

## Soups

### FRENCH ONION SOUP 9

Gruyere Crouton | Parsley

### LOBSTER BOUILLABAISSÉ 12

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 15

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

### CHICKEN DUMPLINGS 13

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 36

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 32

Corn Salsa | Crispy Funchi | Chimichurri

### TRUFFLE & MUSHROOM RAVIOLI 28

Celeriac | Grilled Broccoli | Poached Egg | Cèpes Sauce

### FILET MIGNON 36

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

### LAVA CAKE 9.50

Marinated Peach |  
Caramelised White Chocolate | Chocolate Mousse

### QUESILLO 9.50

Apple Compote | 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 |  
Club Soda Mint

### SPARKLING BLOSSOM 12

Vodka | Elderflower | Lime |  
Simple Syrup | Villa Sandi

### STRAWBERRY BASIL MULE 12

Vodka | Ginger Beer | Lime |  
Strawberries Basil | Mint

### THE PINK FLOWER 12

Tequila Blanco | Lime | Simple Syrup |  
Cointreau | Grenadine

### CARIBBEAN ICED TEA 12

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

### SANGRIA 9

White or Red Sangria served with 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 Juice |  
Angostura Bitters | Simple Syrup

### BROOKLYN COLLINS 14

Brooklyn Gin | Lemon Juice | Honey Syrup |  
Sparkling Water | Rosemary

### MONKEY 47 14

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

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