

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 Singapore Chicken Rice Roll *

lime chutney

Salmon and Tuna Poke *

crème fraiche, chili, plantain

Crab and Asparagus Quiche

cayenne mayonnaise

Mixed Green, Bacon, Red Skin Potato

boiled egg, cherry tomato

Tortilla Soup with Mushroom

avocado, goat cheese

Chilled Berry Soup

berries, mint leaf

Available Daily

Jumbo Shrimp Cocktail **GF ND**

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 Singapore 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 PLATE

Singapore Braised Rendang Lamb Shank

braised wild rice, gremolata

Mafaldini with Chicken and Poblano Cream

tomato, cilantro and corn kernels

Barbacoa Beef *

chile Colorado sauce, potato wedges, corn, avocado

Shrimp Diablo

cilantro rice, guajillo chilies, chipotle, tomato

Swiss Potato Cake

wild mushrooms, sour cream, chives

Available Daily

New York Strip Loin with Fries *

garlic herb butter

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Grilled Miso Glazed Salmon *

miso ginger glaze, scallions, roasted red bell pepper

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

zucchini, carrots, broccoli

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

Butterscotch Pudding chocolate sauce

Chocolate Black Out Cake marshmallow

Passion Fruit Mousse  sable, passion fruit sauce

Cherry Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection cheddar, provolone, havarti, roquefort

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.