

STARTERS • SOUPS • SALADS

Honeydew Melon and Papaya GOURMET VEGETARIAN

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-crusted 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

(Y) culinary council

@ vegetarian

responsible seafood

DESSERTS

Chocolate Seduction

salted caramel sauce

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

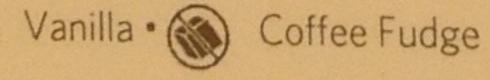
French vanilla ice cream, strawberry topping, whipped cream, nutty praline crunch

Ice Cream

Vanilla · Mint Chocolate Chip

Strawberry Sorbet • Blackberry Frozen Yogurt





AFTER DINNER DRINKS

Tangerine Dream Cordial in souvenir glass Grand Marnier and Crème de Cacao White	5.95
Espresso	
Cappuccino	1.25
	1.75
ask your beverage server for additional drink selections	

