

STARTERS • SOUPS • SALADS

-  **Caramelized Orange and Grapefruit Cocktail**
melon, tequila drizzle
-  **Seafood Ceviche ***
jumbo shrimp, bay scallops, squid, crab, zingy citrus mayonnaise
-  **Moutabel**
eggplant tahini purée, pita bread
- Greek Meatballs with Metaxa Sauce**
miniature meatballs with Mediterranean herbs, spices, pita bread
- Puree of Root Vegetable and Sage**
crab apple, chili oil
- Shrimp and Chicken Gumbo**
sausage, okra, bell peppers, tomato
-  **Chilled Apple Vichyssoise**
apple brandy, Granny Smith apples
-  **Baby Oak and Frisée**
caramelized apple wedges, baby corn, cherry tomatoes, 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

- Rigatoni with Grilled Tuna ***
Al dente pasta, puttanesca sauce
-  **Safari Salad**
Iceberg, arugula, radicchio, romaine lettuce, grilled halloumi cheese, mixed olives, sundried tomatoes, dried apricot, red beets, cucumber
-  **Barramundi with Sweet Corn Curry Sauce***
vegetable rice cilantro, bell peppers, onions
- Beef Kebab ***
tenderloin, bell peppers, onion, lemon juice, garlic, oregano, apricot-cinnamon couscous, mint yogurt
- African Spiced BBQ Pork Ribs**
potato salad, roasted vegetables, barbecue sauce
- Ginger Grilled Chicken with Mango Relish**
pesto-sautéed zucchini with bell pepper, roasted potato wedges
-  **Lemongrass-Coconut Tofu Curry**
broccoli, carrots, steamed jasmine rice

HOLLAND AMERICA LINE SIGNATURES

-  **Grilled Salmon with Ginger-Cilantro Pesto ***
basmati rice, Swiss chard, garlic cherry tomatoes
- Broiled New York Strip Loin ***
cauliflower gratin, green peppercorn sauce
-  **Oven-Roasted Chicken**
quinoa pilaf, herb roasted vegetables, jus



DESSERTS

Chocolate Fudge Cake

bittersweet chocolate cake, chocolate ganache, whipped cream, berries compote

Lemon Custard Trifle

vanilla sponge, berries

Mohr im Hemd

warm light chocolate nut sponge, chocolate sauce and topped with a whipped cream

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Mango Crisp

almond nut butter streusel, vanilla ice cream

Cheese Plate

Emmenthaler, Beechers, Herb Cheese, Danish Blue

Sliced Fruit Plate

selection of fresh fruit



Manchester Tart

pastry crust, banana, vanilla custard

Blueberry Sundae

vanilla ice cream, sweetened blueberries, whipped cream

Ice Cream

Vanilla • Cinnamon

Watermelon Sorbet • Raspberry Frozen Yogurt



Vanilla •  Chocolate Fudge

AFTER DINNER DRINKS

Mocha Mint

6.95

Kahlua, Crème de Menthe and Crème de Cacao White

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

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