

# Starters

## TROPICAL BOUILLABAISSE 16

Seafood mix, coconut cream, saffron soup.

## TUNA CARPACCIO 17

Thinly sliced tuna, pecans, Madame Jeanette, cilantro, ginger, lemon juice, olive oil and sesame oil.

## SALMON CEVICHE 18

Sushi grade salmon, jalapeño leche de tigre, sweet potato crème, green apple relish, cancha powder, red radish.

## LOBSTER SALAD 19

Lobster claw, apple-celery tarragon salad, apple cream, pica di papaya sweet gastrique.

## SCALLOPS 17

Seared scallops, corn puree, corn relish, bacon, lemon parsley beurre blanc.

## OCTOPUS 18

Slow cooked and seared a la plancha octopus, aji panka, ajo blanco, parsley mayo, roasted peppers chimichurri and crispy yucca.

## SHRIMP 17

Grilled shrimps, roasted yellow pepper lime sauce, ginger, green apple mango, cilantro oil.

## GARDEN SALAD 16

Mixed greens, tomato, apple, avocado, corn, dried cherries, candy walnuts, crispy bread, Parmesan cheese balsamic herbs vinaigrette.

## CRAB SALAD 17

Crab salad, avocado crème, cucumber, potato causa, pink sauce, olivo sauce, crispy sweet potato.

## BURRATA 17

Burrata cheese, arugula, balsamic reduction, roasted tomatoes, basil pesto.

# Main

## LOBSTER TAIL 48

Grilled Caribbean lobster tail, potato alligot, green asparagus, cherry tomatoes, lobster tarragon pernod sauce.

## MACADAMIAN GROUPEL 40

Macadamia crusted grouper, bok choy, black quinoa, sesame oil, creamy red curry sauce.

## RED SNAPPER 39

Seared red snapper, green beans, coconut rice, creole au jus.

## SEA BASS 42

Seabass, cauliflower puree, baby spinach, mushroom, fennel sauce.

## TUNA 38

Grilled pepper ahi tuna, Almond rice, bok choy, sesame oil, miso butter sauce.

## FILET AND LOBSTER 60

8oz filet mignon 6oz lobster, potato au gratin, green beans, butter sauce, red wine jus.

## BEEF TENDERLOIN 40

8oz beef tenderloin, potato au gratin, green beans, cremini mushroom sauce.

## SALMON 39

Salmon, sweet peas puree, parsley baby corn, roasted potato, Soy ginger sauce.

## BLACKENED MAHI MAHI 39

Mahi Mahi, ajo blanco puree, tomatoes, olive basil salt, roasted pepper sauce.

## SCALLOPS 38

Scallops, leek fondant, crispy polenta, roasted tomato, corn, arugula, garlic sauce.

## CORVINA 39

Corvina fish, parsnip puree, caramelized baby carrot, white wine sauce.

## SHORT RIBS 41

22 hrs slow-cooked short rib, roasted pumpkin puree, green asparagus, micro greens, herbs crust, short ribs jus.

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.

# Desserts

## ROMEO'S MEMORIES 9

Matcha Alfajor, dulce de leche mousse, sweet coconut, dark chocolate, caramel crystals and green matcha crème anglaise.

## CHOCOHOLIC 9

Chocolate warm cake, Amaretto drops, black forest compote, peanut butter ice cream.

## WHITE CHOCOLATE EXPLOSION 9

White chocolate mousse, banana, Nutella, strawberries, toasted hazelnut, cinnamon praline.

## COCONUT PARADISE 9

Layered vanilla cake, rich coconut, white chocolate mousse filling, shredded coconut, pine apple sauce.

## APPLE CRUMBLE CASSEROLE 9

Cinnamon apples, almond crumble, vanilla ice cream, butterscotch sauce.

# 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

Frangelico, Kahlua, coffee, whipped cream.

## PALM BEACH DREAM 11

Tia Maria, 151 Bacardi Rum, coffee, topped with whipped cream.