



ARUBA WINE AND DINE
RESTAURANT WEEK
2021

3-COURSE CHOICE MENU

APPETIZERS

Signature Seafood Chowder

or

Goat Cheese Terrine

Served with honey truffle sauce and nutbread

MAIN COURSES

Curry Cod Medley

Cod with pommes duchesse, curry sauce and vegetable mix

or

Beef Tenderloin Skewer

A tender beef skewer served with potato gratin and mushroom sauce

DESSERT

Profiteroles

Homemade Profiteroles with vanilla ice cream, chocolate syrup and whipped cream

PER PERSON

49 AFL.

15% Service Charge added to final bill



DRINKS MENU

Prices in AFL*

Glass | 8,75
Bottle | 35,-

WINES

Matua Sauvignon Blanc Marlborough, New Zealand

A light bodied, dry Sauvignon Blanc, with a balanced mouthfeel packed with crisp citrus notes and a hint of vibrant passionfruit and basil.

Woodbridge by Mondavi Chardonnay California, USA

Aromas of tropical fruit with a hint of cinnamon and maple, leading to a rich toasty finish.

Lindemans Bin 90 Moscato South Eastern Australia

A light, juicy and refreshing Moscato with lifted aromas of citrus, musk and freshly cut grapes combined with tropical notes and a lingering finish.

Ruffino Chianti Tuscany, Italy

This Chianti wine features deep, fruity plum and intense cherry flavors, accompanied by hints of spice, hazelnut, and delicate violet aromas.

Lindemans Bin 40 Merlot South Eastern Australia

A soft and elegant, medium-bodied Merlot with delicious red berry aromas, dark red berry fruit, textural oak and silky tannins.

BEERS

Heineken AFL. 7,50

Amstel Bright AFL. 7,50

*Prices apply with this menu only

COCKTAIL

"Frescopolitan" AFL. 10,-

Absolut Lime, Triple Sec, and Cranberry Juice

"Cucumber Fizz" AFL. 10,-

Svedka Cucumber Vodka, Lime Juice and a splash of 7-up