
STARTERS • SOUPS • SALADS



Suprême of Polynesian Fruit

coconut liqueur, lime

Confit Duck

fennel, asparagus, orange segments, citrus dressing

Seafood Ceviche *

shrimp, tuna, scallops, avocado, papaya, lime, cilantro

Macadamia Crusted Brie

huckleberry compote, frizzled onions

Cream of Wild Mushroom Soup

chive oil, crème fraiche, enoki tempura



Chicken Corn Soup

smoked chicken, roasted corn, scallions, bell pepper, mushrooms



Chilled Pineapple with Coconut Rum

strawberries, toasted macadamias



Apple, Pear and Cucumber Salad

dried cranberries, Blue cheese crouton

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

Penne, Vodka, Garlic Shrimp

basil oil

Salpicon of Beef Salad *

shredded beef, frisée, iceberg lettuce, cilantro, Jack cheese, pickled jalapeño, avocado, red onion, lime-oregano dressing

Pan Seared Cobia Fillet with Ginger*

cilantro, red quinoa, vegetable coconut stew



Citrus Spiced Mojo Flank Steak *

spicy pineapple mango salsa, green beans, roasted potato medley

Adobo Pork Ribs

coconut jasmine rice, sautéed vegetable, smoked barbeque pineapple sauce, scallions

Herb-Roasted Chicken with Cheese Gnocchi

dried fruit compote, asparagus, red onion



Spicy Vegetarian Chow Mein

rice noodles, shiitake mushrooms, scallions, green beans, bean sprouts, spicy red chili peppers, soy ginger sauce

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

quinoa pilaf, herb roasted vegetables, jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



DESSERTS

Chocolate Black Out Cake

marshmallow, devil's food sponge cake

Strawberry Romanoff

orange marinated strawberries, vanilla ice cream

Cherry Pavlova

sweetly crisp meringue shell, whipped cream, cherries, toasted almonds

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Apple Crisp

almond nut butter streusel, vanilla ice cream

Cheese and Fruit

Old Amsterdam, Stilton, Edam, Brie

Sliced Fruit Plate

selection of fresh fruit



Tropical Fruits Cheesecake

fruit salsa, whipped cream

Cookie Dough Fudge Sundae


cookie dough ice cream, chocolate fudge, whipped cream, crushed Oreo's

Ice Cream

Vanilla • Cookie Dough

Orange Sorbet • Banana Frozen Yogurt



Vanilla •  Coffee Fudge

AFTER DINNER DRINKS

B 52

6.95

Crème de Banana, Crème de Cacao and Amaretto

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED