

Desserts

CHOCOLATE TART 10
Warm chocolate tart, caramel, fruit compote, vanilla ice cream.

CRÈME BRÛLÉE 10
Vanilla Brûlée and black forest compote.

APPLE CRUMBLE 10
Cinnamon apples, almond crumble, vanilla ice cream, butter scotch.

COCONUT CAKE 10
Layered vanilla cake, rich coconut-white chocolate mousse filling, toasted shredded coconut, pineapple sauce.

PEANUT BUTTER & CHOCOLATE LAYERS 10
Multi layer chocolate Napoleon, peanut butter cream, Himalaya salt.

Specialty Coffees

ARUBA MOONLIGHT 12
Ponche Crema, Kahlua, 151 Bacardi Rum, hot coffee, cool whipped cream.

OLD PIRATE'S TREASURE 12
Grand Marnier, brandy, coffee.

STAR CHASER 12
Crangelico, Kahlua, coffee, whipped cream.

PALM BEACH DREAM 11
Tia Maria, 1515 Bacardi Rum, coffee, topped with whipped cream.

DAILY HAPPY HOUR FROM 8PM – 9PM

Two for one on selected cocktails
accompanied by live entertainment.

Please alert your service staff of any food allergies or dietary concerns. We will gladly adjust preparation (where possible) to accommodate your request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Starters

TUNA CARPACCIO 17
Thin sliced tuna, pecans, Madame Jeanette, cilantro, ginger, lemon juice, olive and sesame oil.

TROPICAL BOUILLABAISSE 16
Seafood mix, coconut cream, saffron soup.

SEARED SALMON 18
Salmon, jalapeño-avocado cream, red radish, mango sauce.

LOBSTER SALAD 18
Apple-celery salad, apple cream, lobster claw.

SHRIMP 17
Shrimps, yellow corn purée, corn salsa, lemon garlic butter sauce.

SCALLOPS AND CRAB 16
Scallops, crab sauce, croutons, bacon bites, green asparagus purée.

GARDEN SALAD 15
Mixed lettuce, tomato, cucumbers, croutons, avocado, corn, your choice of dressing.

TOMATO CAPRESE 17
Traditional Burrata mozzarella, balsamic sauce, basil pesto, olive oil.

SASHIMI SNAPPER 16
Red snapper sashimi style, yellow sweet chili sauce, cilantro, caramelized sweet potato.

CRAB SALAD 17
Crab salad, avocado, potatoes, baby cucumbers, cherry tomatoes, micro greens.

PROSCIUTTO 14
Crispy polenta, gooseberries, arugula-orange sauce..

Main

LOBSTER TAIL 48
Lobster bisque, roasted potatoes, asparagus, cherry tomatoes, butter.

MACADAMIAN GROUPER 40
Macadamia crusted grouper, bok choy, black quinoa chaufa, creamy red curry sauce.

RED SNAPPER 38
Red snapper, creamy coconut basmati rice, plaintain, pineapple salsa.

SEA BASS 42
Sea bass, cauliflower purée, green beans, champagne sauce.

SOY TUNA 38
Soy tuna, shitake mushroom broth, bok choy, baby carrots, sweet coriander.

FILET AND LOBSTER 60
8 oz. beef tenderloin, 6 oz. lobster tail, potato gratin, green beans, Béarnaise sauce.

BEEF TENDERLOIN 40
8 oz. beef tenderloin, potato gratin, green beans, Béarnaise sauce.

SALMON 38
Salmon, roasted potatoes, green beans, orange and fennel salad, orange-mango sauce.

BLACKENED MAHI MAHI 38
Mahi Mahi, ajo blanco, tomatoes, olive salt, roasted red peppers sauce.

SCALLOPS 38
Scallops, leek fondant, crispy polenta, arugula salad, roasted tomatoes and corn.

SHRIMP STEW 38
Local shrimp stew, bell peppers, green peas, cilantro, white rice, potatoes.

LAMB TENDERLOIN 39
Roasted pumpkin, asparagus, pear and lamb juice.

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