

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

Prawn Spring Roll

Asian slaw

Sweet Tomato and Fresh Buffalo Mozzarella

aged balsamic vinegar, olive oil, basil, focaccia

Shanghai Lion's Head Meatballs

scallion, ginger, soy, napa cabbage salad

Chopped Garden Salad 

romaine, red onion, green olives, tomato, cucumber, green beans, apple, organic seed mix

Chicken Pho with Lime and Rice Noodles

coconut milk broth, cilantro, galangal, mint bean sprouts

Chilled Blackberry Soup

crème fraîche

Available Daily

Jumbo Shrimp Cocktail  

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

Pork Katsu

jasmine rice, baby bok choy, Japanese curry sauce

Bucatini Caponata

eggplant, olives, bell pepper, capers, basil, pine nuts

Roasted Boneless Chicken Leg

chimichurri, sweet pea risotto

Korean Spiced Seabass

red chili sauce, green beans, Korean coconut rice cake

Curried Vegetable Cutlet 

Indian spices, garbanzo beans, tomato sauce, baby bok choy

Available Daily

New York Strip Loin Steak Fries *

garlic herb butter

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Grilled Salmon with Capers and Dill*

cilantro rice

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

cabbage, zucchini, parsnip

Vegan Dish of the Day

Vegan Creamy Quinoa and White Bean Risotto 

crispy brassica florets

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Black Forest Cake whipped cream

Carrot Cake vanilla sauce

Strawberry Mousse Torte  vanilla sable, whipped cream

Banana Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection grandamer, cheddar, provolone, 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.