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## STARTERS • SOUPS • SALADS



### Melon Trio

watermelon, cantaloupe, honeydew, port wine reduction

### Lemon and Spinach Ricotta Dip

carrots, celery, cucumber and organic crackers

### Cold Sesame Noodles with Shredded Chicken

green cabbage, scallions, peanuts

### Crispy Seafood Spring Roll

bay shrimp, crab, sweet red chili sauce



### Dutch Green Pea Soup

carrots, leeks, potato, celery leaves, smoked ham and sausage

### Manhattan Clam Chowder

tomato, clams, potato, carrot, onion, garlic, Tabasco



### Chilled Pineapple Lassi Soup

yogurt, sour cream, honey, cinnamon



### Mixed Greens Salad with Fresh Pear

Blue cheese, toasted pecans

## 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

### Ziti with Sautéed Andouille Sausage

olive oil, garlic, roasted bell pepper, red onion, marinara, cayenne

### Yucatán Salad with Chicken

mesclun mixed greens, jicama, orange slices, cilantro, avocado, salsa vinaigrette

### Szechuan Shrimp

Asian vegetables, sesame seeds, jasmine rice

### Fillet of Yellowfin Sole with Lobster Dumplings \*

sliced grilled zucchini drizzled with basil oil

### Greek Moussaka

Baked layers of ground meat, grilled eggplant, zucchini, potato and tomato, gratinated with a cheesy béchamel sauce



### Herb Rolled Pork Loin

raisin-pear chutney, roasted potatoes, sautéed cabbage, light cider jus

### Braised Chicken in Garlic and White Wine

Catalan-style spinach, mashed potato with extra virgin olive oil



### Savory Grilled Tofu

seasoned beans, caramelized onions and mushrooms

## HOLLAND AMERICA LINE SIGNATURES



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

basmati rice, sautéed spinach, garlic cherry tomatoes

### Broiled New York Strip Loin \*

cauliflower gratin, green peppercorn sauce

### Oven-Roasted Chicken Breast

quinoa pilaf, herb roasted vegetables, jus

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## DESSERTS

### Schocolade Tasche

crispy phyllo dough, rich chocolate

### Strawberry Rhubarb Gateau

sweet crust, jam, mousse, jelly

### Banoffee Pie

caramelized banana, whipped cream, toffee, chocolate sauce

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Apple, Hazelnut Crisp

vanilla ice cream

### Cheese Plate

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

### Sliced Fruit Plate

selection of fresh fruit



### Apple Tower no sugar added

white sponge, poached cinnamon apples, whipped cream

### Mango Sundae

vanilla ice cream, sweetened mangoes, whipped cream

### Ice Cream

Vanilla • Butter Pecan

Strawberry Sorbet • Blackberry Frozen Yogurt



Vanilla •  Chocolate Chip

## AFTER DINNER DRINKS

**Banana Split Cordial** in souvenir glass 6.95

Crème de Banana, Crème de Cacao and Amaretto

**Espresso** 1.25

**Cappuccino** 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED