

Soups

FRENCH ONION SOUP 8

Gruyere Crouton | Parsley

LOBSTER BOUILLABAISSE 10

Shrimp Chunks | Dutch Potato

Appetizers

SHRIMP & SCALLOPS 18

Flamed Shrimp & Scallops | Pumpkin Puree | Tiradito | Red Onion

CEVICHE 14

Passionfruit | Avocado | Tomato | Corn

CARPACCIO 15

Arugula | Truffle Mayonnaise | Pine Nuts | Capers | Parmesan Cheese

BEEF TATAKI 16

Sweet & Sour Salad | Szechuan Mayonnaise | Puffed Black Rice | Soy

SMOKED TUNA TARTARE 16

Pickled Cucumber | Pica di Papaya | Crispy Rice Paper | Nori

GOAT CHEESE & BEET 14

Crème of Goat Cheese | Puffed Red Beet | Roasted Carrot | Parsley Vinaigrette

CHICKEN DUMPLINGS 12

Carrot Chutney | Miso Bouillon | Scallions

CHEF'S PLATTER 28

Let our Chef surprise you!



Prices are in USD. All major Credits Cards are accepted. No service charge.

Salads

CAESAR SALAD 12

Bacon | Egg | Parmesan Cheese | Croutons

SHRIMP & BEEF SALAD 18

Sweet & Sour Vegetables | Teriyaki Glaze

Main Courses

GRILLED SALMON 35

Grilled Broccoli | Pumpkin Purée | Green Coconut Sauce

GROUPEL 34

Creamy Saffron Risotto | Green Asparagus | Lobster Sauce

RACK OF LAMB 55

Dutch Potatoes | Aji Verde | Eggplant Crème | Puffed Garlic Sauce

SLOW COOKED SHORT RIBS 34

Baby Carrot | Celeriac - Crème | Enoki Mushroom | Teriyaki Glaze

SMOKED DUCK BREAST 36

Puffed Red Beet | Potato Mousseline | Thyme - Red Wine Sauce

GRILLED FLANK STEAK 31

Corn Salsa | Crispy Funchi | Chimichurri

TRUFFLE & MUSHROOM RAVIOLI 26

Celeriac | Grilled Broccoli | Poached Egg | Cèpes Sauce

STEAK AU POIVRE 35

Green Asparagus | Potato Mousseline | Flambéed Creamy Green Peppercorn Sauce

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Sushi

NY ROLL 14

Salmon | Tuna | Avocado | Wakame |
Scallions | Soy-sesame Oil

WILHELMINA ROLL (FRIED) 16

Dynamite Salad | Avocado | Jalapeño |
Tuna Tartare | Soy Vinaigrette

QUE PASA 14

Salmon | Tuna | Kanikama | Cream Cheese |
Wakame | Wasabi Lime Cream

BEEF ROLL 18

Angus Beef Tataki | Vegetable Tempura |
Coriander | Pica Di Papaya

DRAGONFLY ROLL 18

Shrimp Tempura | Mango | Scallions |
Crispy Kanikama | Ras El Hanout

TEMPTATION ROLL 16

Eel Unagi | Grouper | Avocado |
Plantain | Masago | Eel Sauce

TIGER ROLL 18

Flamed Salmon | Asparagus | Cucumber |
Spring Onion | Truffle oil

SHRIMP LOVERS ROLL (FRIED) 18

Shrimp Tempura | Cream Cheese |
Chives | Shrimp Salad | Tonkatsu Sauce

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Desserts & Nightcaps

LAVA CAKE 9.50

Marinated Peach | Caramelised White Chocolate |
Chocolate Mousse

QUESILLO 9.50

Apple Compôte | Raisins | Almond Crumble

LEMON PIE 9.50

Orange Salad | Mint Gel | Meringue

CHEESECAKE 9.50

Red Fruit | Bastogne | Lime

GRAND DESSERT 12

Four Special Desserts
Designed by The Chef

Cocktails

SPANISH MOJITO 12

White Rum | Licor 43 | Lime
Simple Syrup | Club Soda | Mint

SPARKLING BLOSSOM 12

Vodka | Elderflower | Lemon
Simple Syrup | Sparkling Wine

STRAWBERRY BASIL MULE 12

Vodka | Ginger Beer | Lime
Simple Syrup | Strawberries | Basil | Mint

THE PINK FLOWER 12

Tequila Blanco | Lime | Simple Syrup
Cointreau | Blue Curacao | Grenadine

CARIBBEAN ICED TEA 12

Dark Rum | White Rum | Sweetened Iced Tea
Mango Juice | Grenadine

SANGRIA 9

White or Red Sangria | Fresh Fruits

GIN & TONIC 11

Beefeater | Tonic | Lime | Lemon

PINK & TONIC 12

Beefeater Pink | Tonic
| Strawberries | Blueberries | Mint

ROYALE SPRITZ 12

Tanqueray | Lemonade | Prosecco | Dark Berries

SWEET & SOUR 14

Hendrick's Gin | Ginger Ale | Lemon
Ground Cherries | Angostura Bitters | Simple Syrup

BROOKLYN COLLINS 14

Brooklyn Gin | Lemon | Honey Syrup
Sparkling Water | Rosemary

MONKEY 47 14

Monkey 47 | Tonic | Orange |
Ceylon Cinnamon | Star Anise

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