STARTERS • SOUPS • SALADS

T	Pineapple, Banana, Guava Dressing coconut cream, strawberry
	Duck Pâté en Croute
	Waldorf salad, cranberry marmalade
Par	Mesclun Greens and Pumpkin Salad
vo	pine nuts, tomato, halloumi cheese
	Calamari Fritti
	marinara dipping sauce, corn tortilla basket
T	Black Bean Soup
	garlic, cumin, mango salsa
	Cantonese Hot and Sour Soup
	bamboo shoots, straw mushrooms, tofu, ginger
T	Chilled Strawberry Bisque
	pink peppercorn cream
T	Romaine with Marinated Vegetables
	tortilla chips, red onion
	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	
T	Penne with Roasted Garlic
	shallots, plum tomato, broccoli, mushrooms, Parmigiano-Reggiano cream
	Brazilian Shrimp Salad *
	sautéed bell peppers, onion, tomato, mixed greens,
	parsley-cilantro vinaigrette Frank Catab Crillad Domanana Fillat Varaaruz Stylo *
(6 1 F)	Fresh Catch Grilled Pompano Fillet Veracruz Style * capers, olives, red onion, three grain quinoa, green asparagus,
	balsamic reduction
	Hong Kong Style Beef Brisket Curry
	ginger, garlic, coconut, jasmine rice, bok choy, carrots, daikon
	Shanghai Ribs
	five spiced back pork ribs, Chinese pickle cabbage salad, hoisin sauce, ramen
	General Tsao's Chicken
8	fried rice, sautéed broccoli, scallions, orange, garlic, ginger, soy sauce
Vegan	Indian Red Lentil Dahl
	turmeric, cumin, cayenne, cashew basmati rice, mango chutney, toasted coconut, papadum
	HOLLAND AMERICA LINE SIGNATURES
(i))	Grilled Salmon with Ginger-Cilantro Pesto *
Ŷ	basmati rice, Swiss chard, garlic cherry tomatoes
	Broiled New York Strip Loin *

cauliflower gratin, peppercorn sauce

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





(DR)

DESSERTS

Chocolate Cake with Blueberry Cream bittersweet chocolate cake, blueberries in bourbon-flavored sweet whipped cream

Cappuccino Crunch vanilla sauce, dried meringue

Coconut Rice Pudding ginger, lemon grass, fried pineapple

Crème Brûlée Grand Marnier custard, caramelized sugar

Cherry Crisp pecan nut butter streusel, vanilla ice cream

Cheese and Fruit English Stilton, Chaumes, Beecher's Flagship, Old Amsterdam

Sliced Fruit Plate selection of fresh fruit

Blueberry Crumble pastry crust, streusel, vanilla sauce, whipped cream

Peach Melba Sundae vanilla ice cream, poached peach, Melba sauce, whipped cream

Ice Cream Vanilla • Rocky Road Strawberry Sorbet • Chocolate Frozen Yogurt Vanilla • Mint Chocolate Chip

AFTER DINNER DRINKS

Nutty Irishman	6.95
Frangelico and Bailey's Irish Espresso	
Cappuccino	2.25

ask your beverage server for additional drink selections

CULINARY COUNCIL

NO SUGAR ADDED

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