

DRINKS

Dutch 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

Cazadores Margarita 11

Cazadores Blanco Tequila, Lime, Cointreau

Cosmopolitan 12

Absolut Citron vodka, Cointreau, cranberry, lime

Bahama Mama 10.75

Flor De Cana Rum, Malibu Rum, orange juice, pineapple juice, grenadine

Pusser's Painkiller™ 11.25

Pusser's Rum, pineapple juice, cream of coconut, orange juice, grated nutmeg

Beers \$7.75

Heineken, Stella Artois, Amstel Light, Budweiser, Bud Light, Miller Light, Corona

STARTERS

PORT TO PLATE

Coconut-Crusted Scallops

mango-pepper salsa, cilantro, fresh lime

Beef Tataki, Arugula *

sake, yuzu, ginger, cherry tomatoes

Mozzarella Salad with Ripe Tomatoes 🌿

cucumbers, olives

Navy Bean Soup

pork, pancetta, tomato, basil

Baby Spinach and Button Mushrooms 🌿

oven-roasted tomato, red onion, bacon, egg, Gorgonzola cheese

Chilled Pineapple Pina Colada

pineapple, strawberry

Available Daily

Jumbo Shrimp Cocktail **GF** **ND**

horseradish cocktail sauce

French Onion Soup

gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons



Regionally inspired local dishes and ingredients so you can taste Brazil right here onboard.



2024 Zuiderdam
**GRAND
WORLD VOYAGE**

An 18% service charge is automatically applied to all beverage and for-purchased a la carte menu items. Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.

MAINS


PORT TO PLATE Asado Rack of Lamb *

sliced roasted potatoes, grilled vegetables chimichurri

Pappardelle with Chicken Ragout
tomato, parsley


Veal Piccata, Fresh Mozzarella, Basil
sun-dried tomato risotto, arugula


Seared Plaice with Fennel, Apple *
pea risotto, roasted carrots

Spicy Vegetarian Chow Mein 
egg noodles, shiitake mushrooms, scallions, snow peas, bean sprouts,
spicy red chili peppers, soy ginger sauce

Available Daily

New York Strip Loin with Fries * 
garlic herb butter

Garlic-Herb Roasted Chicken 
avocado-tomato corn salad

Grilled Miso Glazed Salmon * 
miso ginger glaze, scallions, roasted red bell pepper

Rustic Home-Made Lasagna
tomato sauce, basil

Add-on Veggie Bowl

broccoli, asparagus, turnips

Vegan Dish of the Day

Vegan warm Beetroot Hummus, Roasted Brussel sprout, beets, cumin, seeds,
asparagus

MORIMOTO

Morimoto Épice Lobster Tails * 25
lemon foam, seasonal vegetables

Fresh Halibut XO * 25
Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Tres Leches Crème Caramel berries

Passion Fruit Mousse Torte  vanilla crust, chantilly

Gianduiotto chocolate sauce

Mango Blueberry Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection **cheddar, provolone, port salut, swiss cheese**

Ice Creams

Hot Fudge Sundae with Nuts

Espresso 2.75

Cappuccino 3.74

 Vegetarian  Gluten Free  Non-Dairy  No Sugar Added

If you have a food allergy or intolerance, please inform your server before placing your order.
*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. Cheese may be non-vegetarian.