



DINNER MENU

Papillon

APPETIZERS

SOUP OF THE DAY

Daily changing with fresh ingredients

or

CARIBBEAN SHRIMP CASSEROLE

Shrimp in cream sauce with a little pica di Papaya and homemade coconut crunch

MAIN COURSE

PINEAPPLE FLANK STEAK

8.5oz USDA Flank steak, grilled to perfection with a pineapple gravy sauce and mash of red beets with seasonal vegetable and pickled red grapes

or

FRESH CORVINA FILET

Handcrafted Caribbean Corvina on a bed of grilled zucchini and topped with sundried tomato pesto and quinoa risotto

DESSERT

TAMARIND CRÈME BRÛLÉE

Vanille and tamarind crème with vanilla ice cream

WE HOPE YOU'VE ENJOYED YOUR DINING EXPERIENCE WITH US.
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THREE-COURSE
DINNER

\$40