



PAMPERED IN PARADISE

New Menu

Choice of Starters

Lobster and Crab Cakes

Vanilla Bean Aioli, Crispy Prosciutto,
Baby Greens

Grilled Prawns Chilled

Mango Chimichurri, Madame Jeanette Papaya

Classic Caesar

White Anchovy, Shredded Parmesan,
Torn Olive Oil Croutons

“Soup and Salad”

Local Sweet Potato Soup, Asparagus,
Frisee, Poached Egg, Bacon Lardons

Keeshi Yena Salad

Mixed Greens, Gouda Smothered Chicken
Breast, Cashews, Crispy Capers, Raisin
Vinaigrette

Sopi Fruta Del Mar

Local Seafood, Tomato, Fennel
Grilled Pan Di Casi

Intermezzo

Chef's Choice of Sorbet

Royal Entrees

Prime Sirloin

Cocoa Nib crusted, Parsnip Whipped Potato,
Espresso Demi Glace, Field Greens

Grass Fed Filet Mignon

Bonaire Sea Salt Crusted, Gouda Gratin,
Creamed Spinach, Beurre Rouge

Grilled Caribbean Lobster Tail

Ricotta Tortelloni, Asparagus, Roasted
Tomato Cream Sauce

Seared Grouper

Braised Greens, Coarse Ground Soft Funchi, Shrimp Creole Sauce

Plantain Crusted Snapper

Pompoena Risotto, Papaya Beurre Blanc

Goat Cheese Ravioli

House Made, Chardonnay Carrot Broth, Toasted Almonds

Sweet at Heart

Dutch Chocolate Lava Cake

Milk Chocolate Cake,
Dark Chocolate Ganache

Burnt Orange Quisillo

Classic Flan, Candied Orange Zest,
Whipped Cream

Banana Foster Bread Pudding

Banana Puree, Rum Glazed Banana,
Butter Pecan Ice Cream

Dessert Sampler (for 2)

A Selection of all the Chef's Favorites

Regular Coffee, Decaf or Assorted Teas

US\$ 80.00 per person plus 17% Service Charge.

A US\$ 50.00 set-up fee per couple

Optional additions upon request:

Floral Arrangement:\$ 45.00

Photographer: \$ 85.00

Guitarist Serenade \$ 125.00

Also available, a wide assortment of Cuban and International Cigars

*** Reservations must be made at least 24 hours in advance ***