

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 TABLE

Zanzibar Mish Kaki Beef and Chicken Skewer

kachumbari

Smoked Chicken with Golden Raisins

curried celery remoulade

Pickled Red Beet with Goat Cheese 

red beets vinaigrette

Mixed Green Salad with Haricot Vert 

dried cherries, halloumi

Andouille Sausage, Kale, and White Bean Soup

sausages

Chilled Lingonberry Soup

lemon zest and crème fraîche

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
Zanzibar 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 TABLE Zanzibar Biryani

chicken, rice, boiled egg, raita

Pappardelle, Shrimps Lemon

white wine cream, basil

Calf's Liver with Apples and Pancetta **GF**

caramelized onion, sautéed spinach, potato pancake

Butter Garlic Shrimps

caper-tomato onion olives tart, zucchini

Oven-Baked Eggplant Parmigiana **V**

Provolone cheese, spaghetti, marinara sauce

Available Daily

New York Strip Loin Steak Fries * **GF**

garlic herb butter

Garlic-Herb Roasted Chicken **GF**

avocado-tomato corn salad

Broiled Salmon with Herb Mustard Glaze * **GF**

roasted leeks, red bell pepper, mashed potatoes

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

sautéed cabbage, cauliflower, carrots

Vegan Dish of the Day

Vegan Sesame Rice Noodles **V** **GF**

snap peas, radishes, cilantro

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Red Velvet Cake cream cheese frosting

Zanzibar Mandazi powder sugar

Mango Mousse Terrine **NS** lychee, passion fruit

Pineapple Crisp vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection farmstead cheese, gruyere, cheddar, 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.