

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

Japanese Soy and Sesame Ribs

pickled vegetable

Grilled Asparagus and Artichoke

hazelnut-yogurt

Camaron Quesadilla

jalapeno- guacamole, pico de gallo

Mixed Green Salad with Haricot Vert 🌿

pistachio, dried cranberries, goat cheese

Curried Cauliflower Soup

frizzle onion, parsley oil

Chilled Banana Soup

banana, vanilla ice cream

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

Chicken Adobo

garlic rice, green beans



Regionally inspired local dishes
and ingredients so you can taste
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 Miso and Red Wine Braise Lamb Shank

fried broccoli, potato puree, fresh orange

Rigatoni with Chicken Meatballs

basil and parmesan

Boneless Short Rib with Black Olives

mashed butternut squash, roasted shallot, red wine

Chili Prawns with Garlic Butter

black rice, spinach

Oven Baked Eggplant Parmigiana

provolone cheese, spaghetti, marinara sauce

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, carrots, snap pea

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

Lemon Meringue Cheesecake blueberry sauce

Sacher Torte apricot preserves, whipped cream

Apple Crumbled Tart  vanilla sauce

Cherry 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.