

## Appetizers



### **Lobster Bisque 14**

Chunks of Caribbean rock lobster in a light creamy bisque with chives & sour cream



### **Soto Ajam Soup 12**

Javanese soup with chicken, egg, bean sprouts, kentang kering, so-oen, white rice & sambal



### **Classic Caesar Salad 11**

Romaine lettuce, Parmesan cheese, croutons, Caesar dressing



### **Tomato & Mozzarella 15**

Mozzarella cheese, basil, olives, grilled zucchini, pine nuts, extra virgin olive oil



### **Garden Vegetable Salad 12**

Mixed lettuce, haricots verts, edamame beans, potatoes, radish, green asparagus, roasted grape tomatoes, fennel, croutons, pine nuts, saffron mayonnaise



### **Shrimp & Fennel 14**

Seared shrimp, garden leaves, fennel, cucumber, tarragon, roasted grape tomatoes, sweet peppers, French dressing



### **Wilhelmina Salad 18**

Grilled scallops & chunks of Caribbean rock lobster, haricots verts, edamame beans, potatoes, radish, roasted grape tomatoes, mixed lettuce, croutons, bacon bits, pine nuts, lemon crème fraiche

## ...more Appetizers

-  **Zeeland Oysters by the 1/2 dozen (*if available*) 24**  
**Raw;**   
served with lemon, classic mignonette & cocktail sauce  
**Rockefeller style;**  
gratinated with hollandaise sauce, fresh herbs & breadcrumbs
-  **Mediterranean Ahi Tuna Steak 15**  
Marinated & grilled ahi tuna steak, couscous, garlic hummus,  
garden leaves, grilled zucchini, tomato/avocado salsa, pine nuts,  
sweet pepper dressing
-  **Lobster Risotto 18**   
Risotto appetizer with chunks of lobster and pumpkin,  
served with Parmesan foam & crisps
-  **Korean Kimchi & Angus Beef 15**   
Beef tataki mixed with Wilhelmina's Korean kimchi, chiffonade of  
romaine hearts, wakame seaweed, shitake mushrooms, avocado,  
radish, sesame seeds, teriyaki sauce & sesame-wasabi mayonnaise
-  **Foie Gras & Sweetbread 24**  
Creamy pâté of foie gras, pan seared sweetbread, shallot compote,  
toasted brioche bread with red port wine jus  
*Gluten Free option* 
-  **Wilhelmina's Ravioli 18**  
Two ravioli filled with braised beef short rib, foie gras & mushroom,  
served with baby spinach, roasted Portobello & shaved Parmesan  
cheese, truffle-balsamic dressing and Portobello sauce

## Fish Selection



### **Bronzini 32**

Filet of European sea bass seared on the skin, pearl barley, marinated fennel, Turkish carrot chutney, lemon grass sauce



### **Chilean Sea Bass 38**

Pan seared Chilean sea bass in a lemon-butter sauce, served with stir-fried vegetables and a ginger-pumpkin risotto



### **Red Snapper 34**

Pan seared red snapper, mousseline of sweet potato, spinach, snow peas & cucumber curry chutney with chunks of lobster



### **Halibut 36**

Pan seared halibut with a fresh herb crust, smoked potatoes, haricots verts, celery root & butter sauce



### **Shrimp in Pancetta 39**

Seared jumbo shrimp wrapped in pancetta, pan seared scallops, grilled zucchini, potato gnocchi, arugula leaves & antiboise sauce



### **Dover Sole (*if available*) 65**

"A la meunière" filleted at your table, served with Julienne vegetables, green asparagus & small potatoes



### **Bouillabaisse 37**

Halibut, red snapper, shrimp, scallop, lobster & sea bass served in a lobster bouillon, saffron potatoes, green asparagus & tomato, accompanied by bruschetta with garlic-saffron mayo & tomato salsa

## Meat Selection

### **Chicken & Tarragon 29**

Pan seared corn-fed chicken breast, served with potato gnocchi, cabbage, bacon, Hollandaise sauce & tarragon jus

### **Wilhelmina Style "Peking Duck" 36**

Seared duck breast, stir-fried vegetables, basmati-ginger rice, Chinese scallion pancake stuffed with oven-roasted duck leg with a traditional soy plum-orange sauce

### **Veal Chop 49**

Grilled 12oz veal chop with a crust of herbs, garlic & breadcrumbs, spätzle, celery root à la crème, red port wine sauce

### **Indonesian Roasted Pork 28**

Pork braised overnight in a traditional Indonesian sauce, served with noodles, chunks of shrimp, edamame soy beans, string beans, cilantro and a light spicy papaya chutney



### **Filet Mignon "au poivre" 46**

8oz grilled Certified Angus beef tenderloin, haricots verts wrapped in bacon, "pommes pont neuf", roasted tomato, Hollandaise & French pepper sauce

**also available as a 4oz lady steak 32**

### **Boneless Ribeye 46**

12oz Certified Angus beef ribeye from the grill, oven-roasted potatoes, green asparagus, sautéed button mushrooms, garlic-parsley butter & Wilhelmina's perfect steak sauce



### **Mediterranean Lamb Rack 43**

Full rack of New Zealand lamb marinated in garlic & thyme, served with eggplant caviar, tomato, arugula, lamb jus

## Vegetarian Selection



### **Risotto al Pomodoro 26**

Tomato risotto, green asparagus, spinach leaves, sweet mini peppers, fresh herbs, topped with Parmesan cheese



### **Simply Truffle 24**

Fresh pasta with mushroom & parsley in a creamy truffle sauce



### **Lumpia 23**

Veggie spring roll, ginger-basmati rice with pine nuts, edamame beans & soy dressing



## **Carte Blanche**

Difficult to make a choice?

Have our Chef surprise you with his best! (per table only)

**4 course Chef Surprise Menu 79 per person**

**5 course Chef Surprise Menu 89 per person**



## ***Wilhelmina's Wine Pairing***

***3 courses 40 per person***

***4 courses 52 per person***

***5 courses 60 per person***