



LUNCH MENU

SOUPS

- **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
- **Black quinoa and spinach salad** | salted pecans | blackberry | tamarind vinaigrette – 22.50
with chicken – 6.00 | 2 goat cheese truffle croquettes – 8.00 | smoked salmon – 11.00
- Latin beef salad** | tenderloin | chimichurri | charred baby corn | roasted yellow and red bell pepper
avocado | tomato | red onion | cilantro | yuca chips – 28.50
- **NEW Grilled watermelon salad** | kalamata olives | red onion | sweet & sour cucumber | almonds
mint | balsamic vinaigrette | feta cheese – 24.50

SANDWICHES

- Ciabatta with seared herbed salmon** | caramelized bacon | romaine & arugula | sesame
pickled cucumber | sriracha mayonnaise – 26.50
- NEW Maria's Jamaican jerk chicken** | grilled focaccia | bacon-mango-green onion chutney
fresh tomato jam | plantain chips – 22.50
- NEW Italian bun** | beef carpaccio | arugula | Parmesan cheese | pine nuts | capers | black pepper | pesto mayo – 24.50
- Rib eye hamburger** | caramelized bacon | blue cheese | guave-chipotle BBQ sauce
Italian bun | Parmesan 'funchi' fries – 28.50

WARM

- **NEW Creamy Pappardelle** | arugula-spinach pesto | walnut | fennel | black olives | Parmesan cheese – 28.50
with chicken – 6.00 | Cajun shrimp – 9.00 | salmon – 11.00
- NEW Creole spiced corn flour breaded Lionfish** | mango-avocado-red onion-ripe olive-cilantro salad
corn tortilla chips | green tabasco aioli – 35.50
- NEW Grilled picanha** | truffle butter | mixed mushrooms | Parmesan 'funchi' fries – 45.00

SIDE DISHES

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| French fries – 6.50 | Cassave croquettes – 7.50 | Vegetable medley – 6.50 |
| Sweet potato fries – 8.00 | Parmesan polenta fries – 7.00 | Side salad – 7.50 |

DESSERTS

- No bake chocolate tarte** | Oreo crust | walnut, pecan and honey | passion fruit coulis
white chocolate and candied ginger mousse – 19.50
- Dutch style apple pie** | roasted nut mélange | vanilla bean anglaise – 12.50
with dulce de leche ice cream – 17.50
- Crème brûlée** | limoncello and lemongrass | fresh blackberry – 17.50
- Assorted ice cream** | 2 scoops – 12.00 | 3 scoops – 17.00

- Vegetarian
- Also available as vegetarian dish

Before you order! Please notify our wait staff if you have allergies or intolerances to any kind of food.

Prices are in Antillean Guilders and include 9% sales tax