



CHAT



Back

SHIP TIME 8:18 PM



Master Chef Rudi Sodamin Recommendations

STARTERS • SOUPS • SALADS

Ebi Shrimps with Lime Glaze
avocado-slaw



Cream of Cauliflower
celery, leek, cream

MAINS

Singapore Style Noodles
Chinese barbeque pork, shrimp skewer

Gaeng Massaman Nua - Massaman Beef Curry
coconut, pineapple, potato, peanuts, coconut rice

STARTERS • SOUPS • SALADS

Seared Ahi Tuna Carpaccio *

jicama chips, papaya-ginger relish

Grilled Vegetables and Asiago

olive oil, balsamic vinegar reduction

Ebi Shrimps with Lime Glaze

avocado-slaw



Cream of Cauliflower

celery, leek

Country-Style Lentil Soup

garden vegetables, sausage

Chilled Kiwi-Melon Soup

cilantro, peppers, red onion



Tomato Romaine Salad

cucumber, carrot, hearts of palm

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"

Gruyère cheese crouton

Classic Caesar Salad

Romaine lettuce, Caesar dressing, grated Parmesan cheese, garlic croutons and anchovies



MAINS

Singapore Style Noodles

Chinese barbeque pork, shrimp skewer

Chicken, Papaya and Avocado Salad

lime juice, walnut oil vinaigrette, watercress, walnuts

Barramundi Fillet *

lemon-dill couscous, savory greens

Gaeng Massaman Nua - Massaman Beef Curry

coconut, pineapple, potato, peanuts, coconut rice

Calf's Liver with Pancetta and Balsamic Onions

smashed red skin potatoes, roasted Brussels sprouts, bacon

Turkey Roast with Giblet Gravy and Cranberry

apple-pecan stuffing, glazed dilled carrots and turnips, Brussels sprouts, candied sweet potato



Baked-Stuffed Eggplant

ragoût of zucchini, onion, eggplant, tomato

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

Jasmine rice, sautéed greens, garlic cherry tomatoes

Broiled New York Strip Loin *

red skin mashed potatoes, cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus

