mixed berry compote

### Banana Napoleon

banana mousse, puff pastry, sliced banana, toasted almonds

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Rhubarb, Cashew Nut Crisp

vanilla ice cream

### Cheese Plate

Maaslander, Chaumes, Gorgonzola, Port Salut,  
accompanied by dried fruit, nuts, crackers, bread

### Sliced Fruit Plate

selection of fresh fruit



### Pumpkin Pie no sugar added

whipped cream

### Fudge Sundae

vanilla ice cream, chocolate fudge sauce, whipped cream, toasted almonds

### Ice Cream

Vanilla • Butter Pecan

Raspberry Sorbet • Strawberry Frozen Yogurt



Vanilla •  Coffee Fudge

## AFTER DINNER DRINKS

**Southern Belle Cordial** in souvenir glass

6.95

Grand Marnier and Southern Comfort

**Espresso**

1.25

**Cappuccino**

1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED