

## 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** Guam Style Escabeche

scallop, shrimp corn

### Mozzarella Salad with Ripe Tomatoes

cucumbers, taggiasca olives

### Shanghai Ribs

chinese pickled cabbage salad, tamarind chutney

### Gourmet Greens

toasted walnuts, cherry tomatoes, orange segment

### Cream of Five Onion Soup

shallot, scallion, thyme

### Chilled Pear, Cucumber, Melon Gazpacho

melon, pear, herb basil

### Available Daily

### Jumbo Shrimp Cocktail

horseradish cocktail sauce

### French Onion Soup

gruyère cheese crouton

### Classic Caesar Salad

parmesan cheese, garlic croutons

## CREW DISH OF THE DAY

### Ayam Kecap

Nasi goreng, spicy beans



Regionally inspired local dishes  
and ingredients so you can taste  
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** Flat Iron Steak with Roasted Spring Onions \*

baby tomatoes, aged balsamic

#### Spaghetti Aglio E Olio

shrimp, parsley, roma tomato

#### Asian- Style Rotisserie Duck

sweet-and sour sauce, sesame stir-fried vegetables, fried egg noodles

#### Hazelnut Crusted Fresh Cod

ginger, cilantro rice, vegetable-coconut stew

#### Zucchini Tomato Tart

moroccan spiced roasted vegetables, quinoa

#### Available Daily

#### New York Strip Loin with Fries \*

garlic herb butter

#### Garlic-Herb Roasted Chicken

avocado-tomato corn salad

#### Brown Sugar Glazed Salmon \*

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

#### Rustic Home-Made Lasagna

tomato sauce, basil

#### Add-on Veggie Bowl

zucchini, cauliflower, carrots

#### Vegan Dish of the Day

#### Vegan Jolof Rice

rainbow slow

### 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

Opera Cake coffee butter cream

Tiramisu  dark chocolate ganache

Peach Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection cheddar, provolone, monterey jack, pepper 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.