

STARTERS • SOUPS • SALADS



Pineapple Boat

toasted macadamia, raspberry



Mediterranean Mezze Plate

creamy hummus, marinated olives, smoky-flavored baba ghanoush, rice-stuffed grape leaves and olive oil-marinated feta cheese



Pacific Seafood Ceviche *

Shrimp, tuna, squid, avocado, mango, coconut milk, cilantro, lemon juice

Spiced Coconut Crusted Meatballs

pork, garlic aioli

Cream of Broccoli

toasted pine nuts

Beef and Vegetable Soup

vermicelli, root vegetables, miniature meatballs



Chilled Roasted Peach Soup

sliced almonds



Gourmet Greens

toasted pecans, cherry tomatoes, orange segments

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

Farfalle Boscaiola

tomatoes, onions, pancetta, Parmesan cheese



Greek-Style Beef Salad *

roast beef, red onion rings, cucumber, Kalamata olives, feta cheese, cherry tomatoes, lemon, oregano, olive oil, romaine, arugula

Pan Seared Barramundi and Asian Greens in Chili and Lime Sauce

fried soba noodle, bok choy, napa cabbage, pepper, soya, sesame seeds, scallions

Beef Sukiyaki *

thinly sliced beef, shitake mushrooms, cabbage, tofu, ramen noodles

New Zealand Pork Schnitzel with Sage and Parmesan Panko Crust

parsley potatoes, vegetable bouquet

Whole Roasted Duck

braised red cabbage, broccoli, potato croquette



Broccoli Balls

spaghetti and marinara 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 Cake with Blueberry Cream

bittersweet chocolate cake, blueberries in bourbon-flavored, sweet whipped cream

Poached Pear

red wine, sweetened mascarpone, mixed berry compote

Spiced Honey Cake

cinnamon and allspice, orange compote

Crème Brûlée

Grand Marnier custard, caramelized sugar

Cherry Crisp

hazelnut butter streusel, vanilla ice cream

Cheese and Fruit

Maaslander, Marco Polo, Fiscalini Cheddar, Edam

Sliced Fruit Plate

selection of fresh fruit



Mango-Blueberry Strudel

filo dough, vanilla sauce

The Master Chef's Sundae

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

Ice Cream

Vanilla • Butter Pecan

Watermelon Sorbet • Coffee Frozen Yogurt



Vanilla •  Chocolate

AFTER DINNER DRINKS

Raspberry Ripple

6.95

Chambord, Galliano 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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