

Starters

TROPICAL BOUILLABAISSSE	17
Seafood mix, coconut cream, saffron soup.	
TUNA CARPACCIO 🌱	18
Thinly sliced tuna, pecans, Madame Jeanette, cilantro, ginger, lemon juice, olive oil and sesame oil, avocado crème.	
RED SNAPPER CEVICHE 🌱	19
Red snapper, leche de tigre, sweet potato crème, Peruvian corn, cancha powder, cilantro oil.	
LOBSTER SALAD 🌱	22
Lobster claw, apple-celery tarragon salad, apple cream, pica di papaya, sweet gastrique.	
SCALLOPS 🌱	19
Seared scallops, corn purée, corn relish, bacon vinaigrette, garlic parsley sauce.	
OCTOPUS	20
Slow cooked and seared a la plancha octopus, aji panka, potato foam, crispy potato, Olivo sauce.	
SHRIMPS 🌱	19,50
Grilled shrimps, roasted yellow pepper sauce, lime, ginger, green apple, mango, cilantro oil	
GARDEN SALAD 🌱	17
Mixed greens, apple, corn, dried cherries, feta cheese, crispy wild rice, cucumber, mint and balsamic herbs vinaigrette.	
CRAB SALAD	18
Lump-crab meat, apple, compressed watermelon, crispy quinoa, cilantro, pica papaya mayo, microgreens, mango ginger vinaigrette.	
BURRATA 🌱 🌱	18
Burrata cheese, arugula, balsamic reduction, tomatoes, basil pesto, toasted almonds.	

Main

LOBSTER TAIL 🌱	51
Grilled Caribbean lobster tail, potato fondant, green asparagus, fennel, tarragon Pernod sauce.	
MACADAMIA GROUPE	45
Macadamia-cruste grouper, bok choy, black quinoa, sesame oil, creamy red curry sauce.	
RED SNAPPER 🌱	41,50
Seared red snapper, squid ink rice, chalaca asparagus, ají amarillo butter sauce.	
SEA BASS 🌱	45
Seabass, cauliflower purée, baby spinach, button mushroom, Champagne sauce.	
TUNA	40
Grilled ahi tuna, hummus, couscous, chard cucumber, tomatoes, roasted peppers, feta cheese, olives, basil.	
FILET AND LOBSTER 🌱	64
8oz filet mignon, 6oz lobster, potato au gratin, green beans, red wine sauce.	
BEEF TENDERLOIN 🌱	48
8oz beef tenderloin, potato au gratin, green beans, cremini mushroom sauce.	
SALMON	41,50
Salmon, sweet peas purée, bok choy, garlic, sesame oil, crispy vermicelli, edible flowers, miso butter sauce.	
BLACKENED MAHI MAHI	41,50
Mahi Mahi, ajo blanco purée, tomatoes, olive-basil-salt, roasted pepper sauce.	
LAMB 🌱	41
Sous vide lamb loin, roasted pumpkin purée, roasted cashews, green apple, mint, lamb sauce	
SHORT RIBS	44
22 hours slow-cooked short rib, roasted pumpkin purée, almond purée, caramelized baby onions, herb crust, short ribs jus.	

Desserts

TROPICAL COCONUT CAKE	11
Layered vanilla cake, rich coconut, white chocolate mousse filling, pineapple sauce.	
CHOCOHOLIC	11
Chocolate warm cake, Amaretto drops, black forest compote, peanut butter ice cream.	
WHITE CHOCOLATE EXPLOSION	11
White chocolate mousse, banana, Nutella, strawberries, toasted hazelnut, cinnamon praline.	
ISLAND PASSION	11
Passion fruit curd, exotic carrot compote, poppy seed tuile, mango gel, almond crumble.	
APPLE CRUMBLE CASSEROLE	11
Cinnamon apples, almond crumble, vanilla ice cream, butterscotch sauce.	
<i>Specialty Coffees</i>	
ARUBA MOONLIGHT	11
Ponche Crema, Kahlua, 151 Bacardi rum, hot coffee, whipped cream.	
OLD PIRATE'S TREASURE	11
Grand Marnier, brandy, coffee.	
STAR CHASER	11
Frangelico, Kahlua, coffee, whipped cream.	
PALM BEACH DREAM	11
Tia Maria, 151 Bacardi rum, coffee, whipped cream.	

White wine

Sauvignon Blanc

PASCAL JOLIVET SANCERRE BLANC

Loire | France

QUEULAT

Valle de Leyda | Chile

SILVERADO 'MILLER RANCH'

Napa Valley | California

DOG POINT

Marlborough | New Zealand

MERRY EDWARDS

Russian River Valley | California

KIM CRAWFORD

Marlborough | New Zealand

Chardonnay

BOUCHARD PÈRE & FILS 'LA VIGNÉE'

Burgundy | France

SCHUG

Sonoma Coast | California

BOGLE PHANTOM

Clarksburg | USA

LA CREMA

Sonoma Coast | California

JORDAN

Russian River Valley | California

CAKEBREAD CELLARS

Napa Valley | California

KENDALL-JACKSON 'VINTNERS RESERVE'

California | USA

Pinot Grigio/Pinot Gris

SANTA MARGHERITA

Valdadige | Italy

KING ESTATE

Willamette Valley | Oregon

TIEFENBRUNNER

Trentino-Alto Adige | Italy



84

48

16 59

85

85

17 66

60

70

54

19 75

108

138

15 54

15 54

17 66

58

Rosé

THE PALM BY WHISPERING ANGEL

Provence | France

SANTA MARGHERITA STILL ROSÉ

Trentino | Italy

Additional White Wine

DR. KONSTANTIN FRANK SEMI-DRY RIESLING

Finger Lakes | New York State

QUADY 'ELECTRA' MOSCATO

Madera | California

SPIER CHENIN BLANC

Stellenbosch | South Africa

Red wine

Pinot Noir

HOBNOB

Pays d'Oc | France

SONOMA CUTRER

Russian River Valley | California

KING ESTATE

Willamette Valley | Oregon

MEIOMI

Coastal Vineyards | California

LA CREMA

Sonoma Coast | California

Cabernet Sauvignon

JOSH CELLARS

Paso Robles | California

OBERON BY MICHAEL MONDAVI

Napa County | California

JORDAN

Alexander Valley | California

FAUST

Napa Valley | California

17 64

16 59

15 54

14 50

49

13 49

19 82

89

75

19 74

14 52

19 74

159

158



Additional Red Wine

CATENA MALBEC

Mendoza | Argentina

PÈPPOLI CHIANTI CLASSICO BY ANTINORI

Tuscany | Italy

KENDALL-JACKSON 'VINTNERS RESERVE' MERLOT

California | USA

BONESHAKER ZINFANDEL

Lodi | USA

EMILIO MORO BODEGAS TEMPRANILLO

Ribera del Duero | Spain

SIX EIGHT NINE RED BLEND BY 689 CELLARS

Napa Valley | California

Sparkling Wine

COL DE' SALICI PROSECCO SUPERIORE EXTRA DRY

Valdobbiadene | Italy

CONUNDRUM

Coastal Vineyards | California

Champagne

BOLLINGER BRUT ROSÉ

Ay | France

VEUVE CLICQUOT BRUT

Reims | France

DOM PÉRIGNON BRUT

Épernay | France

Dessert Wine

QUADY "ELYSIUM" BLACK MUSCAT 375ML

Madera | California

PILLITTERI ESTATES WINERY ICE WINE VIDAL 375ML

Niagara-on-the-Lake

Cocktails & Martinis

Classics

DARK & STORMY	15
Diplomático 12 years Reserva Exclusiva, bitters, ginger beer	
MAI TAI	16
Mount Gay Eclipse rum, Mount Gay Black Barrel rum, Cointreau, amaretto, simple syrup, lime juice	
50/50 VESPER	16
Grey Goose vodka, Botanist gin, dry vermouth	
NEGRONI	16
Hendrick's gin, sweet vermouth, Campari	

Martinis

AGAVE & THYME	15
Patron Silver, Grand Marnier, lemon juice, thyme sprig	
DUSHI MARTINI	15
Grey Goose vodka, melon liqueur, pineapple juice	
CUCUMBER & BASIL GIMLET	16
Botanist gin, Elderflower liqueur, lime juice, simple syrup, cucumber slices, basil leaves	
ESPRESSO MARTINI	15
Grey Goose vodka, Kahlúa, Baileys, brown sugar	

Cocktails

GRAPEFRUIT BOMB	16
Botanist gin, Cointreau, fresh lime juice, simple syrup, grapefruit juice	
HURRICANE	16
Diplomático rum, lime juice, simple syrup, passion fruit purée, grenadine	
RUM BUCK	15
Diplomático rum, Cointreau, lime juice, ginger ale	
SUNSHINE SWIZZLE	15
Grey Goose vodka, Grand Marnier, simple syrup, lemon juice, Pernod	
LA PALOMA	15
Patron Silver, lime juice, grapefruit juice, simple syrup, soda water	
ISLAND ICED TEA	15
Maker's Mark, peach purée, lemon juice, iced tea, mint	