

DRINKS

Dutch 150 ₪

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 Gambas Piri Pri

cucumber papaya, slaw, coconut, garlic piri piri sauce

Crostini with Fresh Tomato and Basil 🌿

extra virgin olive oil, aged balsamic vinegar

Seared Ahi Tuna Carpaccio *

jicama chips, papaya-ginger relish

Daikon and Mango Salad 🌿

boston lettuce, cucumber, cilantro

Baked Sweet Corn Soup

caramel corn

Chilled Apple and Carrot Soup

orange, chantilly cream, pumpkin seeds, fried ginger slices

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 Macapa 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 Moqueca Brazilian Fish Stew

cilantro rice, bell pepper

Meat Tortellini with Sauteed Spinach

bell peppers, scallions, tomato basil sauce

Tomato-Citrus Braised Oxtail

chive orzo, pecorino, grilled scallions

Roast Pork Loin with Caramelized Apple *

apple chutney, carrots

Eggplant and Potato Moussaka

zucchini, orzo pasta, cinnamon, tomato

Available Daily

New York Strip Loin with Fries *

garlic herb butter

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Maple-Brined Salmon *

corn and bell pepper relish, sage-roasted potatoes

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

asparagus, cauliflower, sautéed spinach

Vegan Dish of the Day

Roasted Carrots and Shallots with Chermoula

roasted potatoes, pine nuts

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Sacher Torte apricot preserves, whipped cream

Lemon Meringue Cheesecake blueberry sauce

Apple Crumble Tart  vanilla sauce

Cherry Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection cheddar, brie, swiss cheese, monterey jack

Ice Creams

Hot Fudge Sundae with Nuts

Espresso 2.75

Cappuccino 3.75

 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.