



## STARTERS • SOUPS • SALADS



### Fruit Ceviche

papaya, pineapple, mango, lime-mint dressing

### Ahi Tuna Poke

Onion, soy sauce, sesame oil and seeds, cilantro, jalapeño on fried wonton wrapper



### Mozzarella with Roasted Beets

white balsamic reduction, extra virgin olive oil, basil chiffonade

### Curried Vegetable Empanadas

cucumber-tomato raita

### Bacon Cheddar Cheese Soup

dijon mustard, Tabasco

### Hungarian Beef Goulash Soup

potato, caraway seed, bell pepper, marjoram, paprika



### Chilled Mango Gazpacho

cucumber-mango salsa, cilantro



### Garden Bounty

gourmet greens, cabbage, radish, red bell pepper, sourdough croutons

## 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



### Cheese Tortellini

spinach, olive oil, garlic, bell pepper, Roma tomato-basil sauce

### Pacific Rim Salad

grilled chicken, mixed greens, cucumber, green onion, bell pepper, green beans, mango, crisp wonton, macadamia nuts, sesame seeds, signature vinaigrette

### Kuwait Shrimp with Rice

Arabic spices, onion, garlic, bell peppers



### Pan Sautéed Barramundi with Whole Grain Mustard Beurre Blanc\*

cannellini beans, Brussels sprout with pancetta

### Steak and Mushroom Pie

baked until golden brown, served with mixed vegetables, mashed potato, gravy

### Minced Lamb Kebab (Kebab Masavi)

Roasted potato, garbanzo bean-garlic puree, green beans with tomato

### Spinach and Goat Cheese Stuffed Chicken Breast

corn risotto, oven-roasted plum tomato, peas and corn



### Homemade Vegiloaf

Asiago polenta, artichokes and mushrooms, carrot coulis

## 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

### Chocolate Caramel Tart

berries compote

### Crepes with Caramelized Pears

caramel sauce, vanilla ice cream

### Rhubarb and Strawberry Streusel Tart

sweet crust, spiced compote of strawberries and rhubarb, nut streusel

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Pineapple, Walnut 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



### Tiramisu

clouds of light mascarpone cream on coffee and Kahlúa-soaked sponge cake

### Banana Foster Sundae

vanilla ice cream, caramelized banana, whipped cream, toasted nuts

### Ice Cream

Vanilla • Cookies and Cream

Blackberry Sorbet • Coffee Frozen Yogurt



Vanilla •  Butter Pecan

## AFTER DINNER DRINKS

**Violet Beauregard Cordial** in souvenir glass 6.95  
Chambord and Crème de Cacao White

**Espresso** 1.25

**Cappuccino** 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED