

## STARTERS • SOUPS • SALADS



### Sailor's Fruit Cocktail

whiskey, mint

### Assorted Sushi Roll \*

pickled ginger, soy sauce, wasabi

### Hoisin Cured Duck Salad

asparagus, roasted bell pepper, arugula, sesame dressing



### Vegetable Pot Sticker

vegetable dumplings, vinegar-soy ponzu dipping sauce



### Potato and Leek Soup

chives, sour cream

### Cantonese Hot and Sour Soup

shrimp, bamboo shoots, straw mushrooms, tofu, ginger



### Chilled Coconut Nutmeg Soup

coconut, yogurt, milk, vanilla, nutmeg



### Mixed Gourmet Greens

tomato, cucumber, olives, crunchy croutons

## 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

### Chow Mein Stir-fried Egg Noodles

chicken strips, Asian vegetable, chili, soya, oyster sauce

### Pacific Rim Salad

grilled chicken, mixed greens, cucumber, green onion, bell pepper, green beans, mango, tortilla strips, macadamia nuts, sesame seeds



### Almandine Trout \*

almond, green peas, parsley, buttered boiled potatoes with chives

### Chinese Curried Beef Brisket

green curry paste, rice wine, coconut milk, jasmine rice, sugar snap peas, scallions

### Sweet and Sour Pork

snow peas, carrots, bell pepper, pineapple, egg fried rice

### Panko-Pineapple Crusted Chicken

basil-cream sauce, ancient grains



### Chickpea Lentil Quinoa Spinach Stew

cashew, pepper flakes

## 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



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## DESSERTS

### Dulce de Leche Chocolate Tart

vanilla sauce, vanilla ice cream

### Latte Cotto

baked custard lightly flavored with lemon,  
sweet balsamic-glazed strawberries

### Chocolate Coconut Napoleon

coconut pastry crust, chocolate mousse

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Blackberry Crisp

walnut streusel, vanilla ice cream

### Tasmanian Cheese and Rose Petal Jelly

Lighthouse - Blue Brie, Seal Bay - Triple Cream Cheese  
Coal River Farm - Australian Cheddar, Triple Cream Brie

### Sliced Fruit Plate

selection of fresh fruit



### Strawberry Cream Gateau

pastry crust, jam, vanilla sponge cake, mousse, strawberry compote

### Peach Melba Sundae

vanilla ice cream, sliced peaches, Melba sauce, whipped cream

### Ice Cream

Vanilla • Biscotti

Pineapple Sorbet • Raspberry Frozen Yogurt



Vanilla •  Coffee Fudge

## AFTER DINNER DRINKS

### American Flag

6.95

Grenadine, Crème de Cacao White and Blue Curacao

### Espresso

1.75

### Cappuccino

2.25

ask your beverage server for additional drink selections

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NO SUGAR ADDED