

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

Chilled Mango and Kiwi
mint, mango, raspberry

Citrus Seafood Cocktail *

bay shrimp, bay scallops, squid, citrus mayonnaise

Five Spice Pork and Shrimp Spring Roll

barbecue sauce, vegetable slaw

Gourmet Greens 🌿

toasted cashew, cherry tomatoes, orange segments

Borlotti Bean and Pasta Soup **GF**

parmesan, olive oil

Chilled Carrot and Orange Soup with Cumin

carrots, honey

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

Lamb Chops with Mint Chimichurri Salsa *
green peas, almond raisin pilaf, tomato

Cannelloni Al Forno
pork, veal, parmesan, cream, tomato


Beef Tender with Creamed Leeks and Bacon *
thyme roasted potatoes, frizzle parsnip

Fresh Corvina with Arrabiata *
celeriac mash, grilled scallions

Corn and Cheese Arepas with Sour Cream 
cous-cous-chia salad

Available Daily

New York Strip Loin Steak Fries *
garlic herb butter

Garlic-Herb Roasted Chicken 
avocado-tomato corn salad


Salmon with Amber Beer Bearnaise * 
maple-glazed carrots, crispy mashed potato cakes

Rustic Home-Made Lasagna
tomato sauce, basil

Add-on Veggie Bowl

asparagus, carrots, zucchini

Vegan Dish of the Day

Vegan Tandoori-Rubbed Portobellos 
cilantro sauce

MORIMOTO

Morimoto Épice Lobster Tails * 25
lemon foam, seasonal vegetables

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

DESSERTS

Kiwi Pavlova whipped cream, toasted almonds

Chocolate Caramel Tart chocolate shaving

Apple Crumble Tart  frangelico whipped cream

Pear Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection swiss cheese, cheddar, fontina, 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.