








## STARTERS • SOUPS • SALADS

-  **Honeydew Melon and Papaya** GOURMET VEGETARIAN  
Bathed in a zingy ginger sauce
- Kauai-Style Poke \***  
tuna, salmon, sesame, tomatoes, ginger, avocado, sweetened sesame kalbi dressing
- Brie in Crispy Phyllo**  
hazelnuts, apple-cranberry chutney
-  **Farmer's Vegetable Purée** GOURMET VEGETARIAN  
garlic crouton
- Pepper Pot with Dumplings**  
root vegetables, chunks of beef, ginger, garlic
-  **Chilled Strawberry Bisque** GOURMET VEGETARIAN  
green peppercorn cream
-  **Crunchy Jicama and Mango Salad** GOURMET VEGETARIAN  
butter lettuce, cucumber, chili-lime dressing

## HOLLAND AMERICA LINE SIGNATURES

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

## MAINS

- Farfalle Affumicato**  
bow tie pasta, smoked salmon, rosé-cream sauce
- Asian Sesame Salad \***  
Chinese cabbage, mixed greens, bamboo shoots, bean sprouts, water chestnuts, snow peas, carrot, rice noodles, Asian sesame dressing, sesame-crusting salmon fillet
- Five Spice Shrimp**  
Cotija mashed potatoes, sautéed green beans with red bell pepper and corn
- Tri-Tip with Roasted Shallot Vinaigrette \***  
cheesy polenta cake, sautéed green beans
- Crackling Pork Belly**  
braised red cabbage, boiled potatoes, raisin-apple chutney
- Sweet-and-Sour Chicken**  
Asian-style vegetables, egg fried rice ring
-  **Baked-Stuffed Eggplant** GOURMET VEGETARIAN  
ragoût of zucchini, onion, eggplant, tomato

## 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, tart cherries and toasted almonds


**Coconut Panna Cotta**  
toasted coconut - fruit salsa

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

**Peach Crisp**  
French vanilla ice cream

**Cheese and Fruit**  
Gorgonzola, Brie, Marco Polo, Edam

**Sliced Fruit Plate**  
selection of fresh fruit

 **Viennese Apple Strudel no sugar added**  
The Austrian classic, made with fragrant cinnamon-scented apples and raisins,  
rolled in a strudel dough and served with a warm vanilla sauce

**Strawberry Sundae**  
French vanilla ice cream, strawberry topping,  
whipped cream, nutty praline crunch

**Ice Cream**  
Vanilla • Mint Chocolate Chip  
Strawberry Sorbet • Blackberry Frozen Yogurt

 Vanilla •  Coffee Fudge

## 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