

White

MODERN CUISINE

APPETIZERS

Scallops ala Caribe 16

Pan-fried scallops served with roasted pumpkin crème, roasted pumpkin, avocado, apple chutney, parsley sour, roasted bell pepper crème and polenta crisp

Marinated Tuna 14

Marinated tuna served with miso and lemon broth, tauge, garlic custard, fennel crème, apple chips, marinated tomatoes and cilantro sour

Dushi Salad 12

A salad composed of various seasonal and local vegetables, served with bell pepper coulis, French Caribbean dressing, pickled tomatoes, parmesan cheese, cream of almonds and croutons

Hoisin Glazed Duck 16

Pan-fried Hoi sin glazed duck breast served with apple and orange compote, pickled cucumbers, crispy rice chips, Hoi sin and maple glaze and a peanut powder

Beef Tataki 14

Thinly sliced marinated beef tenderloin served with cilantro aioli, pico de gallo, yucca chips, humus, falafel crumble, onions, pickled onion and marinated melons

Sancocho Caribense 10

Caribbean flavored chicken soup served with pulled chicken, roasted pumpkin creme, sweet potato, pico de gallo, shaved celery, roasted onion, boiled egg, pickled pumpkin, cilantro coulis, yucca chips and roasted plantain

Corn Chowder 8

A creamy corn chowder served with deep fried polenta, popcorn, roasted corn, corn and olive chips

Ceviche Tropical 12

Red snapper fillets, diced and marinated in Leche Tigre, pica di papaya, diced mangoes, lettuce, sweet potato crème, cilantro, popcorn, sweet potato chips

Peking Beef Bun 14

Hoi-sin braised beef served in steamed Chinese buns, hoi-sin and orange sauce, marinated cucumber, onion chips and pickled carrots

Cauliflower Salad 12

Roasted cauliflower tossed with a cauliflower and ginger dressing, pickled cauliflower, cauliflower and quinoa salad, smoked cauliflower crème, soy beans, oranges and roasted cashew nuts



=VEGETARIAN



=DAIRY FREE



=GLUTEN FREE

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Teriyaki Salmon 30

Teriyaki glazed Scottish salmon served with carrot and ginger crème, tempura paksoy, wakame chips, wakame salad, quinoa and shiitake "fried rice" and a Hibachi ginger sauce

Peruvian style Cobia 30

Grilled cobia served with a sweet potato crème, cebolla encevichada, sweet potato fondant, sweet potato chips, avocado crème, roasted tomatoes and aji Amarillo crème

Catch of the day 29

Ask your waiter what the catch of the day is, served with a corn and pumpkin hash, avocado risotto, corn and coconut crème, glazed mirepoix, pickled chorizo, corn chips and Creole sauce

Caribbean Shrimp 29

Panfried shrimps served with Caribbean ratatouille, pumpkin risotto, pickled chayote, spinach chips and homemade tomato sauce

Jerked Chicken 29

Jerked corn fed chicken breast, pan-fried and served with curry braised thigh, pigeon peas rice, curry sauce, cauliflower, cauliflower crème, pickled cauliflower and cashew crumbs

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ENTREES

Mofongo & Tofu 25

BBQ'd tofu served with a Aruban ratatouille, pickled onions, mofongo, spinach chips, spinach, celery crème and tomato sauce

Extra

- Homemade frites 5
- Truffle risotto 5
- Mixed vegetables 5
- Mixed salad 5
- Mashed potato 5

Tasting menus

Our Chefs tasting menus are based on seasonal or creative ideas from our kitchen team and from our menu

- 3 course tasting menu 65
- 3 course wine pairing 40
- 5 course tasting menu 85
- 5 course wine pairing 65

Aruban Lamb Saco 48

Jerked California lamb chops and lamb croquette, served with homemade barbeque sauce, Johnny cake, Aruban pasta salad, coleslaw, garlic sauce, glazed beans and plantain chips

Asian Steak Basket

LINZ Certified black angus tenderloin, BBQ'd, served with Asian fries (french fries served with peanut sauce, scallions, green onions garlic mayo and fried onions), pickled carrots, roasted carrots, grilled celery custard, ginger glazed broccoli and a red wine teriyaki sauce

Tenderloin 5oz 35

Tenderloin 8oz 45

Rib eye 12 oz 49

LINZ Certified black angus rib-eye, BBQ'd, served with garlic potatoes, mushrooms douxelle, tomato pico de gallo, mushroom crème, lettuce tossed in garlic dressing, fried onions and red wine oregano jus

BBQ'D Veal Chop 47

BBQ'd Californian veal chop, served with mashed potatoes, glazed vegetables, pickled onions, coconut and cabbage crème, corn relish, corn chips and spicy home-made bbq sauce

ALL BBQ'd items are cooked in a Big Green Egg

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MODERN CUISINE
DESSERTS

Caribbean Passion 10

Passion fruit and coconut pannacotta, served with gluten free basil sponge cake, basil gel, passion fruit gel, basil custard, passion fruit sorbet, coconut powder and aguaymante

SweetPop ChocoBana 12

Our signature chocolate lava cake served with chocolate ganache, banana custard, banana crème brulee, banana ice cream, pop corn crème, popcorn pannacotta, sweet potato curd, sweet potato compote and cinnamon cake

Chefs Ice Cream Tasting 8

Chef's choice of three different ice cream or sorbets, served with a crisp, fruit and nuts

Aruban Sun 10

Lemon and lime cheese cake served with arequipe, Italian merengue, lemon gel, orange custard, crispy lemon mousse, orange wedges, orange cake, confit orange zest and caramel ice cream

Angel Cake 8

Fluffy angel cake served with pistachio ice cream, strawberries, strawberries broth and strawberries custard

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