



STARTERS • SOUPS • SALADS



Caramelized Orange and Grapefruit Cocktail

melon, tequila drizzle



Lomi-Lomi *

marinated salmon, Spanish onions, diced tomato, cilantro, lime juice

Captain's Antipasto Plate *

country pâté, bresaola beef, coppa pork, prosciutto, Sicilian-style roasted vegetable salad



Double-Baked Cheese Soufflé

arugula, roasted bell peppers

Creamy Almond Soup

chicken stock, saffron, cumin, red grapes

Seafood Cioppino

seafood and vegetables in a broth flavored with roasted fennel and tomato



Chilled Strawberry Bisque

green peppercorn cream



Baby Oak and Frisée

caramelized apple wedges, baby corn, cherry tomatoes, organic mixed seeds

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

Linguine with Smoked Salmon, Scallops and Shrimp

tomato cream sauce, Parmesan cheese

Shredded Lamb and Marinated Vegetable Salad *

romaine lettuce, diced tomato, cucumber, parsley, yoghurt tahini dressing, toasted pita triangles

Pan-Fried Plaice with Bacon and Mushrooms *

braised red beets, sautéed spinach



Fresh Catch Job Fish *

olive oil, lemon juice, parsley new potato, steamed broccoli



Short-Rib with Smoked Onion

black pudding, potato croquette, asparagus, carrots and pear onions

Galumpki

cabbage, rice, ground meat, tomato sauce, root vegetables

Ginger Grilled Chicken with Mango

pesto-sautéed zucchini with bell pepper, roasted sweet potato wedges



Sweet and Sour Tofu

garlic and Chinese Five Spice, bell pepper, onion and glazed pineapple over jasmine 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 Breast

quinoa pilaf, herb roasted vegetables, jus

DESSERTS

Blondie Cake

white chocolate batter, ganache, whipped cream, raspberry compote

Esterhazy

crispy hazelnut meringue, nougat cream, royal icing

Manchester Tart

sweet crust, jam, caramelized banana, toasted coconut

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Rhubarb, Almond Nuts 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



Chocolate Mousse Torte

chocolate shavings, strawberry compote

Strawberry Sundae

vanilla ice cream, strawberry topping, whipped cream,

Ice Cream

Vanilla • Pistachio

Lemon Sorbet • Pineapple Frozen Yogurt



Vanilla •  Chocolate Chip

AFTER DINNER DRINKS

Love Boat Cordial in souvenir glass 6.95

Tia Maria, Crème de Banana, Bailey's Irish Cream

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED