
STARTERS • SOUPS • SALADS



Fresh Fruit Medley

melon, papaya, pineapple, mint-lemon yogurt

Chicken Confit and Apricot Terrines

dijon dressing, red oak, frisee



Smoked Salmon Tartare *

cucumber, wasabi crème fraîche

Vegetable Samosa

potato, onion, green peas, ginger, turmeric, garlic, raita, cilantro

Mulligatawny Soup

apple, carrot, onion, lamb, chicken broth, rice

Barley and Mushroom Soup

beef broth, barley, mushroom, onion and carrot



Chilled Indian Lassi Soup

mango, yogurt, sour cream, honey, cinnamon



Shiitake and Spring Mix Salad

carrot, scallion, daikon radish, water chestnuts

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



Asparagus Morels Farfalle

arugula, pesto, lemon, cream, garlic bread

Guest Chef Pui Thai Beef Salad *

fish sauce, lime, cilantro, chili, cucumber, tomato



Indian Cobia Masala *

coconut oil, Indian spices, tomato, mango, jasmine rice

Three Peppercorn Crusted Striploin Steak *

garlic roasted potatoes, green beans, sautéed onion, peppers, brandy infused demi-glazed

Lamb Biryani

basmati rice, fried onion, raita, pappadum, pickles, cilantro

Butter Chicken

creamy tomato cashew sauce, naan bread, mango chutney, tomato cucumber



Indian Style Jalfrezi

curried vegetable stew, coconut, cilantro, basmati rice, naan, chutney, pappadum

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, sautéed greens, garlic cherry tomatoes



Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



DESSERTS

Mille Feuille of Chocolate Madagascar

puff pastry, candied walnuts, chocolate ganache, vanilla ice cream

Payasam

mung bean, palm sugar, condensed milk, cardamom, cashew nuts, pistachio nuts

Raspberry Ricotta Tart

lemon, berries, cream

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Blueberry Crisp

almond nut butter streusel, vanilla ice cream

Cheese and Fruit

Old Amsterdam, Stilton, Leiden, Brie

Sliced Fruit Plate

selection of fresh fruit



Strawberry Shortcake

whipped cream, tender biscuit

Mango Sundae

vanilla ice cream, sweetened mangoes, whipped cream

Ice Cream

Vanilla • Biscotti

Strawberry Sorbet • Mixed Berries Frozen Yogurt



Vanilla •  Chocolate Chip

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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