

## STARTERS • SOUPS • SALADS



### Sailor's Fruit Cocktail

whiskey, mint

### Sweet Tomato and Fresh Buffalo Mozzarella

aged balsamic vinegar, olive oil, basil, focaccia

### Beef Sashimi Ponzu Sauce \*

red radish, wasabi, pickled ginger

### Singapore Chicken Satay

peanut sauce, pickled papaya, carrots, peppers, red onion

### Salmon and Potato Chowder

redskin potatoes, celery, basil



### Chicken and Callaloo Soup

butternut squash, garlic, thyme, toasted coconut



### Chilled Coconut Nutmeg Soup

coconut, yogurt, milk, vanilla, nutmeg



### Orange and Radicchio Salad

frisée, olives, feta, red onion

## 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

### Singapore Style Noodles

barbeque pork, shrimp skewer, julienne vegetables

### Pacific Rim Salad \*

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

### Herb-Crusted Scallops \*

panko, beurre blanc sauce, San Francisco-style fried rice, sesame ginger bok choy

### English Roast Beef \*

garlic roast potatoes, cauliflower Mornay, Yorkshire pudding

### Boneless Lamb Loin En Croûte \*

mushroom duxelles, Merlot reduction, Parisian-style potatoes, bacon-wrapped green beans

### Roasted Chicken with Cheese Gnocchi

button mushrooms, supreme sauce, asparagus



### Chickpea Lentil Quinoa Spinach Stew

cashew, pepper flakes

## HOLLAND AMERICA LINE SIGNATURES



### Grilled Salmon with Ginger-Cilantro Pesto \*

basmati rice, sautéed greens, garlic tomatoes

### Broiled New York Strip Loin \*

cauliflower gratin, green peppercorn sauce



### Turkey Scaloppini

mashed sweet potato, roasted root vegetables, sherry jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



## DESSERTS

### Flourless Chocolate Cake

whipped cream, berries compote

### Princess Cake

vanilla sponge, jam, vanilla custard, marzipan, whipped cream

### Peach and Walnut Upside Down

caramel, butter cake, vanilla ice cream

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Cherry Crisp

pistachio nut streusel, vanilla ice cream

### Cheese and Fruit

Old Amsterdam, Danish Blue, Marco Polo, Brie

### Sliced Fruit Plate

selection of fresh fruit



### Manchester Tart

pastry crust, caramelized banana, vanilla custard

### Caramel Sundae

vanilla ice cream, caramel sauce, whipped cream

### Ice Cream

Vanilla • Macadamia

Strawberry Sorbet • Peach Frozen Yogurt



Vanilla •  Chocolate Chip

## 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



CULINARY COUNCIL



NO SUGAR ADDED

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