

DRINKS

Dutch 150 ₺

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 Chinese Fried Shrimp Toast

sesame seeds, pickled vegetable salad

Grilled Eggplant, Zucchini, Asparagus

peppers, mushroom, asiago, balsamic

Shanghai Lumpia

pork, shrimp, thai chili

Chopped Garden Salad **GF**

romaine, red onion, green olives, tomato, cucumber, green beans, apple, organic seed mix

Chicken Wonton Soup

soya, sesame

Chilled Peach and Ginger Soup

peaches, 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



Regionally inspired local dishes and ingredients so you can taste Shanghai, China 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 Soy Honey Ginger Shrimp

fried rice, shrimp crackers

Spaghetti Caponata

eggplant, olives, bell pepper, capers, basil, pine nuts

Steak Fajitas

flour tortillas, bell pepper, onion, roasted garlic, guacamole and sour cream, mexican rice

Seared Fresh Ono *

saffron risotto, mussels, clams, pepper

Beyond Chicken Pot Pie

potato, green peas, carrot, celery, tarragon, puff pastry crust

Available Daily

New York Strip Loin with Steak Fries *

garlic herb butter

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Roasted Salmon with Granny Smith Apple Butter *

zucchini, turnips

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

green bean, zucchini, carrots

Vegan Dish of the Day

Grilled Polenta

ratatouille, asparagus

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Brazo De Mercedes meringue, vanilla custard

Chocolate Fudge Brownie Cheesecake candied pecans, marshmallow

Lemon Torte light and refreshing 

Peach Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection brie, creamy gouda, pepper jack, cheddar

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.