



ARUBA WINE AND DINE RESTAURANT WEEK 2021

3-COURSE CHOICE MENU

APPETIZERS

Homemade Creamy Tomato Soup

or

Seafood Salad

Mixed salad with grilled catch of the day, calamari and shrimp

MAIN COURSES

The 'Real' Nasi Goreng

Fried rice with chicken and shrimp, served with fried egg, pickled cucumber and plantain

or

Nos Clubhuis Famous Fish & Chips

Classic battered fish fillet served with french fries

or

Chicken Curry Pasta

Delicious creamy curry pasta with chicken and vegetables

DESSERT

Frozen 'Hot Chocolate'

Served with whipped cream
Add Baileys for \$2

PER PERSON

39^{AFL.}



ARUBA WINE AND DINE
RESTAURANT WEEK
2021

DRINKS MENU

Prices in AFL*

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.

Glass | 8,75
Bottle | 35,-

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

The proceeds will go to local charity:
Maris Stella Nursing Home



YUMMYARUBA®
Your online Aruba restaurant guide