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## STARTERS • SOUPS • SALADS

-  **Summer Fruit Salad with Sambuca**  
Sambuca-flavored dressing
-  **Avocado and Orange, Lime Cilantro**  
mixed lettuce, garlic, red onion
-  **Kilawin \* (Filipino Style Seafood Ceviche \*)**  
shrimps, tuna, squids, calamansi, ginger, onion, chili, scallions
- Steamed Manila Clams in White Wine**  
garlic, fresh herbs, leek, sweet carrot, French bread
-  **Cream of Corn Chowder**  
roasted bell pepper, cilantro
- Chicken Sotanghon Soup**  
rice noodles, shredded chicken, vegetables, scallions, fried garlic
-  **Chilled Watermelon Bisque**  
lemon sorbet, lime leaves
- Romaine Lettuce Nicoise**  
tuna, green beans, cucumbers, tomato, olives, red onion, potato

### 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

#### Penne all'Arrabbiata

tomato sauce, hot red pepper flakes, crispy pancetta

#### Tomato and Bread Salad with Tender Chicken Bites

parsley, romaine lettuce, red wine vinegar, olive oil

#### Pan-Fried Yellowfin Sole Fillet with Fennel \*

butter, pernod, egg wash, quinoa, asparagus, lemon



#### Master Chef's Favorite Braised Short-Ribs

red wine sauce with dried cranberries, home-style mashed potatoes, root vegetables

#### Pork Schnitzel with Parmesan and Sage Panko Crust

parsley potatoes, vegetable bouquet

#### Supreme Chicken Adobo

garlic, onion, vinegar, soy sauce, jasmine rice, scallions



#### Tofu Pad Thai

rice noodle, fish sauce, tamarind paste, rice vinegar, garlic, shallots, roasted peanut, scallions

### HOLLAND AMERICA LINE SIGNATURES



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

basmati rice, sautéed greens, garlic tomatoes

#### Broiled New York Strip Loin \*

cauliflower gratin, peppercorn sauce



#### Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus





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## DESSERTS

### Chocolate Platter

chocolate cornflakes, white chocolate mousse, bitter-sweet chocolate slice

### Tiramisu

clouds of light mascarpone cream on coffee and rum-soaked ladyfingers

### Pecan Tart

caramel sauce, whipped cream

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Banana Crisp

almond nuts butter streusel, vanilla ice cream

### Cheese Plate

Leiden, Brie, Aged Gouda, Flagship Beechers

### Sliced Fruit Plate

selection of fresh fruit



### Chocolate Delight

chocolate cake, dark chocolate ganache, chocolate shavings

### Mandarin Sundae


vanilla ice cream, sweetened mandarin, whipped cream

### Ice Cream

Vanilla • Coffee

Passion Fruit Sorbet • Heath Bar Crunch Frozen Yogurt



Vanilla •  Mint Chocolate Chip

## AFTER DINNER DRINKS

### After Eight

Kahlua, Crème de Cacao Green and Bailey's Irish Cream

6.95

### Espresso

1.75

### Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

18GWV060