



# DINNER MENU

## The Lazy Turtle

### APPETIZERS

#### WALDORF SALAD

Mixed greens, crisp apple, celery, roasted cashew nuts, almonds, pecans, grapes, cranberry raisins and yogurt dressing

*or*

#### GROUPE TUNA DUO

Ceviche, mango salsa & sesame crusted seared ahi tuna and wakame garnish

*or*

#### PLANTAIN AND COCONUT SOUP

This extraordinary served with a smoking grilled shrimp will take you straight to the African wilderness

### MAIN COURSE

#### CATCH OF THE DAY (on availability)

Grilled and glazed with garlic herb butter and your choice of lemon butter caper or tropical sauce

*or*

#### LAND AND SEA

Grilled black angus filet mignon 6oz & grilled shrimps

*or*

#### SPICED SHRIMP SKEWER

Flame grilled and glazed with our special spicy sauce. Served with a tropical salsa

WE HOPE YOU'VE ENJOYED YOUR DINING EXPERIENCE WITH US.  
PLEASE LET US KNOW YOUR FEEDBACK WITH A REVIEW ON tripadvisor®

THREE-COURSE  
DINNER

**\$40**



# DINNER MENU

## The Lazy Turtle

### SIDES

*All dishes are served with a broccoli and carrot garnish and your choice of garlic mashed potatoes, French fries, baked potato, white rice or fried rice*

### DESSERTS

#### **DOUBLE CHOCOLATE CARAMEL TURTLE**

Triple chocolate brownie, roasted pecan & almonds, whipped-cream, caramel.  
*or*

#### **PANBOYO (ARUBAN RUM BREAD PUDDING)**

Home made with cinnamon, spiced rum, raisins.  
*or*

#### **BAILEYS CRÈME BRÛLÉE**

Creamy home made from scratch

*NO SERVICE CHARGE WILL BE ADDED*

WE HOPE YOU'VE ENJOYED YOUR DINING EXPERIENCE WITH US.  
PLEASE LET US KNOW YOUR FEEDBACK WITH A REVIEW ON tripadvisor®

THREE-COURSE  
DINNER

**\$40**