



STARTERS • SOUPS • SALADS

- Summer Fruit Salad with Sambuca** GOURMET VEGETARIAN
Sambuca-flavored dressing
- Bay Scallop and Shrimp Ceviche**
Sweet and succulent poached scallops and shrimp in a tangy lime and cilantro dressing
- Brie in Crispy Phyllo**
hazelnuts, apple-cranberry chutney
- Pacific Fish Chowder**
roasted red bell pepper, cream, potato, celery, diced pumpkin
- Pepper Pot with Dumplings**
root vegetables, chunks of beef, ginger, garlic
- Chilled Strawberry Bisque**
green peppercorn cream
- Haricots Verts Salad with Fig and Truffle** GOURMET VEGETARIAN
heart of romaine, walnut vinaigrette

HOLLAND AMERICA LINE SIGNATURES

- French Onion Soup "Les Halles"**
Gruyère cheese crouton
- Classic Caesar Salad**
Parmesan cheese, garlic croutons, anchovies

MAINS

- Farfalle Boscaiola**
tomatoes, onions, pancetta, white wine, olive oil, Parmesan cheese
- Seafood Cobb Salad**
Shrimp, scallops, crab and salmon together with avocado, Blue cheese, bacon, tomato, egg and lettuce, tossed in our signature vinaigrette
- Peppercorn-Crusted Barramundi Fillet ***
A mild-flavored fish, encrusted with ground black pepper, served sautéed with a whole-grain mustard sauce, poached fingerling potatoes and baby vegetables
- Maui Beef Short Ribs**
sticky rice, sweet and sour vegetable
- Crackling Pork Belly**
braised red cabbage, boiled potatoes, raisin-apple chutney
- Chicken Cubano**
Grilled, lime and chili-marinated chicken breast, served with black bean rice, sautéed vegetable
- Szechuan Stir-fry Vegetables** GOURMET VEGETARIAN
soy-ginger sauce, steamed jasmine rice

HOLLAND AMERICA LINE SIGNATURES

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



DESSERTS

Chocolate Seduction
salted caramel sauce

Cherry Pavlova
A sweetly crisp meringue shell with a soft marshmallow-like center,
topped with whipped cream and tart cherries


Coconut Panna Cotta
toasted coconut - fruit salsa

Crème Brûlée
Grand Marnier-scented custard, caramelized sugar

Mixed Berries Crisp
French vanilla ice cream



Cheese and Fruit
Gorgonzola, Brie, Fiscalini Cheddar, Edam

Sliced Fruit Plate
selection of fresh fruit

 **Apple Sandwich no sugar added**
vanilla sponge filled with apple-calvados compote

Blueberry Sundae
French vanilla ice cream, whipped cream

Ice Cream
Vanilla • Coconut
Strawberry Sherbet • Cookies N Cream Frozen Yogurt

 Vanilla •  Amaretto

AFTER DINNER DRINKS

Tangerine Dream Cordial in souvenir glass 5.95
Grand Marnier and Crème de Cacao White

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



NO SUGAR ADDED