



SOUPS

Soup of the day – regular 14.75 – small 9.75

Dijon mustard soup | smoked duck breast | pine nuts | chives** – regular 19.50 – small 12.75

SALADS

Caesar salad | anchovies | croutons | egg | bacon | Parmesan cheese – 20.00
with chicken – 6.00 | Cajun shrimp – 9.00 | seared tuna – 11.00

Mediterranean couscous salad | Kalamata olives | cucumber | grape tomato | lemon zest | pumpkin seeds
feta cheese | mint yoghurt-olive oil dressing – 23.00
with chicken – 6.00 | Cajun shrimp – 9.00 | seared tuna – 11.00

Spinach & quinoa salad | egg | avocado | ripe olives | capers | red onion | daikon | horseradish dressing – 22.50
with chicken – 6.00 | Cajun shrimp – 9.00 | seared tuna – 11.00 | 2 goat cheese truffle croquettes – 8.00

Latin beef salad | tenderloin | chimi churri | charred baby corn | roasted yellow and red bell pepper
avocado | tomato | red onion | cilantro | yuca chips – 28.50

SANDWICHES

Ciabatta with seared herbed salmon | caramelized bacon | romaine & rucula | sesame | pickled cucumber
shiracha mayonnaise – 26.50

Surf & turf sliders | shrimp & Atlantic crab with candied Jalapeno mayonnaise | carpaccio with pesto mayo | yam chips – 28.50

Grilled whole grain country loaf with grilled portobello mushroom | nut spread | arugula | avocado – 19.50
with melted brie – 6.00 | with poached egg – 3.00

Italian bun | smoked rib-eye | pickles | red onion | mustard greens | Horse radish mayo – 24.50

Baguette steak with mushroom | onion | demi-glace | melted Gouda cheese | French fries – 26.50

Rib eye hamburger | caramelized bacon | blue cheese | guave-chipotle BBQ sauce | Italian bun | Parmesan funchi fries – 28.50

WARM

Conchigliette pasta | yellow & green zucchini | cherry tomato | green asparagus | roast garlic | basil
pine nuts | ripe olives | Parmesan cheese – 28.50
with chicken – 6.00 | Cajun shrimp – 9.00 | seared salmon – 11.00 | seared tuna – 11.00

Yakitori chicken | soba noodles | shitake mushrooms | spring onion | bean sprouts | snow peas | soy | sesame – 38.50

Grilled salmon | paksoy with horseradish | black and white sesame flavored quinoa | lemon-caper sauce – 45.00

Tenderloin steak topped with gorgonzola | port infused raisins | pan jus | mushrooms | sweet potato fries – 47.50

SIDE DISHES

French fries – 6.50

Sweet potato fries – 8.00

Cassave croquettes – 7.50

Parmesan polenta fries – 7.00

Vegetable medley – 6.50

Side salad – 7.50

DESSERTS

Yoghurt & coconut panna cotta | grilled pineapple | almond caramel brittle | pistachio anglaise – 18.00

Dutch style apple pie | roasted nut mélange | vanilla bean anglaise – 12.50
with dulce de leche ice cream – 17.50

No Bake Chocolate tarte | walnut | pecan and honey | passion fruit coulis – 16.00

Assorted ice cream | 2 scoops – 12.00 | 3 scoops – 17.00

** Also available as vegetarian dish. Prices are in Antillean Guilders and include 9% sales tax.