STARTERS • SOUPS • SALADS

\bigcirc	Celebration of Fruit Cocktail
•	crème de cassis and apple foam
	Calypso Shrimp Cocktail *
	shrimp, iceberg lettuce, Calypso sauce
(I) (Y)	Mozzarella and Zucchini Pine nuts
•	balsamic reduction, black pepper
	Veal Kroketten
	ground meat, flour, chicken broth, chili, milk, butter, mustard sauce
3	Spring Vegetables Soup with Forest Mushroom
	potatoes, parsnip, marjoram, caraway seeds, celeriac,
	cabbage, leeks, carrots
	Chicken Noodle Soup (Mie Ayam)
	braised chicken, ramen noodle, kafir lime, lemon grass, cilantro chili,
0	boiled egg
T	Chilled Banana Soup
~	cream, vanilla ice cream, white wine, dark rum
T	Chopped Farmer's Salad
	crisp romaine, red onion, green olives, tomato, cucumber, green beans,
	diced apple, organic seed mix
	HOLLAND AMERICA LINE SIGNATURES
	French Onion Soup "Les Halles"
	Country alternation

Gruyère cheese crouton

Classic Caesar Salad Romaine lettuce, Caesar dressing, grated Parmesan cheese, garlic croutons and anchovies

Jumbo Shrimp Cocktail *

American cocktail sauce

MAINS

Bami Goreng

stir-fried noodles, chicken sate skewer and prawn cracker

GII Salade Nicoise

mixed greens, blackened tuna, green beans, steamed potatoes, cucumber, tomato, onion, olives, vinaigrette

Dover Sole Meunière *

lemon-butter sauce, sautéed asparagus, garlic mashed potatoes Rijstafel

nasi goreng, babi ketjup, beef Sumatra, sautéed shrimp, omelet, scallions, krupuk

"Babi Guling" Balinese Slow Roasted Suckling Pig

lemongrass, kaffir lime, ginger, galangal, chili, fried onion, nasi lemak, cucumber, tomato

Chicken Pot Pie

chucks of tender chicken, potato, green peas, carrot, celery, tarragon, cream, chicken stock, puff pastry crust



Vegetable Curry with Forbidden Rice cauliflower florets, green peas, root vegetables, pearl onions, coconut cream, curry spice, lime, cilantro HOLLAND AMERICA LINE SIGNATURES Grilled Salmon with Ginger-Cilantro Pesto *

- (G F) basmati rice, sautéed greens, garlic tomatoes Broiled New York Strip Loin * cauliflower gratin, peppercorn sauce
- (II) **Oven-Roasted Chicken** quinoa pilaf, herb roasted vegetables, jus









DESSERTS

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

Java Coconut Rice Pudding palm sugar syrup

Baklava Sampler caramel sauce

Crème Brûlée Grand Marnier-scented custard, caramelized sugar

Cherry Crisp peanut butter streusel, vanilla ice cream

Cheese Plate Old Amsterdam, Beechers, Herb Cheese, Gorgonzola

Sliced Fruit Plate selection of fresh fruit



Blueberry Tart pastry crust, spiced compote of blueberries, streusel, vanilla sauce

Butterscotch Sundae vanilla ice cream, butterscotch sauce, whipped cream

Ice Cream Vanilla · Cookie Dough

Mango Sorbet • Raspberry Frozen Yogurt

Nanilla · 🛞 Coffee Fudge

AFTER DINNER DRINKS

	Hazel Eyes	6.95
F	Frangelico, Bailey's Irish Cream and Kahlua	
	Espresso	1.75
(Cappuccino	2.25
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ask your beverage server for additional drink selections

CULINARY COUNCIL

NO SUGAR ADDED

18GWV110