Chinese New Year Recommendation CANTONESE HOT AND SOUR SOUP

shrimp, tofu, mushroom, celery, garlic, tamarind, onion, lime chili

GRILLED VEGETABLES WITH HERBED GOAT CHEESE "

bell pepper, mushroom, eggplant, asparagus, zucchini, lettuce, chives, basil, oregano, balsamic reduction, olive oil

BEEF SASHIMI PONZU SAUCE *

white radish, wasabi, pickled ginger

HOT SOMEN NOODLES WITH SHRIMP AND MUSHROOM

sesame oil, scallions, bok-choy, soy sauce, fried banana

AMBER BEER AND CHEDDAR CHEESE CHOWDER

carrots, bell pepper, cream, Dijon mustard, chicken tarragon dumpling

CHILLED PEACH AND GINGER



white wine, peach yogurt, pickled ginger, mint

COCONUT, CARROT AND RADISH SALAD 🦞

mixed lettuce, black sesame, rice vinegar, ginger, coriander, honey make it your main with chicken breast or salmon *

Chinese New Year Recommendation

FIVE SPICED PORK BELLY 65

smashed parsnip, roasted squash, sautéed greens, plum sauce

BAKED MAC AND CHEESE 🍪



macaroni, béchamel sauce, sharp cheese, panko, parsley

SESAME CRUSTED COBIA *

fried yakisoba noodles, Asian greens, chili, lime sauce

BOURBON GLAZED PETIT BEEF WITH GRILLED PORTABELLA MUSHROOM*

cheese grits, sautéed napa, sundried tomato, port wine sauce

CHICKEN KUNG PAO

garlic hoisin and soy sauce, onions, white rice, scallions, peanuts, chili

VEGETABLE TEMPURA WITH RICE NOODLES VEGAN



mushroom, asparagus, zucchini, soy, mirin, sesame seeds



JUMBO SHRIMP COCKTAIL

American cocktail sauce

FRENCH ONION SOUP

Gruvère cheese crouton

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

GARLIC HERB ROASTED CHICKEN 🚭

avocado-corn salad, cherry tomato, green beans

NEW YORK STRIP LOIN *

fries, gravy, daily vegetables

SALMON WITH CAPERS AND DILL * GF

carrots, lemon wedge

MAINE LOBSTER \$25 BROILED WHOLE LOBSTER

mango, zucchini, plantain, snow peas, rice and corn,

pico de gallo

PRESIDENT'S CUT TOMAHAWK STEAK \$75

36 OZ. BONE-IN RIB EYE *

Holland America Line's President, Orlando Ashford,

handpicked this signature cut.

roasted potatoes, seasonal vegetables

James Sucklings'

WINE SELECTIONS

FILLABOA ALBARINO, SPAIN - \$41

Well rounded with soft yet elegant mouth feel

VEUVE CLICQUOT YELLOW LABEL BRUT, FRANCE - \$18 5 oz.

Fine elegant mouse with chalky yeastiness

BACKSBERG PUMPHOUSE SHIRAZ, SOUTH AFRICA - \$119

Celebration of Terrior and soil gives us spice, pepper and cassis $% \label{eq:celebration} % \$

BERINGER CABERNET SAUVIGNON, CALIFORNIA - \$15 5 oz.

Concentrated aromas of blackberry and cherry with a hint of cedar

Dale DeGroff's

FEATURED COCKTAIL

BLUE FLORIDA - \$10

absolut citron vodka, bombay original, pierre ferrand dry curacao, dash das berg & hauck orange bitters, tonic water

An \$18 corkage fee applies to all wines consumed which are not part of the Holland America Line selection. A 15% service charge will be automatically added to your bar and beverage purchases. Your check may reflect an additional tax for certain ports or itineraries. Prices subject to change.

AFTER DINNER

CHOCOLATE CAKE

caramelized popcorn

MOCHI TRIO P

chocolate, mango and strawberry

CRÈME BRÛLÉE 🐠

Grand Marnier-scented custard, caramelized sugar

LYCHEE AND MANGO CRISP WITH ALMOND NUTS

vanilla ice cream

APPLE STREUSEL 🔊

cinnamon apples, whipped cream

TRIPLE CHOCOLATE SUNDAE

rocky road ice cream, fudge sauce, whipped cream, toasted nuts

| 9.00 |
|------|
| 7.50 |
| 9.00 |
| 8.00 |
| 8.00 |
| |

| CAPPUCCINO | 3.50 |
|--|------|
| CAFÉ LATTE | 3.50 |
| SOLO ESPRESSO | 2.50 |
| TAZO TEAS | 3.00 |
| ask your beverage server for additional drink selections | |
| | |

DESSERTS

COFFEES & TEAS







