



## STARTERS • SOUPS • SALADS

**Lomi-Lomi \***  
marinated salmon, Spanish onions, diced tomato, cilantro, lime juice

**Goat Cheesecake with Red Onion Jam** GOURMET VEGETARIAN  
Savory goat cheese cheesecake on a crumble puff

### Crispy Crab Roll

Crisp crouton roll filled with wasabi-accented crab, avocado

**Pumpkin and Squash Soup** GOURMET VEGETARIAN  
nutmeg, cinnamon, cream, butter-bronzed apple, sage

### Duck and Sausage Gumbo

onion, celery, bell pepper, scallion, rice

### Chilled Roasted Peach Soup

strawberries, sliced almonds

### Gourmet Greens

toasted pecans, cherry tomatoes, orange segments

## HOLLAND AMERICA LINE SIGNATURES

### French Onion Soup "Les Halles"

Gruyère cheese crouton

### Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

## MAINS

### Bami Goreng

Indonesian stir-fried noodles, chicken sate skewer, prawn cracker

### Hawaiian Chopped Salad

A bed of shredded romaine lettuce, topped with grilled shrimp, Maui onion rings, chunks of sweet pineapple, cherry tomatoes, and sprinkled with chopped macadamias, served with a tangy mandarin orange vinaigrette

### Crispy Sweet-and-Sour Shrimp

steamed jasmine rice, sweet-and-sour vegetables

### Braised Oxtail

sun-dried tomato risotto, roasted root vegetables

### Bronx-Style Veal Chop \*

creamy pepper Jack cheese polenta, braised collard greens, diced vegetable veal jus reduction

### Curry Coconut Chicken

snow peas, eggplant, zucchini, pimientos, opal basil, lemongrass, lime juice, mild red curry, coconut milk

### Vegetarian Stuffed Cabbage

 GOURMET VEGETARIAN

red bell pepper sauce

## 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 Panna Cotta**  
vanilla ice cream, almond macaroon

**Coconut Rice Pudding**  
Baked with raisins, ginger, lemon grass and vanilla bean, served chilled with a slice of fried pineapple


**Red Velvet Cake**  
Brilliant red velvet cake layers spread with dark chocolate filling and covered in a cream cheese icing

**Crème Brûlée**  
Grand Marnier-scented custard, caramelized sugar

**Strawberry Crisp**  
French vanilla ice cream

**Cheese and Fruit**  
Gorgonzola, Brie, Hollow Dulcet, Edam

**Sliced Fruit Plate**  
selection of fresh fruit

 **Raspberry Mousse Torte no sugar added**  
Delicate sponge cake topped with a rich, sugar-free raspberry mousse

**Peach Melba Sundae**  
French vanilla ice cream, poached golden peach, Melba sauce

**Ice Cream**  
Vanilla • Rum Raisin  
Mango Sorbet • Strawberry Frozen Yogurt

 Vanilla •  Amaretto

## AFTER DINNER DRINKS

**Banana Split Cordial** in souvenir glass 5.95  
Crème de Banana, Crème de Cacao & Amaretto

**Espresso** 1.25

**Cappuccino** 1.75

ask your beverage server for additional drink selections