



## APPETIZERS

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### CEVICHE AND AVOCADO

marinated Caribbean seafood and avocado, mango, red onion, bell pepper, cured in fresh squeezed lime juice 14 GF

### CARIBBEAN CRAB SALAD

lump crab meat, fresh herbs, pica di papaya, lime juice, avocado, red onions, crispy corn chips and red pepper coulis 15 GF

### RED QUINOA SALAD

warm red quinoa served with apple, cucumber, cherry tomato, fresh orange, crispy garden greens, refreshing mango basil salsa 12 VG / GF

### HOMEMADE SPANAKOPITA

phyllo dough, filled with spinach and cottage cheese, fresh garden greens, balsamic vinaigrette, tomato-basil relish, curry aioli 10 V

### OCTOPUS A LA GRIGLIA

octopus from Aruba grilled till golden crisp, red quinoa, orange wedge, cherry tomato, fresh herbs and squid-ink aioli 16 \* GF

### OSSO BUCCO RAVIOLI

al dente gourmet ravioli, veal osso bucco filling, tomato herb sauce, toasted bruschetta chips 12

### SHRIMP CASSEROLE

black tiger shrimp, mushroom duxelle, potato cream, truffle jus, parmesan cheese, served warm and crispy out of the oven 14

## SALADS

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### GRILLED ROMAINE LETTUCE

grilled romaine lettuce, cherry tomatoes, green asparagus, orange filets, shaved radish, sliced roasted almonds, refreshing raspberry dressing 10 VG/GF

### MESCLUN SALAD

mixed greens with caramelized walnuts, cherry tomatoes, cucumber, red bell pepper, pickled red onions, shaved parmesan cheese and passion fruit coulis 10 V / GF (VG on request)

### SALADE NICOISE

baby lettuce, olives, cherry tomatoes, green beans, quail eggs, steamed potato, grilled tuna loin, olive oil-white wine vinegar vinaigrette 12 GF

## SOUPS

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### RICH BOUILLABAISSE

black tiger shrimp, green shell mussels, calamari, baby clams and fresh fish of the day in light and tasty bouillon based tomato broth 14 GF

### GREEN GAZPACHO

chilled cucumber & honeydew melon, basil, organic sea salt 8 VG / GF on request

### WHITE TOMATO ESSENCE SOUP

made from concentrated essence of ripe and juicy plum tomatoes served with bruschetta chips 10 V/GF on request

### ROASTED POBLANO SOUP

roasted green poblano peppers blended into a mild creamy soup 8 VG / GF on request

V - Vegetarian | VG - Vegan | GF - Gluten-free

Please let your server know if you have any allergies and / or dietary restrictions.

Our prices are in US Dollars | 15% service charge will be added to your bill. This is shared amongst the staff on a point basis & becomes part of the server's monthly salary. Additional gratuities / tips are always appreciated for excellent service!  
| Guests with a Hotel Dinner Coupon or All-Inclusive Plan may choose an appetizer, main course, dessert & coffee or tea |  
| Hotel Dinner Coupon guests pay a \$3 surcharge per star for starred items \* | \$10 extra for the 4-Course Chef Tasting Menu |  
| All-Inclusive Guests pay a \$5,- surcharge for the A.I. marked super premium menu items | \$10 extra for 4-course Chef Tasting Menu |

**4 - COURSE  
CHEF TASTING MENU**

*menu dégustation 60*

(order by table only)

Let our chef surprise you this evening

Add \$35 for wine pairing

**3 - COURSE  
VEGETARIAN  
CHEF TASTING MENU**

Menu Surprise 35

Add \$30 for wine pairing

**FROM THE SEA**

**CHEFS DAILY FISH SPECIAL**

ask your server about our daily changing fresh fish specials, prepared with the finest ingredients available 28

*Wine Suggestion: Matua - Sauvignon Blanc*

**TUNA**

marinated ahi-tuna loin, seared from the outside - rare on the inside, stuffed baby sunburst squash, garlic spinach chickpeas couscous, herb mango salsa 29

*Wine Suggestion: Cavit - Pinot Noir*

**SEABASS**

pan-seared Chilean sea bass, red quinoa, sweet potato puree, sautéed spinach and coconut-red beets coulis \*\* / A.I. 37 GF

*Wine Suggestion: Maison Louis Latour - Chardonnay*

**SALMON**

grilled Alaskan salmon, mashed potatoes, caramelized mini carrots, steamed baby zucchini, sweet peas puree and dill aioli 32 GF

*Wine Suggestion: Kim Crawford - Pinot Noir*

**RED SNAPPER**

skin on red snapper fillet, pan-fried till golden crisp, cherry tomato confit, green asparagus, Arborio basil risotto, herb-mango salsa, avocado puree 30 GF

*Wine Suggestion: Santa Margherita - Pinot Grigio*

**SHRIMP**

sautéed black tiger shrimp, al-dente linguini pasta, locally grown mushrooms, baby spinach, home-grown herbs, white wine sauce, tomato & basil relish 29

*Wine Suggestion: Kendal Jackson - Sauvignon Blanc*

**SEAFOOD SYMPHONY**

black tiger shrimp, jumbo scallop, New Zealand green shell mussels, squid and fresh fish, garlic spinach chickpeas couscous, herbs tomato sauce, curry aioli \* 34

*Wine Suggestion: Pasqua - Pinot Grigio*

**LOBSTER & FILET MIGNON**

grilled center cut 5 oz. filet mignon topped with a 4 oz. Caribbean lobster tail au-gratin, mashed potatoes, seasonal vegetables, salsa verde, red wine sauce and melted butter \*\* / A.I. 38 GF

*Wine Suggestion: Kendall Jackson - Chardonnay*

**FROM THE LAND**

**FILET MIGNON**

grilled center-cut 8oz. filet mignon, mashed potatoes, pearl onions confit, baby vegetables, porcini mushroom sauce and homemade chimichurri 30 GF

*Wine Suggestion: Catena - Malbec*

**CHICKEN**

grilled corn-fed bone-in chicken breast, steamed green asparagus, grilled grape tomatoes, al-dente porcini mushroom risotto, leek chips 25 GF

*Wine Suggestion: Wente Vineyards - Chardonnay*

**RAVIOLI**

mushroom ravioli, herb tomato sauce, fresh shaved Parmesan, toasted bruschetta chips, pesto mayonnaise 22 V

*Wine Suggestion: Ruffino - Chianti*

**DUCK LEG**

sous-vide duck leg, carrot puree, garlic spinach chickpeas couscous, basil-tomato-orange salsa and rosemary red wine glaze 29 GF

*Wine Suggestion: Sibaris by Undurraga - Merlot*

**VEAL MARSALA**

golden pan-fried veal scaloppini, al dente linguini pasta, steamed gourmet baby vegetables, tomato & basil relish, mushroom-thyme marsala sauce 27

*Wine Suggestion: Banfi Chianti Classico*

**BUCKWHEAT VEGETABLE PASTA**

gluten-free buckwheat pasta, sautéed spinach, grilled zucchini, asparagus, squash and other seasonal vegetables, finished with olive oil, garlic and special vegetarian seasoning 22 VG/GF

*Wine Suggestion: Whispering Angel - Rose*