

DRINKS

DUTCH 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

DUTCH COURAGE MARTINI 12

Olive oil fat washed De Lijn Gin, dry vermouth, St-Germain

COSMOPOLITAN 12

Stoli Citros vodka, Cointreau, cranberry, lime

ROTTERDAM RUNNER 12

raisin infused Mount Gay Eclipse Rum, fresh lemon, Galliano, vanilla, egg white

AMSTERDAM AMBROSIA 11

Bols Olde Jenever, lemon, Galliano, Crème de Cacao, sea salt

FEATURED BEER 7.75

150th HAL Pils

STARTERS

QUINOA AND CASHEW NUT SALAD ^{GF} ^V

lime, mint, jalapeno vinaigrette, dried apricots, lettuce leaf cup

PINE NUT TABBOULEH ^{GF} ^V

parsley, tomatoes, red onions, red and yellow bell pepper, mint, olive oil, lemon juice, pine nuts

VEGETABLE SPRING ROLL ^{GF} ^V

rice paper, peanuts, lettuce, carrot, garlic-soy sauce

ROASTED BUTTERNUT SQUASH SOUP ^{GF} ^V

onions, cinnamon, nutmeg, cranberry oil

ROASTED AND RAW CARROT SALAD ^{GF} ^V

avocado, toasted cumin vinaigrette

GRILLED BEYOND MEAT BEEF TACO ^{GF} ^V

crispy corn taco shell, pimentos, grilled onion, tomatoes, cilantro, avocado, vegan cheese

MUSHROOM CROSTINI ^V

forest mushrooms, whole-wheat crostini, dried cherries

ROASTED TOMATO AND MEATBALL SOUP ^{GF} ^V

Beyond Meat beef meat balls, balsamic reduction, basil

TOSSED FRESH GARDEN GREENS ^{GF} ^V

red radish, green olives, tomato, cucumber, celery, mushrooms

BEYOND MEAT ASIAN LETTUCE BEEF WRAP ^{GF} ^V

scallions, Thai chili, crispy rice noodles, ponzu dressing, cilantro, mint



Gluten Free



Vegan



No Sugar Added



Non-Dairy

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 food borne illness, especially if you have certain medical conditions.

Cheese may be non-vegetarian.

MAINS

BAKED CHEESE POLENTA WITH MUSHROOMS **GF**

artichoke hearts, red beets, sautéed greens

GRILLED PORTABELLA MUSHROOM **GF** **V**

zucchini spaghetti pomodoro-basil sauce

TOFU AND VEGETABLE STIR-FRY **GF** **V**

soy sauce, ginger, garlic, scallions, brown Rice

VEGETABLE PIZZA **GF** **V**

whole-wheat pizza dough, roasted pimentos, Roma tomatoes, Kalamata olives, red onions, zucchini, oregano, hummus

PLANT BASED BURGER WITH MANGO SALSA **GF** **V**

beyond Meat beef patty, frizzled onions, cilantro rice, ratatouille

CHIMICHURRI AND MEATBALL SANDWICH **GF** **V**

beyond Meat meatball, tomato, onion, vegan cheese, gluten free bun

LEMON GARLIC PASTA **GF** **V**

beyond Meat sausage, tomato, caper, vegan cheese

CURRIED CAULIFLOWER STEAK **GF** **V**

saffron rice, poppadoms



THE JELLYBEANS

FRESH FRUIT PLATE **GF**

selection of seasonal fruit

SELECTION OF SORBETS

selections available

VEGAN MIXED BERRIES CRISP **V**

vegan streusel

ESPRESSO 2.75

STRAWBERRY PANNACOTTA **GF**

fresh berries

VEGAN BLUEBERRY SUNDAE **V**

coconut whipped yogurt

CAPPUCCINO 3.75

An 18% service charge will be automatically added to your bar and beverage purchases. Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.