



# DINNER

Allow your palate to drift through the exquisitely combined tastes “**Connected by water**”. This menu was crafted by our culinary talent, inspired by dishes of all continents of our beautiful planet

## STARTERS



### ARUBAN BOUILLABAISSE

\$12.50

Corn dumplings, basil perfume, shrimp, calamari, grouper  
*Suggestion: Pinot grigio*



### SOUP OF THE DAY

\$10.00

Daily fresh prepared by our chef  
*Suggestion: White wine spritzer*



### CRISPY LUMP CRAB CAKES

\$17.00 \$2.00

Two crispy fried lump crab cakes with chili chipotle, mayonnaise, baby leaves  
*Suggestion: Chardonnay*



### SAMURAI TRADITION

\$14.50

Sesame crusted ahi tuna, crab & shrimp fried sushi roll, pickled ginger, seaweed, ponzu & eel sauce  
*Suggestion: White zinfandel*



### CAESAR SALAD

\$10.00

Add chicken \$4.00  
Add shrimp \$8.00  
*Suggestion: Pinot grigio*



### SHRIMP COCKTAIL

\$14.50

Cocktail sauce, horseradish, mixed greens, lemon  
*Suggestion: Sauvignon blanc*



### SEABREEZE SALAD

\$13.00

Assorted greens, dried cherries & apricots, candied walnuts, Gouda cheese, mango vinaigrette  
*Suggestion: Rioja*



### GOAT CHEESE FRITTERS

\$13.50

Baby greens, walnuts, apple confit, Jamaican flower sauce  
*Suggestion: Pinot grigio*

## COMFORT FOOD



### BOMBAY SHRIMP CURRY

\$28.00

Fried sweet plantain, papaya hot sauce, coconut flakes  
*Suggestion: Chardonnay*



### GUAVA BBQ RIBS

\$26.50

Guava BBQ sauce, red cabbage coleslaw, wedge potatoes  
*Suggestion: Balashi beer*

## VEGAN



### VEGAN SALAD

\$14.00

Tri-color quinoa, baba ganoush, falafel, plantain chips, assorted greens, spicy cilantro vinaigrette  
*Suggestion: Pinot noir*



### MANGO-TOMATO SALAD

\$13.00

Tomato, mango, pickled red onions, arugula, herb drizzle  
*Suggestion: Chardonnay*



### VEGETABLE ROTI

\$17.00

Curried green beans, potato, chickpeas, carrots, peppers, Roti flat bread  
*Suggestion: Chardonnay*



### GADO GADO

\$19.00

Peanut sauce, marinated vegetables, plantain  
*Suggestion: Riesling*



Included in the All Inclusive Package

All prices are in US\$ and are subject to a 15% service charge and government tax.



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### FROM THE SEA



#### SEARED GROUPER FILLET



\$25.00

Fried pan bati, fried plantain, spicy papaya, beurre blanc

*Suggestion: Sauvignon blanc*



#### CORVINA A LA HUANCAINA



\$26.00

Huancaína sauce, yellow aji paste, potato, choclo

*Suggestion: Chardonnay*



#### SEARED SALMON FILLET



\$27.00

Quinoa, orange-teriyaki sauce, assorted vegetables

*Suggestion: Moscato sparkling*



#### CHILEAN SEABASS \$42.00 AI \$10.00

Fried polenta, fennel seed, cilantro chutney, assorted vegetables, carrot puree

*Suggestion: Pinot noir*



#### BROILED RED SNAPPER FILLET



\$28.00

Oven crusted potatoes, herbs, onion, wine, assorted vegetables, herb drizzle

*Suggestion: Sauvignon blanc*



#### LOBSTER & SHRIMP \$45.00 AI \$12.00

Gratinated cooked lobster & shrimp in half lobster, shell with creamy sauce and Parmesan cheese

*Suggestion: Chardonnay*



#### GRILLED TUNA STEAK



\$27.00

Lemon, caper, pickled papaya sauce, assorted vegetables, quinoa

*Suggestion: Pinot grigio*

### FROM THE LAND



#### GRILLED BEEF FLANK STEAK



\$26.00

Vegetables, black beans, grilled corn & ancho pepper sauce, Mexican cream

*Suggestion: Balashi beer*



#### NEW YORK STRIPLOIN

\$38.00 AI \$5.00

Peppercorn whisky sauce, smoked chili butter, vegetables

*Suggestion: Malbec*



#### GRILLED BEEF TENDERLOIN “ROSSINI” \$40.00 AI \$7.00

Foie gras, truffle demi-glace, mushrooms

*Suggestion: Cabernet sauvignon*



#### LOBSTER AND STEAK

\$48.00 AI \$15.00

Pepper corn sauce, tomato masala

*Suggestion: Merlot*



#### BEEF DUO



\$33.00

Beef tenderloin, béarnaise sauce, Indian beef masala steak, vegetables

*Suggestion: Riesling*



#### BEEF AND SHRIMP



\$33.00

Slow roasted “Dutch” steak, grilled shrimp, Hollandaise sauce, vegetables

*Suggestion: Chardonnay*



#### PISTACHIO CRUSTED LAMB RACK \$37.00 AI \$4.00

Vegetables, orange-mint marmalade

*Suggestion: Pinot noir*



#### CHICKEN PAILLARD



\$24.00

Organic chicken breast, grey poupon, Dijon mustard with herbs

*Suggestion: Merlot*

### SIDE ORDERS

JASMINE RICE



\$5.50

COUNTRY STYLE POTATOES



\$5.50

SMALL CAESAR SALAD



\$6.00

STUFFED BAKE POTATO



\$5.50

BROCCOLI, HOLLANDAISE SAUCE



\$5.50

SIDE SALAD



\$5.50

SWEET POTATO CASSEROLE

WITH NUT CRUST



\$5.50



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