
STARTERS • SOUPS • SALADS



Orange and Avocado Carousel

lime, cilantro and honey dressing

Spanish Serrano Ham *

pickled grilled asparagus, tomato, olives



Green Plantain with Spiced Tomato, Cayenne and Cheese

tomato, jalapeño, cilantro, peppers, cumin, oregano

Crispy Fish Cakes

smoky chipotle-lime sauce

Chicken Coconut Soup

fragrant coconut milk with kaffir leaf, ramen noodles

Vegetable and Meat Tortellini Soup

tomato, zucchini, celery, carrot, Parmesan cheese



Chilled Kiwi-Melon Soup

cilantro, peppers, red onion



Shaved Beet and Fennel Salad

orange-vinaigrette, parmesan

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

Spaghetti all’Amatriciana

spicy Roma tomato sauce, crisp pancetta, basil

Spicy Peanut-Cilantro Salad

lime-marinated turkey, corn, black beans, cheese, tortilla strips, tomato

Swai Olive Oil Capers *

cherry tomato, garlic, parsley, new potatoes, ratatouille

Grilled Striploin Steak with Spicy Pear Salsa *

blue cheese butter, roasted root vegetables, herb roasted red skin potatoes



Irish Stew

thyme-flavored lamb stock, potato, carrot and cabbage

Cornish Game Hen with Almond-Brown Rice Stuffing

Brussels sprouts with chestnuts, dilled carrots, sage gravy



Sweet-and-Sour Tofu

ginger, garlic, Chinese five spice, bell pepper, onion, pineapple, basmati 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

quinoa pilaf, herb roasted vegetables, jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



DESSERTS

Chocolate Panna Cotta

berries gel, raisin biscotti

Apple Pecan Upside Down Cake

caramel, vanilla ice cream

Chocolate Eclair

strawberries, pistachio nuts, dried meringue

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Peach Crisp

pistachio nuts butter streusel, vanilla ice cream

Cheese and Fruit

Asiago, Maytag, Gouda, Fiscalini

Sliced Fruit Plate

selection of fresh fruit



Wild Berry Cream Gateau

pastry crust, jam, mousse, berries

Apricot Sundae

vanilla ice cream, poached apricot, whipped cream, toasted nuts

Ice Cream

Vanilla • Pistachio

Pineapple Sorbet • Coffee Frozen Yogurt



Vanilla •  Amaretto

AFTER DINNER DRINKS

Gingerbread Cookie

6.95

Frangelico, Bailey's Irish Cream and Gingerbread Syrup

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED