



CHEF'S MENU

Three course menu – Naf. 89.50 p.p. (incl 9% sales tax)

Wine pairing – Naf. 45.00 p.p.

APPETIZER DUO

Roasted pumpkin soup | coconut cream
lemon grass | leek vinaigrette | toasted
pumpkin seed & crostini goat cheese

Seared yellowfin tuna | sesame spice mix
pearl couscous salad | roasted red beet | sweet 'n
sour cucumber foam | lemon pearls | ginger mayo

VOORGERECHT DUO

Geroosterde pompoensoep | kokoscrème
citroengras | preivinaigrette | geroosterde
pompoenpitten | crostini geitenkaas

Kort geschroeide geelvintonijn | sesam-specerijenmix
parelcouscoussalade | geroosterde rode biet | zoetzure
komkommerschuur | citroenparels | gembermayo

Corette Viognier Pays d'Oc IGP 2021 Languedoc-Roussillon, France – 17.00

MAIN COURSE

Grilled aged rib eye marinated with rosemary and
pink peppercorn | Sicilian lemon herb sauce
gorgonzola cream | creamy corn polenta with
olive crumbs | crisp fried curry beans

HOOFDGERECHT

Gegrilde 'aged' rib eye gemarineerd met rozemarijn
en roze peper | Siciliaanse citroenkruidensaus
gorgonzola crème | romige maispolenta met
olijfkruimels | krokant gebakken kerrieboontjes

19 Crimes The Banished Dark Red 2020 South Eastern Australia – 17.50

Grilled Grouper fillet marinated with annatto oil &
thyme | creamy corn polenta with olive crumbs
crispy fried curry beans | pickled pumpkin
roast bell pepper & annatto sauce

Gegrilde Grouper filet gemarineerd met annatto-olie
& tijm | romige maispolenta met olijfkruimels
krokant gebakken kerrieboontjes | gepekeld
pompoen geroosterde paprika & annattosaus

Aaldering Florence Chenin Blanc 2021, Stellenbosch South Africa – 17.50

DESSERT TRIO

Bavarois of soursop | caramel cookie crust
chocolate ganache with hazelnut

'Matcha'- lime mousse | sweetened coconut flakes
sesame éclair

Mango sherbet | chocolate crumbs
orange with Curaçao liquor sauce

DESSERT TRIO

Bavarois van zuurzak | karamelkoekbodem
chocoladeganache met hazelnoot

'Matcha' – limoen mousse | gezoete kokosvlokken
sesame éclair

Mangosorbet | chocoladekruimels
sinaasappel met Curaçao likeursaus

Bartenura Mascato d'Asti DOCG 2020 Italy – 13.50

Dishes can also be ordered separately or in combination with the à la carte menu

Appetizers Naf. 23.00 | Entree Naf. 52.00 | Dessert Naf. 18.00

Gerechten kunnen ook los besteld worden of in combinatie met het à la carte menu

Voorgerechten Naf. 23,00 | Hoofdgerecht Naf. 52,00 | Dessert Naf. 18,00