
STARTERS • SOUPS • SALADS

-  **Tropical Fruit Medley**
pineapple, mango, lychees, papaya, Malibu dressing, coconut
- Sashimi Salmon with Wasabi Mayonnaise ***
pickled ginger, soy sauce, diced cucumber, mango salad
-  **Heirloom and Ciliegine**
tomato, olive oil, basil dressing, mozzarella balls, toasted focaccia
- Guest Chef's Grilled Pork with Asian Dipping Sauce**
garlic, apple, teriyaki sauce, vinegar, oyster sauce
-  **Cannellini and Lentil Soup**
cinnamon, caramelized onion, carrot
-  **Tortilla Soup with Mushrooms**
vegetable broth, tomato, button, shiitake mushrooms,
diced avocado, spinach, chipotle chili, feta cheese
-  **Chilled Rhubarb Soup**
cinnamon, caramelized sugar
-  **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

Ziti with Prosciutto and Lemon Olive Oil *

garlic, shallots, olives, basil, parsley, parmesan cheese,
sundried tomato pesto

Barbecue Chicken Salad

avocado, tomato, corn, black beans, cucumber, romaine,
barbecue Ranch dressing, onion strings

Beer Battered Snapper

steak fries, tartare sauce, avocado aioli

Cape Malay Beef Curry

spiced mix, buttermilk, dried apricot, bell pepper, steamed rice, chutney

Sautéed Calf's Liver with Apples and Pancetta *

caramelized onion, sautéed spinach, crispy potato pancake



Braised Chicken with Leeks

lemon-infused cream sauce, sautéed carrots, parsley rice



Faro Bowl with Tofu, Mushroom and Spinach

miso ginger sauce, vegetable oil, shallots, scallions

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 Black Out Cake

devil's food sponge cake, chocolate custard, marshmallow

Golden Pear Purse

pouch of phyllo dough, vanilla cream, red wine coulis

Raspberry and Milk Chocolate Tart

berries gel, lime yogurt sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Cherry Crisp

pecan nut butter streusel, vanilla ice cream

Cheese Plate

Cheddar, Fontina, Manchego, Brie

Sliced Fruit Plate

selection of fresh fruit



Mango Pastry Slice

puff pastry, cinnamon, vanilla sauce, whipped cream

White Chocolate Marshmallow Sundae

vanilla ice cream, white chocolate sauce, marshmallow, whipped cream

Ice Cream

Vanilla • Rum Raisin

Orange Sorbet • Banana Frozen Yogurt



Vanilla •  Fudge Tracks

AFTER DINNER DRINKS

Hazel Eyes

Frangelico, Bailey's Irish Cream and Kahlua

6.95

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

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