
STARTERS • SOUPS • SALADS



Sun-Ripened Pineapple Delight

chutney of peaches, strawberries, ginger, white wine, cinnamon and peppercorns, fresh mint

Pâté en Croute

Waldorf salad, cranberry marmalade



Mediterranean Mezze Plate

creamy hummus, marinated olives, baba ghanoush, rice-stuffed grape leaves and olive oil-marinated feta cheese



Lobster Calypso Dip

chopped spinach, hot mustard-based calypso sauce, crisp nacho chips

Cream of Celery with Ham

celery root, potato, onion, thyme, cream, leeks

Seafood Cioppino

vegetables, fennel, tomato, mussels, fish, scallops, shrimp



Chilled Pineapple and Cucumber Soup

macadamia nuts, jalapeno, cilantro



Heart of Romaine Lettuce

roasted tomato, bell pepper, organic mixed seeds

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

Spaghetti al'Amatriciana

spicy Roma tomato sauce, crisp pancetta, basil

Grilled Lamb Brochette with Marinated Vegetable

romaine lettuce, diced tomato, cucumber, parsley, yoghurt tahini dressing, crisp toasted pita triangle

Soft Shell Crab Pad Thai

sticky rice, coconut milk, roasted peanuts, cilantro, lime, ginger, stir-fried vegetable

Prime Rib of Beef au Jus *

crisp green bean almandine, sugar-glazed carrots, baked potato



Grilled Molasses Lamb Chops

spiced with lime, hot pepper, garlic mango chutney, green beans, roasted shallots, Brussel sprouts, creamy scalloped potatoes

Maple-Lacquered Duck Breast *

corn-cranberry pudding, candied figs, white wine braised savoy cabbage, cider vinegar sauce



Sweet-and-Sour Tofu

ginger, garlic, Chinese Five Spice, bell pepper, onion, pineapple, basmati rice

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, sautéed greens, garlic cherry tomatoes

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce



Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



DESSERTS

Three Chocolates Brownies

berries, vanilla ice cream

Angel Food Cake

sweetened mixed berries, whipped cream

Blueberry-Lemon Meringue Tartlet

fruit coulis

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Apple Crisp

almond nuts butter streusel, vanilla ice cream

Cheese Plate

Old Amsterdam, Stilton, Edam, Brie

Sliced Fruit Plate

selection of fresh fruit



Strawberry Cream Trifle

vanilla sponge, jam, strawberries, mousse

Blueberry Sundae

vanilla ice cream, blueberry toppings, whipped cream

Ice Cream

Vanilla • Rocky Road

Passion Fruit Sorbet • Chocolate Frozen Yogurt



Vanilla •  Strawberry

AFTER DINNER DRINKS

Hazel Eyes

6.95

Frangelico, Bailey's Irish Cream and Kahlua

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

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