

Cold Appetizers

Two Tuna

Combination of tuna tartar & tuna carpaccio, served with teriyaki dressing and sesame seeds.

Goat Cheese Medallions

Goat cheese on roasted bell pepper, topped with red onion chutney, pine nuts and finished with balsamic syrup.

Beef Carpaccio

Marinated raw beef tenderloin, finished with sundried tomato tapenade, bacon bits, pine nuts, gourmet lettuce and parmesan cheese.

Shrimp Cocktail

Classic shrimp cocktail combined with a pink cocktail sauce, Dutch style.

Prosciutto & Melon

Delight of Parma ham & melon, served with arugula, pine nuts and completed with a bell pepper reduction.

HOT APPETIZERS

Shrimp Croquettes

Ragout of shrimp in a crispy jacket, served with a mustard sauce.

Seafood Ragout

Delicious mix of seafood stewed in a light spicy garlic sauce, served on top of a puffed pastry.

Escargots & Mushrooms

Mushroom caps filled with garden snails, sautéed with garlic and fresh herbs, gratinated with Parmesan cheese.

Dutch Crab Cakes

Dutch style crab cakes, with a hint of curry, served with a sweet chili sauce.

SALADS

Top up your salad with:

Shrimp – Grouper – Chicken

Caprese Salad

A combination of local made mozzarella cheese and thinly sliced tomato topped with arugula, basil mayonnaise, pine nuts and balsamic syrup.

Greek Salad

Feast of gourmet lettuce, topped with crumbled feta cheese, onions, cucumber, bell pepper and Kalamata olives, finished with vinaigrette.

Skirt Steak Salad

Salad of gourmet lettuce, avocado and papaya, topped with grilled skirt steak and finished with a light spicy papaya dressing.

Caesar Salad

Romaine lettuce tossed with Caesar dressing, garlic croutons and grated parmesan cheese, topped with anchovies on request.

Chickpea salad

Gourmet lettuce with chickpeas, cucumber, bell pepper, onions and parsley combined with balsamic dressing.

SOUPS

Dijon Mustard Soup

Light creamy soup made with Dijon mustard and finished with bacon bits.

Tomato Soup

Homemade vegetarian tomato soup with a swirl of basil oil.

Lobster Cappuccino

Lobster bisque finished with a vanilla froth.

FISH MAINS

Caribbean Grouper

Grouper filet topped with mango cream cheese, served with a mango sauce.

Blackened Mahi Mahi

Blackened filet of Mahi, accompanied by a home-made pineapple salsa.

Garlic Shrimp

Shrimp stir fried in a lemon-garlic oil, finished with fresh parsley.

Snapper “Old Amsterdam”

Snapper filet, topped with a crust of Old Amsterdam cheese, hint of zucchini & bread crumbs, complemented by a white wine sauce.

Grouper Romana

Grouper under a crust of Parmesan cheese, served on a bed of pasta tossed with a robust tomato-based sauce with black olives & capers.

Tuna Pepper Steak

Peppered tuna steak paired with a sesame teriyaki sauce.

Romance Of The Sea

Combination of Grouper, Snapper & Mahi, served with a lemon-garlic sauce.

Shellfish Trio

Marriage of lobster, shrimp and scallops in a delightful lobster sauce.

MEAT MAINS

Chicken & Pineapple

Marinated (in curry) chicken breast sautéed with vegetables & pineapple, in an oriental sweet & sour sauce, served with rice.

Chicken Parmigiana

Breaded chicken breast gratinated with Mozzarella and Parmesan cheese served on a bed of linguini pasta in tomato-basil sauce .

Tenderloin & Truffle

Tournedos served with a sauce of truffle & mushrooms.

Sautéed Beef Tips

Beef tips sautéed with mushrooms, onions and red wine sauce.

Sirloin Steak

Beef sirloin (untrimmed) complemented by a dark rum-pepper sauce.

Ossobuco

Veal shank stewed for hours, served in its own gravy.

Surf & Turf

Black angus lady steak and shrimp, complemented with red wine & garlic sauces.

VEGETARIAN MAINS

Forest Mushroom Risotto

Forest mushroom risotto with a touch of truffle, finished with blue cheese and arugula.

Zucchini Parmigiana

“Lasagna” of zucchini, Mozzarella and Parmesano Reggiano, served in a Marinara sauce and basil... Bon Appetito!.

Vegan Curry

Broccoli, Cauliflower, carrots, green beans and chickpeas in a red curry accompanied by white rice.

DESSERTS

Key Lime Pie

Delicious key lime pie, complemented by a strawberry coulis.

Coffee Crème Brûlée

Coffee flavored crème brûlée, served with Tia Maria'd cream.

Snickers Cheesecake

Cheesecake made of snickers, served with hazelnut ice cream.

Grand Dessert

Chef's selection of different desserts, perfect to share.

Apple Strudel A La Mode

Luke warm Dutch apple pie, complemented by a scoop of vanilla ice cream.

BananaMisu

Tiramisu made with banana instead of coffee, fabulous!

Classic Sorbet

Three different flavors of sorbet ice and fresh fruits finished with a swirl of strawberry syrup.

Espresso Martini

It is your vacation... Enjoy! Vanilla vodka, Kahlua, Bailey's & a shot of Espresso.