

## 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

**Steam Dim Sum**



pork shumai, carrot, lettuce, cucumber, dipping sauce

**Shrimp, Grapefruit, Citrus Aioli**

pomegranate, red radish

**Supreme of Hawaiian Fruit** GF V

coconut liqueur, lime

**Gourmet Greens** GF V ND

toasted walnuts, cherry tomatoes, orange segments

**Cantonese Hot and Sour Soup**



bambus, straw mushrooms, tofu, ginger

**Chilled Berry Soup**

lemon zest, mint, blueberry, blackberry, raspberry

**Available Daily**

**Jumbo Shrimp Cocktail** GF ND

horseradish cocktail sauce

**French Onion Soup**

gruyère cheese crouton

**Classic Caesar Salad**

parmesan cheese, garlic croutons



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

### Peking Duck Bao Bun with Hoisin Sauce

duck, hoisin sauce, vegetable fried rice



### Orecchiette with Eggplant and Pork Ragout

tomato, garlic, Asiago cheese

### Huli Huli Chicken

sweet soy glaze, macaroni salad

### Cashew Crusted Opakapaka Fillets **GF**

kalbi sauce, butternut squash

### Sweet-and-Sour Tofu **V**

ginger, garlic, Chinese five spice, bell pepper, onion, pineapple, basmati rice

### Soy Sauce and Braised Pork Ribs

bbq sauce, herb oil, toasted sesame seed

### Available Daily

### New York Strip Loin Steak Fries \*

garlic herb butter

### Garlic-Herb Roasted Chicken

avocado-tomato corn salad

### Brown Sugar Glazed Salmon \* **GF**

roasted root vegetables, cranberry pecan rice pilaf, brown sugar glazed

### Rustic Home-Made Lasagna

tomato sauce, basil

### Add-on Veggie Bowl

sautéed greens, artichoke, broccoli

### Vegan Dish of the Day

### Vegan Pumpkin and Sage Arancini **V**

vegan swiss cheese, vegan pesto broccoli

MORIMOTO

### Morimoto Épice Lobster Tails \* 25

lemon foam, seasonal vegetables

### Fresh Halibut XO \* 25

Asian vegetables, dried shrimp, scallop XO sauce

## DESSERTS

Diplomat Strawberry Tart vanilla cream, pistachios

Sticky Toffee and Date Pudding whipped cream

Passion Fruit Mousse Eclair **NS** chocolate sauce, whipped cream

Peach Crisp vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection fontina, provolone, brie, cheddar

Ice Creams

Hot Fudge Sundae with Nuts

Espresso 2.75

Cappuccino 3.75

**V** Vegetarian **GF** Gluten Free **ND** Non-Dairy **NS** 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.