

---

## STARTERS • SOUPS • SALADS



### Honey Pineapple

toasted coconut, mint

### 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



### Country-Style Lentil Soup

garden vegetables, sausage

### Grandma's Chicken Noodle Soup

chicken broth with garden vegetables and noodles



### 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

### 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



### 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



### Curried Vegetable Cutlet

Indian spices, garbanzo beans, tomato sauce, bok choy

## HOLLAND AMERICA LINE SIGNATURES



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

jasmine rice, sautéed greens, tomatoes

### Broiled New York Strip Loin \*

cauliflower gratin, peppercorn sauce



### Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



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