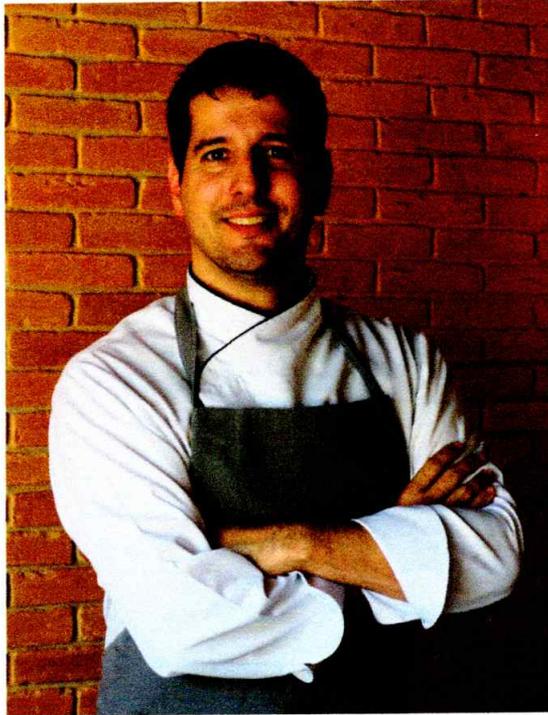




- an evening with -

Chef Andre Castro



Chef André Castro

André Castro is an award-winning Brazilian chef that has been working with F&B - Food and Beverage for 25 years in several countries. He is graduated in hospitality in Örebro and Innovation focused on R&D - Food Research and Development. He is also an international sommelier and professional olive oil taster. His plural gastronomy is focused on techniques from Mediterranean countries, without losing the strong influence of Brazilian cuisine and systematic research into ingredients from Brazil.

2026 **VOLENDAM**
GRAND
WORLD VOYAGE

An 18% service charge is automatically applied to all beverage purchases and food for-purchased a la carte menu items. Your check may reflect an additional tax for certain

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first

Croqueta de Ossobuco

Lamb croquette, green parsley dough, cream cheese

*D' Aquino Chianti Classico Reserva
Tuscany, Italy*

second

Salmão Amazônico*

Torch-seared salmon with tucupi, orange, miso and honey sauce
served with butter beans salad from Santarém (PA)

*Selbach Incline Riesling Kabinett
Mosel Region, Germany*

third

Robalo Nordestino*

Seabass in north-style Brazilian light spicy sauce with coconut milk,
black rice, vegetables and peanuts

*La Fontana Albarino
Rias Baixas, Spain*

fourth

Mar e Terra*

Surf 'n' Turf ribeye and prawn, chaud-froid garlic and herbs sauce
with sweet potato rösti

*Beringer Knights Valley Cabernet Sauvignon
Napa Valley, California*

fifth

Bolo de Aipim

Cassava cake, caramelized white chocolate anglaise,
merengue and vanilla ice cream

*Hazel Eyes
Frangelico, Crème de cacao*



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