

Pizza

Four Cheese • Double Pepperoni Mushrooms, Onions, Olives and Green Peppers

Pasta Bar

Stuffed Manicotti Vermicelli • Farfalle Marinara • Bolognese • Alfredo

Asian Corner

Tropical Fruit Salad • Sushi Bar FEATURING

A Taste of Malaysia

Salad Fresh

Fried Purii Bread • Curry Laksa Soup
Steamed Fish Fillet with Garlic • Stir-fried Cabbage and Egg
Beef Rendang • Malaysian Potato Curry
Malaysian-Spiced Chicken • Pepper Shrimp with Peanut Sauce
White Rice • Fried Rice • Nasi Lemak (coconut rice) • BI Hon Noodles

Chilled Specials

HAL Stuffed Super Deli • Muffuletta Sub • Hal XL Sub Vegetable Baguette

> Apple, Pear and Toasted Pecan Salad Pork with Asian Sesame Red Potato and Asparagus Salad Tomato, Mozzarella with Pesto Mandarin Shrimp Salad

Cantaloupe • Mango • Fresh Fruit Salad

Bistro Specials

Double-Baked Potato Soup

* Pan-Fried Basa

Asian-Style BBQ Pork Ribs

Indonesian Tofu and Tempeh Curry Gourmet VEGETARIAN

Sautéed Green Beans with Red Onions • Colossal Crisp French Fries

Garlic Mashed Potato • Vegetable Rice Pilaf

Our Carving Dish

Whole Roasted Turkey with Cranberry Sauce Rotisserie Chicken

Desserts

Peach and Berry Pie • Rhubarb Streusel Cake • Raspberry-Peach Pastry Slice
Strawberry Cheesecake • Rhubarb-Strawberry Mousse
Raspberry Fruit Slice • Chocolate Cream Puff
Red Velvet Cupcake • Coconut Swiss Roll
Fresh Strawberry Tart no sugar added • Hazelnut Mousse no sugar added
Coconut Pudding no sugar added

Holland America Line only serves sustainable seafood

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Lunch Appelizers

Peach, Orange and Pear Delight GOURMET VEGETARIAN

honeydew, grapes, Frangelico liqueur

Roasted Teriyaki Turkey Tender

Savory-sweet and juicy, slices of turkey with crisp snow peas and crunchy jicama salad

Cod and Shrimp Fritters

Fisherman's handed-down recipe of spiced cod and shrimp, cooked until crispy and served with a spicy pepper-corn dip

Soup and Salad

Double-Baked Potato Soup

A velvety, cream soup of puréed potato and Cheddar cheese, garnished with chive and bits of bacon

Great Sound Salad GOURMET VEGETARIAN

Bibb lettuce, avocado, tomato, red beans, French green beans, garbanzo beans

Choice of Dressing: Olive Oil & Balsamic Vinegar, House Italian, Thousand Island, Blue Cheese, Asian Sesame Ginger or fat-free Italian

Entrées

Spaghetti with Meatballs

marinara sauce

Avocado Citrus Salad GOURMET VEGETARIAN

avocado, Meyer lemon slices, mixed lettuces, basil, citrus zest, sherry vinaigrette

Roasted Chicken Salad Sandwich

Diced chicken, raisins, apples, red onions, celery, toasted almonds and mayonnaise, served on whole wheat with romaine lettuce, tomatoes and sweet potato fries

* The Master Chef's Burger

Grilled quarter-pound beef patty seasoned with our own flavorful rub and topped with a three-onion mélange, seared mushrooms and melted Monterey Jack cheese, served on a bun with Half Moon Cay barbecue sauce and shoestring potato fries

Traditional Fish and Chips

Firm-fleshed cod fillet dipped in beer batter, cooked until crispy golden, served with malt vinegar, tartar sauce and hefty steakhouse fries

Chicken Korma

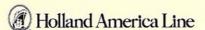
This Northern Indian chicken dish is simmered in a fragrant creamy sauce with onion, garlic, ginger and cashews, served with a ring of aromatic basmati rice, topped with toasted coconut, almonds, and mango chutney

Indonesian Tofu and Tempeh Curry GOURMET VEGETARIAN

Cultured soy beans, braised with coconut, lime and cilantro, served with almond brown rice

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Lunchlime Sweets

Peach and Berry Pie

Caramelized peaches baked with berries in sweet crust, served with vanilla ice cream and whipped cream

Chocolate Layer Cake

Dark chocolate sponge layer of chocolate ganache

Fresh Strawberry Tart no sugar added

Tender pastry dough, filled with a sugar-free pastry cream and topped with slices of fresh strawberry

Sliced Fruit Plate

An assorted selection of fresh fruit

Frozen Treats

Vanilla Ice Cream

Coffee Ice Cream

Lime Sherbet

Raspberry Frozen Yogurt

No Sugar Added Vanilla Ice Cream

No Sugar Added Coffee Fudge Ice Cream

Peach Melba Sundae

French vanilla ice cream, poached golden peach, Melba sauce



Flavors of World

Pita Breads ● Bread Sticks ● Ciabatta ● Focaccia ● Garlic Bread

French Baguette ● Brioche Loaf ● Lemon Zest and Oregano Olive Bread

Sourdough Bread ● Sesame Breadstick ● Corn Bread

Dark Rye Bread, Kaiser Rolls, & Pumpernickel Bread

Fresh Fruit Delights

Chilled Options and Salads

Chilled Berry Soup and Mango Gazpacho Soup Mediterranean Assorted Cheeses and Italian Assorted Cold Cuts Greek Salad, Seafood Salad, Greek Dolmas, Red Onion and Tomato Salad, Buffalo Mozzarella Salad, Pasta Salad, Green Asparagus Rolled with Ham Seafood Terrine, Bay Shrimp and Corn Salad, Hummus, Tatziki Sauce Marinated Olives

From the Netherlands and Germany with Carving

Station

Flavor of the Caribbean

Black Bean Soup
Stuffed Eggs with Onion and Peppers
Sliced Roasted Pork with Marinated Peppers and Onion
Caribbean Seafood Ceviche
Caribbean Pot Roast of Beef
Sautéed Rutabaga, Squash, Turnips, Carrots and Beets
Pork Ribs with Curry Spiced BBQ Sauce
Aroz Con Pollo
Caribbean Jerk Chicken

Carving

Pork Leg with Chimichuri

Flavor of Spain France & Italy

Selection of Bruchetta
Assorted tapas, Baked Okra in Provencal Sauce
Spanish Empanadas
Beef Bourguignon
Chicken Coq Au Vin
Paella
Pan Fried Fish with Spicy Saffarito Salsa

Dessert

Tiramisu • Strawberry Amaretto Cake • Baklava
Brazo de Mercedez • Spanish Churros • Yogurt Cake
Brownies and French Pastries
Assorted Puddings • Semolina Pudding • Mango Mousse
Pineapple Upside down • Caribbean Rum Cake • Caramel Flan
Mixed Fruit Tartlet

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STARTERS • SOUPS • SALADS

Seafood Deviled Eggs *

smoked salmon, crab, honey mustard dressing

Italian Prosciutto Ham *

cantaloupe, arugula

Steamed Black Mussels

white wine, garlic, tomato, parsley, heavy cream, garlic toast

Creamy Carrot Soup ^

roasted garlic, ginger, nutmeg

Chicken Pho with Lime and Rice Stick Noodles

coconut milk broth, cilantro, galangal, mint, bean sprouts, Serrano chilies

French Onion Soup "Les Halles"

Gruyère cheese crouton

Chilled Guanabana Soup ^

toasted coconut, nutmeg

Garden Bounty ^

gourmet greens, cabbage, radish, red bell pepper, sourdough croutons

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

MAINS

Baked Ziti with Sausage and Sun-Dried Tomato

ricotta, spinach, mild Italian sausage, sun-dried tomato, marinara

Grilled Duck Salad with Dried Sour Cherries *

frisée, watercress, mâche, poached egg, walnuts, tarragon, sour cherry vinaigrette

(Y) Olive Oil-Poached Cod with Chorizo Cream

zucchini, asparagus spears, Parisian-style poached potatoes

Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, Swiss chard, garlic cherry tomatoes

Caribbean Braised Beef Pot Roast

red wine sauce with rum raisins, frizzled onions, root vegetables, mushroom medley, pineapple mashed yams

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Parmesan-Coated Veal Loin

artichoke mushroom ragoût, mascarpone polenta, French green beans

Mascarpone Stuffed Quail

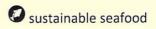
creamy polenta, pancetta, pear onions

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus

Curried Vegetable Cutlet ^

Indian spices, garbanzo beans, tomato sauce, baby bok choy



Jonnie Boer

Holland America Line has brought together an extraordinary group of talented chefs from around the world. Working with Master Chef, Rudi Sodamin, they have come up with unique dishes just for Holland America Line.



Jonnie Boer is head chef at De Librije in Zwolle, recognized as one of the "50 best restaurants in the world," and only the second restaurant in the Netherlands to be awarded three stars. His catering company, Food on Tour, sells its own products and, in 2008, he and his wife, Thérèse, opened a new hotel with restaurant, as well as a cooking and wine school. The restaurant, Librije's Zusje, was awarded a Michelin star within six months of opening. Boer was named a

Knight in the Order of Orange Nassau in 2005, one of the Netherland's highest honors.

RECOMMENDED WINES

WHITE		I
Stag's Leap Chardonnay, CA lightly-spiced apples and citrus notes of tangerine and lemon	39	
Kenwood Sonoma Sauvignon Blanc, CA dry and crisp with a grassy herbal aroma		10.50
RED		
Luigi Bosca "La Linda" Malbec, Argentina distinctive, intense with cherry and spice	34	
Batisiolo Barbera D'asti, Italy		9.75

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DESSERTS

Chocolate Avalanche Cake

fudge sauce, tripple berry sauce, whipped cream

Warm Espresso-Prunes Pudding

sticky pudding, zabaglione, meringue

Grand Marnier-Marinated Cherry Mille Feuille

vanilla cream, gianduia gelato

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Peach Crisp

French vanilla ice cream

Cheese and Fruit

Asiago, Emthaler, Havarti, Brie

Sliced Fruit Plate

selection of fresh fruit



(Hazelnut Mousse Cake no sugar added

vanilla sponge cake, rum-flavored hazelnut mousse, hazelnuts, pistachios

Hot Fudge Sundae

French vanilla ice cream, whipped cream, toasted almonds

ice Cream

Vanilla Ice Cream • Red Cactus Ice Cream

Orange Sorbet • Cookies N Cream Frozen Yogurt





No Sugar Added Vanilla Ice Cream 🔊 No Sugar Added Coffee Fudge Ice

AFTER DINNER DRINKS

Espresso	1.25
Cappuccino	1.75
Extra Shot	.50
Tangerine Dream	5.95
Grand Marnier and Crème de Cacao White	





10:30pm - 11:30pm

Assorted Bread Basket
Bowl of Whole Fresh Fruits
Sliced Tropical Fruit

Chilled Options

Agri Dulce Repolyo - Coleslaw
Achara - Marinated Papaya
Patatas Torta - Potato Salad
Manok at Pina - Chicken and Pineapple
Pipino Enselada - Cucumber Salad
* Rellenong Salmon - Stuffed Salmon
Sardinas Manilenia - Sardines in Tomato Sauce
Ensaladang Hipon - Shrimp Salad
Finger Sandwiches

Hot Selections

Picadillo - Beef Consommé

Pansit Molo - Light Cream with Pork Stuffed Pasta

Adobong Manok at Baboy - Chicken and Pork

* Bistek at Sibuyas - Minute Steak with Lemon-Soy Sauce

Lapu Lapu Escabeche - Sweet and Sour Fish

Sinangag na Kanin - Fried Rice

Lumpiang Sariwa - Fresh Eggroll MADE TO ORDER

Sweet Endings

Saging Keyk - Banana Nut Cake

Leche Plan Coco - Caramel with Coconut

Braso de Mercedes - Soft Meringue and Custard Roll

Gulaman - Cream Fruit Jell-O

Champorado - Chocolate Sticky Rice Pudding

Fresh Fruit Salad

Assorted Cheeses with Fruit and Crackers

Create Your Own Sundae at the Ice Cream Parlor

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