

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 Caribbean Pastechi

chicken and vegetable pastries, mango salsa

Cauliflower Berber

pomegranate, lime, tahini

Baba Ganoush

flat bread toast points, olives, endive

Mixed Greens and Pumpkin Salad **GF ND**

pine nuts, tomato, feta cheese

Double Baked Potato Soup

chopped bacon, grated cheese, sour cream quenelle, chive

Chilled Indian Lassi Soup

yogurt, sour cream, cardamom

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 Curacao 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 Jerk Spiced Seabass

caribbean slaw, carrot, rice and peas

Spaghetti Bolognese

tomato, basil

Flat Iron Steak with Roasted Shallot Vinaigrette

balsamic reduction, green beans, mashed potato

Monkfish Puttanesca

grilled polenta, olives salad

Baked Cheese Polenta with Mushroom and Artichoke Hearts

collard greens and red beets

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

broccoli, carrots, green vegetable

Vegan Dish of the Day

Cauliflower Steaks with Salsa Verde

lemon, tomato, quinoa

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Brazo de Mercedes meringue and vanilla custard

Chocolate Fudge Brownie Cheesecake candied pecans, marshmallow

Lemon Torte  light and refreshing

Cherry Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection swiss cheese, gouda, cheddar, grandamer

Ice Creams

Hot Fudge Sundae with Nuts

Espresso 2.50

Cappuccino 3.50

 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.