

STARTERS

TRUFFLED MUSHROOMS, COARSE GROUND SOFT FUNGHI, FRICASSEE OF LOCAL AND EXOTIC MUSHROOMS	9
LOBSTER AND CRAB CAKES, VANILLA BEAN AIOLI, CRISPY PROSCIUTTO, BABY GREENS	15
LACQUERED PORK BELLY, SOY CARAMEL, APPLE COMPOTE, STICKY SHALLOTS	12
GRILLED PRAWNS CHILLED, MANGO CHIMICHURRI, MADAME JEANETTE PAPAYA	14
CARAMELIZED SCALLOPS, AVOCADO, CHIPOTLE LIME BUTTER	13
GOUDA FLIGHT, ROASTED PECANS, TOMATO JAM, GUAVA JELLY, RYE CRISPS	16

SALADS AND SOUPS

CLASSIC CAESAR, WHITE ANCHOVY, SHREDDED PARMESAN, TORN OLIVE OIL CROUTONS	11
“SOUP AND SALAD”, LOCAL SWEET POTATO SOUP, ASPARAGUS, FRISEE, POACHED EGG, BACON LARDONS	13
KEESHI YENA SALAD, MIXED GREENS, GOUDA SMOTHERED CHICKEN BREAST, CASHEWS, CRISPY CAPERS, RAISIN VINAIGRETTE	12
PICKLED BEETS, BUTTER LETTUCE, CRIMSON ONION, FETA, CANDIED PECANS, FRESH HERBS, CABERNET DRESSING	12
DUTCH POTATO SOUP, CARAMELIZED LEEKS, SMOKED HAM AND EDAM KROKET	9
SOPI FRUTA DEL MAR, LOCAL SEAFOOD, TOMATO, FENNEL, GRILLED PAN DI CASI	9

ALL PRICES IN \$USD

15 % SERVICE CHARGE AND 1.5% LOCAL TAX WILL BE ADDED

PLEASE REFRAIN FROM CIGAR AND PIPE SMOKING

MAINS

PRIME SIRLOIN, COCOA NIB CRUSTED, PARSNIP WHIPPED POTATO, ESPRESSO DEMI GLACE, FIELD GREENS	36
GRASS FED FILET MIGNON, BONAIRE SEA SALT CRUSTED, GOUDA GRATIN, CREAMED SPINACH, BEURRE ROUGE	42
TOMAHAWK RIBEYE STEAK, CRISPY POTATOES, BACON, CIPOLLINI AND MUSHROOM JUS	65
CHARRED KUROBUTA PORK TENDERLOIN, CRISPY PORK BELLY, SHELLING BEANS, SWISS CHARD	32
SYRAH LAMB LOIN, EDAM RISOTTO, ASPARAGUS, THYME DEMI GLACE	39
DUCK FAT FRIED BUTTERMILK CHICKEN, MASHED POTATO, PEPPER GRAVY, GREEN BEANS AND TRUFFLED MUSHROOMS	29
GRILLED CARIBBEAN LOBSTER TAIL, RICOTTA TORTELLONI, ASPARAGUS, ROASTED TOMATO CREAM SAUCE	48
CARIBBEAN SEAFOOD STEW, LOBSTER, PRAWNS, MUSSELS, SQUID, COCONUT SAFFRON BROTH, CRUSTY BAGUETTE	44
ROASTED HALIBUT, CHORIZO NAGE, PAPAS CRIOLLAS, WILTED SWISS CHARD	38
PAN CRISPED SEA BASS, SHELL BEAN MOUSSELINE, ROASTED MUSHROOMS, NEUSKE'S BACON, LEEKS, BUSH BEANS	36
SEARED GROUPER, BRAISED GREENS, COARSE GROUND SOFT FUNCHI, SHRIMP CREOLE SAUCE	32
PLANTAIN CRUSTED SNAPPER, POMPOENA RISOTTO, PAPAYA BEURRE BLANC	33
GOAT CHEESE RAVIOLI, HOUSE MADE, CHARDONNAY CARROT BROTH, TOASTED ALMONDS	26

TASTING MENU

FIVE COURSES 90

WITH WINE PAIRING 125

AVAILABLE FOR ENTIRE TABLE ONLY

WE OFFER VEGAN AND GLUTEN FREE OPTIONS

PLEASE NOTIFY YOUR SERVER WITH ANY ALLERGIES