



STARTERS • SOUPS • SALADS



Fruit Salad with Yogurt and Honey

citrus dressing



Tuna Tartare with Prawn *

sushi-grade tuna and jumbo prawn marinated in orange, lime, onion and cumin

Seared Black Pepper Duck Breast *

apple-celeriac salad, lingonberry cream

Seafood Cake

celery, onion, parsley and sherry wine, whole grain mustard sauce

Caldo Verde (Portuguese Soup)

chicken, onion, garlic, potato, sausage, kale, cabbage, touch of cream

Pepper Pot with Dumplings

root vegetables, chunks of beef, ginger, garlic



Chilled Chayote and Avocado Soup

A creamy, fresh-tasting soup, garnished with avocado and cilantro



Orange and Radicchio Salad

frisée, mâche, olives, feta, red onion

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



Beechers Macaroni

seattle's famous beechers cheese

Cajun Chicken Caesar Salad

jalapeño Jack cheese, crunchy tortilla chips

Fresh Catch Grilled Mackerel

olive oil, lemon juice, roasted potato wedges, red onion, tomato and olive topping

Petrale Sole with Coconut-Lemongrass Reduction *

broccoli florets, seafood-Israeli couscous salad

Boston Lager Strip Loin Steak *

Creamed greens, onion marmalade, mashed potato



Broiled Pork Chop with Braised Cabbage

boiled parsley potatoes, green beans with shallots and almonds

Frango Piri Piri Chicken

fried rice, grilled corn on the cob



Grilled Polenta and Eggplant Napoleon

marinara-roasted eggplant, grilled cilantro polenta, black bean ratatouille

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

Snicker Cake

chocolate cake, nougat filling, chocolate ganache

Coconut Rice Pudding

raisins, ginger, lemongrass, vanilla bean,
served chilled with a slice of fried pineapple

Orange Meringue Roulade

vanilla sponge, orange and strawberry filling, lightly toasted meringue

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Pineapple, Walnut 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



Viennese Apple Strudel no sugar added

cinnamon-scented apples, raisins, vanilla sauce

Pear Belle Hellene Sundae

vanilla ice cream, sliced pears, chocolate sauce,
whipped cream, toasted almond nuts

Ice Cream

Vanilla • Macadamia

Raspberry Sorbet • Peach Frozen Yogurt



Vanilla •  Coffee Fudge

AFTER DINNER DRINKS

Nutty Irishman Cordial in souvenir glass 6.95

Frangelico, Bailey's Irish Cream

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED