



## STARTERS • SOUPS • SALADS

-  **Tropical Fruit Cup**  
cilantro balsamic maple reduction
-  **Eggplant Caponata**  
celery, capers, crispy ciabatta toast point
-  **Lomi-Lomi \***  
marinated salmon, Spanish onions, diced tomato, cilantro, lime juice
-  **Tomato and Goat Cheese Tart**  
fresh greens, basil-infused olive oil
-  **Potato and Leek Soup**  
chives, sour cream

### **Indonesian Bakso Soup**

chicken stock, beef meatballs, carrots, fried garlic, bok choy, scallions, chili

### **Gazpacho with Crab**

cumin mousse

-  **Daikon Radish, Carrot and Sesame Salad**  
green and red leaf lettuce, ham, boiled quail egg

## 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

### **Pappardelle and Pork Ragoût**

ricotta, basil

### **Santa Fé Salad**

corn, black beans, cheese, tortilla strips, tomato, lime marinated turkey, spicy-peanut cilantro vinaigrette

### **Fresh Catch Mahi Mahi with Chili Sauce \***

ramen noodles, soy sauce, scallions, vegetables, lime wedges

### **Rijstafel**

beef sumatra, spicy shrimp, babi kecap, chicken drumstick, nasi lemak, atjar, omelet, scallions and krupuk

-  **Roasted Leg of Lamb \***  
roasted potato wedges, spinach, glazed carrots

### **Sweet and Sour Crocodile**

Asian-style vegetables, egg fried rice ring



### **Indian Red Lentil Dahl**

turmeric, cumin, cayenne, cashew basmati rice, mango chutney, toasted coconut, papadam

## 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

### Coconut Panna Cotta

berries gel, fresh fruits

### Chocolate Eclair

berries, pistachio nuts

### Banana and Tapioca Pudding

vanilla sauce

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Apricot Crisp

almond nut butter streusel, vanilla ice cream

### Cheese and Fruit

Leiden, Asiago, Emmenthaler, Fiscalini

### Sliced Fruit Plate

selection of fresh fruit



### Strawberry Mousse Torte

vanilla sponge, mousse, strawberry compote

### Apple Sundae

vanilla ice cream, cinnamon apples, whipped cream

### Ice Cream

Vanilla • Cheesecake with Raspberry Swirl

Blackberry Sorbet • Vanilla Frozen Yogurt



Vanilla • Chocolate

## 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

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