

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 Mexican Spicy Chicken Tenders

honey-Dijon mustard sauce

Peaches, Prosciutto, Mint

maple syrup, lime

Salmon Sashimi *

quinoa tomato, avocado and curry oil

Mixed Green Artichoke, Orzo Salad 

olive, salami

Split Pea and Ham Soup

leeks, celeriac, sausage

Chilled Melon Gazpacho

cucumber, cilantro, lime juice

Available Daily

Jumbo Shrimp Cocktail 

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 Manzanillo Colima 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

Mexican Spiced Pork Tenderloin Sofrito

bean puree, orange

Gnocchi with Garlic Cream Sauce

garlic, balsamic, pearl onions

Coconut Chicken Curry

sour apple, ginger, curry leaves, jasmine rice, papaya

Hake with Yuzu Reduction

Asian mushroom, gnocchi and bok choy

Vegetable Pot Pie

fennel, potato, corn, asparagus, mushrooms, cheddar, cream

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

snow peas, sauteed cabbage, carrots

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

Sacher Torte apricot preserves, whipped cream

Lemon Meringue Cheesecake blueberry sauce

Apple Crumble Tart vanilla sauce 

Apple Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection brie, gouda, pepper jack, provolone

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.