
STARTERS • SOUPS • SALADS



Tropical Fruit Medley

papaya, lychees, pineapple, Malibu dressing, coconut



Salmon Tartare with Baby Zucchini *

cherry tomatoes, watercress, mini cornichons, bacon-curry yogurt sauce



Roasted Eggplant and Garbanzo Hummus

garlic, cumin, extra-virgin olive oil, toasted pita bread wedges

Pork and Mango Skewers

cilantro slaw, red pepper oil, mango salsa



Chef Petr's Kulajda Soup

potato, dill, caraway seeds, chanterelle mushroom, vinegar, poached egg, cream

Chicken with Soba Noodles

sesame oil, soy sauce, miso, mushroom, tofu



Chilled Peach Soup with Feta Cheese

cucumber, bell pepper, dried-apricot, honey



Coconut, Carrot and Radish Salad

creamy black sesame vinaigrette

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

Pappardelle and Veal Ragoût

mascarpone, basil

Mediterranean Chopped Salad

chicken breast, Kalamata olive, sun dried tomato, feta cheese

Baked Red Snapper Creamed Bouillabaisse Jus

spaghetti, zucchini, cherry tomato

Sauerbraten

beef braised in a Pinot Noir wine sauce, spiced red apple cabbage, roasted root vegetables, homemade spätzle

CLASSIC: Wiener Schnitzel

home-fried potatoes, cranberry compote, asparagus, carrots



Asian-Style Rotisserie Duck

sweet-and-sour sauce, sesame-tossed stir-fried vegetables, coconut rice



Vegan Shepherd's Pie

chickpea and sweet potato mashed

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

jasmine 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