

## 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

Featured Beer 7.75

150th Hal Pils

## STARTERS

**PORT TO PLATE** Crab Seafood Cocktail **GF**

snow crab, shrimps, scallops, boiled eggs

Crostini Sampler

French bread, garlic, tomato, basil, sautéed mushrooms, goat cheese

Calamari Fritti

garlic aioli, parley

Island Salad 

bibb lettuce, avocado, tomato, red beans, french green beans, garbanzo beans

Chicken Noodle Soup

chicken, vegetables, vermicelli noodles

Chilled Pear Vichyssoise Soup

julienne of pear, cinnamon

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 French Guiana 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** Spicy Brazilian Coconut Chicken  
braised rice, tomato and cilantro salsa, plantain chips

Orecchiette with Italian Sausage  
escarole, lemon cream, oregano

Tri-tip Beef \*  
roasted spring onions, baby tomatoes, aged balsamic

Parmesan-Panko Baked Cod \* **GF**  
caper-gherkin aioli, crushed potatoes, zucchini

Vegetarian Taco with Salsa Verde   
corn, monterey jack cheese, lime-cilantro rice

Pork Tenderloin  
candied lemon sauce, polenta

### Available Daily

New York Strip Loin with Fries \* **GF**  
garlic herb butter

Garlic-Herb Roasted Chicken **GF**  
avocado-tomato corn salad


Southwest Grilled Salmon with Three Salsas\* **GF**  
cilantro rice, corn

Rustic Home-Made Lasagna  
tomato sauce, basil

### Add-on Veggie Bowl

roast pepper, eggplant, zucchini

### Vegan Dish of the Day

Vegan Jolof Rice, Rainbow Slaw   
fava beans, peas, onion ring

## MORIMOTO

Morimoto Épice Lobster Tails \* 25  
lemon foam, seasonal vegetables

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

## DESSERTS

Dulce De Leche Cheesecake coconut meringue

Chocolate Delight **NS** chocolate cake, dark chocolate ganache, white chocolate  
mousse, chocolate shavings

Sticky Toffee and Date Pudding crème anglaise

Banana Crisp vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection **pepper jack, cheddar, edam, brie**

Ice Creams

Hot Fudge Sundae with Nuts

Espresso 2.75

Cappuccino 3.75

 Vegetarian **GF** Gluten Free **ND** Non-Dairy **NS** No Sugar Added

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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.