
STARTERS • SOUPS • SALADS



Melon Trio

watermelon, cantaloupe, honeydew, Port wine reduction



Seared Black Pepper Duck Breast *

lightly smoked with apple salad and lingonberry relish

Kauai Style Poke *

sesame ponzu, soya sauce, wakame salad, avocado, tuna, cilantro

Fried Sesame Chicken

papaya salad, sweet chili sauce

Bean and Vegetable Soup

smoked pork, beans and vegetables



Pistou Soup

Provençale vegetables, white beans, pesto oil



Chilled Cranberry Soup

sweetened yogurt, mint



Salad Caprese

Boston lettuce, red onion, extra-virgin olive oil, mozzarella

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"

Gruyère cheese crouton

Classic Caesar Salad

Romaine lettuce, Caesar dressing, grated Parmesan cheese, garlic croutons and anchovies

Jumbo Shrimp Cocktail *

American cocktail sauce

MAINS

Orecchiette with Eggplant and Pork Ragoût

tomato, garlic, Asiago cheese

Chicken and Mango Salad

oregano-lemon olive oil



Szechuan Shrimp with Thai Basil *

Asian spices, straw mushrooms, bell peppers, scallions, chili sauce, jasmine rice

English Roast Beef *

au jus, garlic roast potatoes, turnips, grilled tomato, Yorkshire pudding

Veal Cheeks Braised in Tomato Sauce

green beans, parmesan polenta

Coq au Vin

red wine, mushrooms, onions, bacon, parsnip purée



Brown Bean Burrito Bowl

roasted peppers, guacamole, pico de gallo, fresh lettuce

HOLLAND AMERICA LINE SIGNATURES

Grilled Tuna with Ginger-Cilantro Pesto *

basmati rice, sautéed greens, garlic tomatoes

Broiled New York Strip Loin *

broccoli, green peppercorn sauce

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



DESSERTS

White Chocolate Crisp

rice crisps, white chocolate, vanilla sponge, dark chocolate

Apple Buckle

cinnamon, ginger, honey, walnut, vanilla ice cream

Warm Chocolate Chip Bread Pudding

vanilla sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Rhubarb Crisp

macadamia nut butter streusel, vanilla ice cream

Cheese and Fruit

Humboldt, Maytag, Iraty, Fiscalini

Sliced Fruit Plate

selection of fresh fruit



Cherry Mousse Torte

vanilla sponge, mousse, compote of cherries

Peach Melba Sundae

vanilla ice cream, peaches, Melba sauce, whipped cream

Ice Cream

Vanilla • Cheesecake with Raspberry Swirl

Passion Fruit Sorbet • Strawberry Frozen Yogurt



Vanilla •  Cookie Dough

AFTER DINNER DRINKS

Hazel Eyes

6.95

Frangelico, Bailey's Irish Cream and Kahlua

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED