



Enjoy a modern twist of Mediterranean cuisine,
Caribbean style with Aruba's young Chef Ever de Peña.

A P P E T I Z E R S

- CEVICHE AND AVOCADO** Caribbean seafood marinated in lemon with avocado, mango, onion and lime juice * 15
- MUSSELS AND COCONUT** black shell mussels, white wine, mire-poix, fresh herbs and coconut Broth served with crostini bread 12
- SPANAKOPITA AND RED PEPPER HUMMUS** v spinach, mushroom and feta cheese wrapped in filo dough 12
- SCALLOPS AND COCONUT FOAM** pan-fried herb crusted scallops, avocado puree, red pepper cilantro salsa and coconut foam 13
- CARIBBEAN CRAB SALAD** lump crab meat, fresh herbs, pica di papaya, lime juice, avocado, red onions, red pepper coulis and corn chips 13
- OCTOPUS A LA GRIGLIA** grilled octopus from Italy, red quinoa, orange wedge, cherry tomatoes, fresh herbs and squid-ink aioli * 16

S A L A D S

- CAPRESE AND PESTO** v buffalo mozzarella, cherry tomato, sweet tomato basil relish and home-made pesto espuma 9
- GREENS AND WALNUTS** v mixed greens, candied walnuts, cherry tomato, shaved parmesan cheese 8
- RED QUINOA SALAD** v warm red quinoa with cucumber, almonds, apple, cardamom, cherry tomatoes and mango vinaigrette 9

S O U P S

- SHRIMP CHOWDER** creamy black tiger shrimp chowder with pernod, mirepoix and basil 9
- GREEN GAZPACHO** v cucumber & honeydew Melon, basil, organic sea salt and herb croutons 8
- TOMATO SOUP** v creamy tomato soup 8
- MUSHROOM SOUP** v bisque of mushrooms, thyme, onion, garlic and dried mushrooms 8

4 - COURSE - CHEF TASTING MENU

Let our chef surprise you this evening 58

Ask your server about our
Optional Wine Lovers Selection

E N T R E E S

- CATCH OF THE DAY** ask your waiter about our Caribbean catch of the day 27
- TUNA** grilled Atlantic ahi-tuna, jasmine rice, toasted almonds, steamed baby bok choy and ginger-soy sauce 28
- SEABASS** pan-seared Chilean sea bass with sautéed spinach, quinoa, cauliflower and coconut saffron sauce ** 35
- SALMON & SHRIMP** pan-seared Atlantic salmon, grilled shrimp, quinoa, sweet peas puree & mango salsa 29
- SHRIMP & MUSSELS** black tiger shrimp, herb crusted mussels, tomato herbs risotto, white wine and parmesan cheese 28
- SHRIMP A LA BRAVA** slightly spicy shrimp, boiled potatoes, fresh basil, creamy spicy sauce, grilled pita bread 26
- COUSCOUS SEAFOOD PAELLA** shrimp, scallops, mussels, clams, and calamari, sautéed in virgin olive oil, with saffron broth and couscous 29
- FILET MIGNON & ASPARAGUS** grilled filet of U.S. beef tenderloin, cauliflower puree, grilled asparagus, herbs jus and chimichurri 28
- ANGUS BEEF** pan-seared U.S. black angus filet of beef, soft polenta, glazed baby carrots and rosemary jus *** / A.I. 40
- LAMB** crusted lamb chops, couscous mint, green beans, corn and creamy pesto sauce ** 36
- CHICKEN** oven roasted chicken with herbs de Provence and mushroom risotto 24
- LAND & SEA** grilled filet of beef & sautéed shrimp with garlic mashed potato, creamy spinach and lobster sauce * 32
- PASTA** home-made fettuccini with freshly made pesto with your choice of chicken filet, shrimp or scallops 24 | 27 | 28
- RAVIOLI** v home-made portabella mushroom ravioli with chardonnay, butter, basil and shaved parmesan cheese 22

v vegetarian options

Our prices are in US Dollars | 15% service charge will be added to your bill. This is distributed amongst the staff on a point basis & becomes part of the server's monthly salary. Additional gratuities are always appreciated!

| 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 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 |