







STARTERS • SOUPS • SALADS

-  **Suprême of Hawaiian Fruit** GOURMET VEGETARIAN
Island fruits gently folded with coconut liquor, with just a trace of lime
-  **Seared Ahi Tuna Carpaccio ***
Peppercorn-crusted and thinly sliced, served with a zingy papaya-ginger relish
- Vegetable Samosa**
radish-cucumber raita, tamarind
-  **Cream of Four-Mushrooms** GOURMET VEGETARIAN
Oyster, Shiitake, Button and Enoki mushrooms
- Hot and Sour Shrimp Soup**
shiitake mushroom, celery, garlic, tamarind, mirin, lime, chili
- Chilled Coconut Nutmeg Soup** GOURMET VEGETARIAN
coconut, yogurt, milk, vanilla, nutmeg
- Haricots Verts Salad with Fig**
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

- Bucatini with Duck**
zucchini, mushrooms, cream, duck glaze, tomatoes, parsley
- Chicken, Papaya and Avocado Salad**
lime juice, walnut oil vinaigrette, watercress, walnuts
- Peppercorn-Crusted Swai Fillet ***
A mild-flavored fresh water fish, encrusted with ground black pepper, served sautéed with a whole-grain mustard sauce, poached fingerling potatoes and baby vegetables
- Beef Sukiyaki ***
thinly sliced beef, bamboo shoots, shitake mushrooms, cabbage, tofu, soba noodles
- Rum-Glazed Barbecue Pork Ribs**
Tender and juicy pork ribs glazed in a tangy rum sauce, served with mashed potatoes and pineapple coleslaw
- Chicken Lu'au**
coconut milk, taro leaves, root vegetables, sticky rice
-  **Crispy Sweet-and-Sour Tofu** GOURMET VEGETARIAN
ginger, garlic, Chinese Five Spice, bell pepper, onion, glazed pineapple, steamed basmati 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




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Seafood Louis *
bay shrimp, scallops, salmon, cod, chili-mayonnaise dressing


 **Artichoke and Olive Bruschetta** GOURMET VEGETARIAN
Homemade lightly toasted focaccia, topped with a lively artichoke and katamala olive tapenade, drizzled with extra virgin olive oil

Warm Apple Smoked Salmon with Yogurt-Chive Dip
Served with thin bread crisps and crunchy apple salad

 **Cream of Green Asparagus Soup** GOURMET VEGETARIAN
pesto croutons

Roasted Tomato and Barley Soup
herbed tomato broth, vegetables, barley

Chilled Rhubarb Soup
rhubarb, cinnamon, caramelized sugar

 **Mixed Seasonal Greens** GOURMET VEGETARIAN
caramelized apple, toasted walnuts, dried cranberries, cranberry-ginger vinaigrette

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"
Gruyère cheese crouton

Classic Caesar Salad
Parmesan cheese, garlic croutons, anchovies

MAINS

Fettuccine all'Arrabiata
tomato sauce, hot red pepper flakes, crispy pancetta

Grilled Duck Salad with Dried Sour Cherries *
frisée, watercress, poached egg, walnuts, tarragon, sour cherry vinaigrette

Spiced Shrimp with Cheesy Grits
broccoli, roasted-tomato concassée


Curried Beef Short Ribs
braised parsnips, carrots, rutabaga and potatoes

Pork Buco
tomato sauce, lemon-garlic, mushroom risotto

Turkey Roast with Giblet Gravy and Cranberry
apple-pecan stuffing, glazed dilled carrots and turnips, Brussels sprouts, candied sweet potato

Quinoa Vegetarian Meatballs
dill-paprika sauce, crumbled feta, brown rice and pine nut pilaf

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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

Pumpkin-Chocolate Cake

Aromatic and moist, studded with chocolate, cranberries and walnuts and drizzled with chocolate glaze

Cappuccino Mousse Torte

chocolate sponge, cappuccino mousse, nuts

Kiwi and Passion Fruit Pavlova

vanilla whipped cream, passion fruit sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Pineapple Crisp

French vanilla ice cream

Cheese and Fruit

Maytag Blue, Brie de Nangis, Beecher's Flagship Reserve, Marco Polo

Sliced Fruit Plate

selection of fresh fruit

Chocolate Delight

chocolate cake, dark chocolate ganache, white chocolate mousse, chocolate shavings


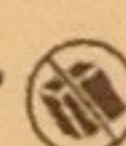
Lychee Sundae

vanilla ice cream, mango sauce, whipped cream, toasted coconut

Ice Cream

Vanilla • Tiramisu

Watermelon Sorbet • Raspberry Frozen Yogurt

 Vanilla •  Chocolate

AFTER DINNER DRINKS

Violet Beauregard Cordial in souvenir glass 5.95
Chambord and Crème de Cacao White

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections