
STARTERS • SOUPS • SALADS



Assorted Melon Wedges and Pineapple

berries, cottage cheese, cinnamon sugar

Gado-Gado (*Vegetable Salad with Peanut Sauce*)

beansprouts, cabbage, carrots, green beans, garlic, chili



Herring Sampler *

roll mop herring, marinated pickled herring and herring with sour cream sauce, served with a red beet and apple salad

Beef and Chicken Satay

spicy peanut sauce, cucumber salad

Broccoli and Cheddar Cheese Soup

cheddar, mustard

Indonesian Style Laksa Soup

coconut, quail egg, rice noodles, chicken stock



Chilled Piña Colada

coconut milk, rum, cinnamon, pineapple slice



Mixed Greens with Pickled Red Onion

tarragon, walnuts, cheese

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

Mie Goreng

egg noodle, julienne of vegetables, omelet, scallions, prawn crackers

The Chef’s Salad Bowl

smoked ham, Swiss cheese, oven-roasted turkey, casalingo salami, hard-boiled egg

Breaded Turbot Fillet *

cold caper rémoulade, broccoli, boiled new potatoes with parsley

Beef Sumatra

coconut milk, kafir lime, lemongrass, cilantro, nasi lemak, carrots, sambal green beans

Sausage and Sage Stuffed Berkshire Pork Loin

forest mushroom, sherry vinegar, asparagus, bacon



Chicken Breast with Tomatillo and Pumpkin Seeds

red bean, vegetable stew, broccoli, sesame, cilantro



Kung Pao Lentils

kung pao sauce, Asian vegetables, cashew

HOLLAND AMERICA LINE SIGNATURES

Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, sautéed greens, garlic cherry tomatoes

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus





DESSERTS

Chocolate Caramel Toffee

sweet crust, toffee, chocolate ganache

Pear Frangipane Tart

vanilla ice cream

Caramelized Banana Crepes

vanilla custard, caramel sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Mango Crisp

pistachio nut butter streusel, vanilla ice cream

Cheese and Fruit

Leiden, Dutch Hollow Beechers, Aged Gouda, Asiago

Sliced Fruit Plate

selection of fresh fruit



Apple and Berries Strudel

filo dough, vanilla sauce

Master Chef's Sundae


vanilla ice cream, tropical fruits, whipped cream, roasted nuts

Ice Cream

Vanilla • Cookie Dough

Passion Fruit Sorbet • Cookies and Cream Frozen Yogurt



Vanilla •  Chocolate Chip

AFTER DINNER DRINKS

Nutty Irishman

6.95

Frangelico and Bailey's Irish Cream

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

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