STARTERS • SOUPS • SALADS

Honey Pineapple toasted coconut. mint

8

Country Pate with Duck apple celery salad, lingonberry cream

Asian Style Prawn Salad soba noodle, sesame soy glazed, pickled carrots, scallions, daikon

Fried Pork Lumpia with Pickled Papaya sweet chili sauce

(T) **Country-Style Lentil Soup** garden vegetables, sausage

Grandma's Chicken Noodle Soup chicken broth with garden vegetables and noodles

(7) Chilled Roasted Peach Soup strawberries, 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

Vegan

(

Farfalle Boscaiolla garlic, butter, mascarpone cheese, pancetta, mushroom, tomato, parmesan cheese

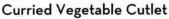
Greek-Style Beef Salad * roast beef, red onion rings, cucumber, Kalamata olives, feta cheese, cherry tomatoes, lemon, oregano, olive oil, romaine

(1) Shrimp Ginataan with Calabasa scallions, sticky rice, fish sauce, chili, coconut milk, spinach, squash

Grilled NY Strip Loin with Charred Shallots * grilled vegetables, olive oil red-skin mashed potatoes

Lechon (Filipino Style Roasted Suckling Pig) garlic rice, sweet liver sauce, roasted eggplant, cabbage, carrots

Grilled Ginger Chicken Breast with Mango-Lime Relish roasted potato, pesto-sautéed zucchini with red bell pepper



Indian spices, garbanzo beans, tomato sauce, bok choy

HOLLAND AMERICA LINE SIGNATURES

(1) Grilled Salmon with Ginger-Cilantro Pesto * jasmine rice, sautéed greens, tomatoes Broiled New York Strip Loin * cauliflower gratin, peppercorn sauce

(1) **Oven-Roasted Chicken** quinoa pilaf, herb roasted vegetables, jus





GLUTEN FREE

DESSERTS

- Chocolate Fudge Brownie Cheesecake caramelized pecans, caramel sauce, whipped cream
- Caramel Flan baked custard, berries gel, whipped cream, fresh fruits

Caribbean Rum Cake berries gel, vanilla sauce, coconut ice cream

Crème Brûlée Grand Marnier custard, caramelized sugar

Apple Crisp walnut butter streusel, vanilla ice cream

Cheese and Fruit Chaumes, Leiden, Fiscalini Cheddar, Gouda

Sliced Fruit Plate selection of fresh fruit



Apple Tower white sponge, poached cinnamon apples, whipped cream

Pear Belle Hellene Sundae vanilla ice cream, poached pears, chocolate sauce, whipped cream, toasted nuts

Ice Cream Vanilla • Biscotti Orange Sorbet • Strawberry 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

18GWV061