

Pizza

Four Cheese • Double Pepperoni Pepperoni, Sausage, Mushroom and Olives

Pasta Bar

Spinach and Ricotta Lasagna Fettuccini • Tortellini Marinara • Bolognese • Alfredo

Asian Corner

Tropical Fruit Salad • Sushi Bar FEATURING

A Taste of Cantonese

Pickled Vegetable Salad with Tangerine
Dumpling Soup • Tea Eggs, Spring Rolls
Steamed Fish in Ginger
Stir-fried Vegetables • Pork in Black Bean Sauce
Beef with Onion in Oyster Sauce • Sweet and Sour Chicken
White Rice • Fried Rice • Chicken Chow Mein

Chilled Specials

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

Tabbouleh Salad
Thai Beef Salad
Three-Bean Salad
Angel Hair Pasta with Italian-Style Roasted Vegetables
Crab Salad

Honeydew • Papaya • Fresh Berries

Bistro Specials

Manhattan Clam Chowder
Traditional Fish and Chips
BBQ Roasted Chicken
Grandmother's Bread Dumplings GOURMET VEGETARIAN
Stewed Root Vegetables • Colossal Crisp French Fries
Roasted Potatoes • Mexican-Style Rice

Our Carving Dish

* Pork Loin with Apple Sauce and Gravy Rotisserie Chicken

Desserts

Walnut Pie • Black Forest Cake • Apple Tartlet
Blueberry Cheesecake • Raspberry Mousse
Tiramisu Slice • Raspberry Cream Puff
Vanilla Cupcakes • Chocolate Swiss Roll
Chocolate Éclair no sugar added • Strawberry Mousse no sugar added
Pistachio Pudding no sugar added

Holland America Line only serves sustainable seafood

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Lunch Appelizers

Melon Trio GOURMET VEGETARIAN watermelon, cantaloupe, honeydew, Port wine reduction

* Smoked Seafood Sampler

Smoked mackerel, scallops, and trout accompanied by apple-horseradish sauce

Vegetarian Taquitos GOURMET VEGETARIAN With diced avocado and fresh salsa

Soup and Salad

Manhattan Clam Chowder

This tomato-based classic is filled with tender clams, potato, carrot, onion and garlic with a Tabasco kick

Salad Caprese GOURMET VEGETARIAN

Overlapping slices of sun-warmed tomato, crisp red onion and fresh buffalo mozzarella, drizzled with extra-virgin olive oil and placed on a bed of buttery Boston lettuce

Choice of Dressing: Olive Oil & Balsamic Vinegar, House Italian, Thousand Island, Blue Cheese, Lime Chipotle or fat-free Lemon Herb

Entrées

Fettuccine Gorgonzola GOURMET VEGETARIAN

cream sauce, sun-dried figs, dates

Fresh Mozzarella and Tomato Salad GOURMET VEGETARIAN

red cherry tomatoes, baby mozzarella, lemon-dressed arugula, basil, parsley

Grilled Three-Cheese Sandwich GOURMET VEGETARIAN

Mozzarella, Cheddar and Provolone melted between slices of challah, served with potato salad

* The Classic All American Burger

Grilled beef patty on a sesame bun with sautéed mushrooms and onions, Cheddar cheese and bacon, served with all your favorite condiments and fresh-made French fries

Traditional Fish and Chips

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

Wiener Schnitzel

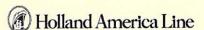
breaded veal scaloppini, pan-fried potatoes, vegetable medley

Grandmother's Bread Dumplings GOURMET VEGETARIAN

Served with mushroom ragoût

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Lunchtime Sweets

Walnut Pie

Sweet, crunchy and gooey in a flaky crust

Lemon Tart

Flaky pastry filled with a tart lemon cream and served with a sweet blueberry compote

Chocolate Éclair no sugar added

Billowing choux pastry filled with velvety chocolate custard

Sliced Fruit Plate

An assorted selection of fresh fruit

Frozen Treats

Vanilla Ice Cream

Mint Chocolate Chip Ice Cream

Lime Sherbet

Black Cherry Frozen Yogurt

No Sugar Added Vanilla Ice Cream

No Sugar Added Mint Chip Ice Cream

Strawberry Sundae

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



Country Italian Roll's Korn Spitz Rolls Muesli Bread

Appelizers

Fruit Ceviche GOURMET VEGETARIAN
Parfait of Salmon and Tuna Tartares *

Soups and Salads

Curried Breadfruit Soup GOURMET VEGETARIAN
Pepper Pot Soup

Daily 12 Salad Bar

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

> Tabbouleh Salad Thai Beef Salad Three-Bean Salad Crab Salad

Entrées

Fusilli Primavera Gourmet VEGETARIAN
Pasta Sauce Selection:

Marinara • Bolognese • Alfredo

Caribbean 'Jerk' Chicken Breast
Red Wine-Braised Brisket
* 8 oz. New York Strip Loin Steak
Island-Spiced Rack of Pork
Grilled Red Curry-Coconut Yellowfin Sole *
Vegetable Lasagna GOURMET VEGETARIAN

Accompaniments

Mashed Boniato White Sweet Potato Jamaican Peas and Rice Colossal Crisp French Fries

> Mixed Vegetables Island Coleslaw

Desserts

Berry Snow Cap
Rum Cake
Apple Tower no sugar added
Cheese and Fruit

Create Your Own Sundae at the Ice Cream Parlor

STARTERS • SOUPS • SALADS

Fruit Ceviche ^

papaya, pineapple, mango, lime-mint dressing

Parfait of Salmon and Tuna Tartares *

crème fraîche, salmon caviar, crostini

Caribbean Island Fritters

chili pepper-corn dip, fried plantain

Curried Breadfruit Soup ^

island spices, spinach

Pepper Pot Soup

root vegetables, dumplings, chunks of beef, ginger, garlic

French Onion Soup "Les Halles"

Gruyère cheese crouton

Chilled Blueberry Soup ^

Crème de Cassis, Champagne

Red Beet and Blue Cheese Salad ^

Iceberg, bibb lettuce, avocado, cherry tomatoes, red bell peppers

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

MAINS

Fusilli Primavera ^

sautéed vegetables, white wine, cream, Asiago cheese

Tomato and Bread Salad with Tender Chicken Bites

parsley, romaine lettuce, iceberg, red wine vinegar, olive oil

Cedar-Baked Red Curry-Coconut Yellowfin Sole *

cilantro, asparagus, green zucchini, scallions, jasmine rice, Thai sweet chili sauce

Grilled Salmon with Pesto *

basmati rice, sautéed mix greens, garlic cherry tomatoes

(X) Red Wine-Braised Brisket

paprika-infused onions, buttermilk mashed potatoes, snow peas, carrots, broccoli

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Island-Spiced Rack of Pork

mashed Boniato white sweet potato, Island coleslaw

Caribbean 'Jerk' Chicken Breast

Jamaican peas and rice, grilled pineapple spears

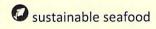
Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus

Vegetable Lasagna ^

grilled vegetables, béchamel sauce, marinara sauce, Parmesan cheese





Rudi Sodamin

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.



Master Chef, Artisan and Culinary Consultant for Holland America Line, Chef Rudi is an internationally respected food authority. He is the most highly decorated chef working on the world's oceans, and one of the industry's most innovative culinarians. Chef Rudi revolutionized culinary practices and perceptions on the most prestigious cruise lines in the world including Cunard Lines and is the author of numerous internationally published cookbooks such as;

"Seduction and Spice", "A Taste of Excellence", "A Taste of Elegance", "A Taste of Celebration", and his most recent "Culinary Signature Collection - APPETIZERS". Sodamin is a member of the Academy Culinaire de France, Maîtres Cuisiners de France and Honoree Member Club des Chefs des Chefs.

RECOMMENDED WINES

WHITE		Ī
Conundrum, California Peach, apricot, green melon and pear	44	
Villa Maria Sauvignon Blanc, New Zealand Ripe gooseberry, melon and exotic herbal aromas		12.25
RED		
Cline Cellars Zinfandel Intense dusty wildberry flavors with peppery tannins	39	
Columbia Crest Grand Estates Merlot, WA Briary hints of oak, mahogany with rich texture		12.25

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DESSERTS

Peanut Butter Silk Pie

gramcracker crust, chocolate sauce

Berry Snow Cap

berry compote, sweet biscuit, meringue

Rum Cake

vanilla sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Mango Blueberry Crisp

French vanilla ice cream

Cheese and Fruit

Gorgonzola, Pont-l'Évêque, Fiscalini Cheddar, Edam

Sliced Fruit Plate

selection of fresh fruit



Apple Tower no sugar added

white sponge cake, cinnamon apples, whipped cream

Mango Sundae

French vanilla ice cream, diced mango, mango sauce, whipped cream

Ice Cream

Vanilla Ice Cream • Pistachio Ice Cream

Raspberry Sorbet • Chocolate Frozen Yogurt



No Sugar Added Vanilla Ice Cream



No Sugar Added Chocolate Chip Ice Cream

AFTER DINNER DRINKS

Espresso	1.25
Cappuccino	1.75
Extra Shot	.50
After Eight	5.95

Kahlua, Crème de Menthe Green and Bailey's Irish Cream







10:30pm - 11:30pm

Corn Bread with Jalapeño
Dark Rye Bread
Portuguese Rolls
Bowl of Whole Fresh Fruits

Chilled Options

Calamari Salad with Jicama

Tomato and Onion Salad with Basil-Lemon Dressing

Escabeche de Pato - Duck Salad

Mixed Greens with Avocado and Cucumber
in Red Pepper-Lemon Dressing MADE TO ORDER

Hot Selections

Chupe de Camarones - Shrimp Chowder

Jamaican-Style Jerk Chicken with Beans and Rice

Conch and Cod Fritters with Corn Relish

Fried Plaintain

Creole Chicken Wrap

* Prosciutto and Arugula Pizza

Pappardelle with Andouille Sausage, Tomato,
Cream, Jalapeño and Roasted Bell Pepper

Sweet Endings

Coconut Custard

Mango Mousse Cake with Chocolate

Cayman Island Rum Cake

Jamaican Fried Plantains with Mexican Vanila Sauce

Fresh Fruit Salad

Assorted Cheese with Fruit and Crackers

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