

# 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

Crispy Crab Roll

wasabi, avocado, cilantro, lemon-aioli

Prosciutto, Salami, Melon and Figs

crostini, olive, sun-dried tomato

Chilled Lumpia

wrapped pulled pork, toasted peanuts, hoisin

Westland Salad 

tomato, cucumber, boiled egg

Sweet Corn Soup

chicken dumplings, leek, thyme

Gazpacho Andalusia

cucumber, bell pepper, tomato, croutons

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 Okinawa Japan 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

Crispy Japanese Sesame Chicken with Sticky Chili Sauce  
peanuts, sesame, cilantro jasmine rice

Rotelle with Oxtail  
red wine reduction and gremolata

Smoked Beef Brisket  
garlic red skin smashed potatoes, spicy slaw

Mahi Mahi Diablo  
cilantro rice, guajillo chilies, chipotle, tomato

Beyond Beef Stuffed Squash   
paprika, oregano, tomato

Spiced Roasted Chicken  
carrots, green beans, herb stuffing

### Available Daily

New York Strip Loin Steak Fries \*  
garlic herb butter



Roasted Salmon with Granny Smith Apple Butter \*  
zucchini, turnips, creamy polenta

Rustic Home-Made Lasagna  
tomato sauce, basil

### Add-on Veggie Bowl

snow peas, carrots, turnips

### Vegan Dish of the Day

Vegan Tuscan Sausage and Bean Stew    
rosemary focaccia

## MORIMOTO

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

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

# DESSERTS

Pear Frangipane Tart vanilla sauce

Chocolate Cake caramelized popcorn

Cheesecake  sable crust, strawberries

Peach and Berry Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection provolone, cheddar, roquefort, 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.