
STARTERS • SOUPS • SALADS



Tropical Fruit Medley

Malibu dressing, toasted coconut

Chinese Roasted Pork

sweet soy plum sauce, lychee nuts, pickled ginger, alfalfa sprout

Kauai-Style Poke *

sesame ponzu, avocado, lime, soya, wakame salad, tuna, salmon, scallions, cilantro

Dim Sum

sautéed vegetable dumpling, steamed pork shumai, fried spring roll, soy dipping sauce

Baked Sweet Corn Soup

caramel corn



Singapore Laksa Soup

coconut, quail egg, rice noodles, fish cake, shrimp, squid



Chilled Pineapple and Cucumber Soup

macadamia nuts, jalapeno, cilantro



Baby Oak and Frisée

caramelized apple, baby corn, cherry tomatoes, organic mixed seeds

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 Beef Kway Teow

ginger, garlic, soya and oyster sauce, egg and rice noodles, bean sprouts, broccoli

Avocado Citrus Salad

meyer lemon slices, mixed lettuces, basil, citrus zest, sherry vinaigrette

Coconut Seabream Fillet in Banana Leaves

ginger, galangal, chili, stir-fry vegetables, jasmine rice

Mixed Grill - Beef, Pork, Chicken, Sausage *

sour cream fries, grilled tomato, green beans, garlic herb butter



Hainanese Chicken Rice

boiled chicken, infused rice, cucumber, tomato, bok choy, dark soy sauce, lemongrass chili garlic sauce



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



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



DESSERTS

Black Forest Cake

chocolate sponge cake, cherries, Kirshwasser-infused whipped cream

Coconut Mille Feuille

puff pastry, caramel, chocolate ganache

Calypso Mud Pie

caramel sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Apricot Crisp

hazelnut nut streusel, vanilla ice cream

Cheese and Fruit

Leiden, Asiago, Gouda, Brie

Sliced Fruit Plate

selection of fresh fruit



Tropical Warm Mocha Pound Cake

coffee-flavored cake, whipped cream, mango compote

Apple Sundae

vanilla ice cream, cinnamon apples, whipped cream

Ice Cream

Vanilla • Rum Raisin

Passion Fruit Sorbet • Coffee Frozen Yogurt



Vanilla •  Mint Chocolate Chip

AFTER DINNER DRINKS

Mocha Mint

6.95

Kahlua, Crème de Menthe and Crème de Cacao White

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

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