

# LUNCH | DINNER MENU

## STARTERS

Aruban Chowder	\$ 14.00
local fresh fish, cheese, spicy papaya sauce, crostini sticks	
Thai Salad	\$ 14.00
local greens, cashew soy dressing, mango, onion	
add shrimp	\$ 8.00
add salmon filet	\$ 14.00
Aquarius Salad	\$ 24.00
crab meat with seaweed, salmon in ponzu sauce, avocado, mango and eel masago-mayo	
Quesadilla	\$ 13.00
queso fresco and flour tortilla served with pico de gallo, sour cream, guacamole	
add shrimp (6pc)	\$ 14.00
add grilled chicken (8oz)	\$ 9.00
add grilled steak	\$ 14.00
Asian Wings	\$ 15.00
Asian chicken wings served with slaw	

## SUSHI

Shrimp	\$ 18.00
shrimp & fish tempura, avocado, dynamite mezclum and masago sauce	
Salmon	\$ 18.00
tuna, salmon, cucumber and spicy mayo, topped with avocado and eel	
Crab	\$ 18.00
kanikama/crab, unagi, avocado and cream cheese wrapped with sliced cucumber, topper with spicy mayo and aji amarillo caviar	
Veggies	\$ 13.00
veggie tempura roll, avocado, chives and seaweed topping	

## MAINS | BURGERS & SANDWICHES

Renaissance Burger	\$ 18.00
1/2 lb black angus beef burger, tomato, lettuce, onion and pickle	
additional toppings: cheddar, Swiss cheese, sautéed mushroom, sautéed onions, bacon	\$ 1.00 ea.
Steak & Cheese Sandwich	\$ 29.00
USDA Certified Angus tenderloin, baguette, sauteed onions and peppers, cheese and beef jus	
Salmon Filet	\$ 27.00
pan seared Atlantic salmon, sautéed potatoes, cherry tomatoes & bok choy	
Chicken Alfredo	\$ 23.00
tossed in garlic parmesan cream sauce	
Shrimp Fettucini	\$ 28.00
shrimp in rose sauce with parmesan	

## BAO TACOS

Shrimp	\$ 25.00
shrimp tempura, pickles Asian vegetables, mayo masago and eel sauce	
Pork Belly	\$ 25.00
braised pork belly, pickled local cucumber chikito and lemon mayo	
8oz Beef Tenderloin	\$ 28.00
USDA Certified Angus beef, potato medley, green beans and grilled asparragus	

## DESSERT

Key Lime Pie	\$ 10.00
Traditional Cheesecake with Mango Coulis	\$ 10.00
Aruban Coconut Quesillo	\$ 10.00
Molten Chocolate Cake	\$ 10.00
Häagen-Dazs Ice Cream Half Cup	\$ 7.00

# LUNCH | DINNER MENU

# AQUARIUS

Please note that a 17% service charge will be added to your final check.

Any dietary restriction, please notify your server

Renaissance Wind Creek Aruba Resort  
LG Smith Boulevard 82, Oranjestad Aruba  
T +297 583 6000

# LUNCH BUFFET | DINNER BUFFET

## LUNCH BUFFET

Aquarius Lunch Buffet \$ 30.00

our well recognized lunch buffet with a diverse selection of salads, sushi, and soup includes the pasta station, the hot buffet and delicious dessert station

## DINNER BUFFET

Aquarius Dinner Buffet \$ 55.00

a sumptuous seafood buffet with live action station

A sample of our Menu:

### Seafood Bar

steamed shrimp, seafood ceviche with cilantro, assorted maki sushi rolls with seafood and vegetables, smoked mackerel, herring and eel, pisca tempera

### Salads and Soup

seasonal greens with assorted dressings and condiments  
potato salad, egg salad, tomatoes, conch salad, bean salad, heart of palm, surimi crab salad, Caribbean seafood salad, pasta salad, coleslaw, Caribbean soup, a different daily selection

### Cheese Board

daily selection of international cheeses with nuts and crackers

### Entrees

Chef's daily selections, your choice of:  
meat, poultry and fish accompanied with vegetables and rice

### The Seafood Station

lobster tails, grouper, snapper, wahoo, mahi mahi, tuna and shrimp, all cooked a la minute to perfection

### Hot Feature

Chef's daily selections of tempura sushi, glazed pork or beef short ribs

### Local Items

Home pickled items and locally sourced  
hot sauces and Kombucha

### Pastry Chef's Gourmet Selection of

Desserts, Cakes, Pies, Mousses and Ice Cream

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Kids under 5 eat free (accompanied by paying adult). Kids 5 to 12 half price.

# COCKTAILS & BEVERAGES

## SIGNATURE DRINKS

Special Lady	\$ 16.00
Smirnoff vodka, Frangelico, Kahlua, Irish cream, heavy cream	
Pleasure	\$ 13.00
Beefeater gin, fresh lime juice, simple syrup, fresh cucumber slice, sparkling wine, basil leaves	
Choco Bourbon	\$ 14.00
chocolate infused Bourbon Jim Beam, sweet Vermouth, chocolate bitters	
Team IM	\$ 13.00
dark rum, Coco Lopez cream, apricot brandy, passion fruit puree, pineapple juice	

## SMOOTHIES

piña colada, strawberry, banana, mango, raspberry	\$ 5.00
mixed	\$ 7.00

## AFTER DINNER DRINKS

Amaretto on the Rocks	\$ 10.00
Baileys on the Rocks	\$ 10.00
Sambucca on the Rocks	\$ 10.00
Home Made Limoncello	\$ 10.00
Grappa	\$ 10.00

## SOFT DRINKS COFFEE/TEA

Sodas	\$ 3.00
Btl. Water AWA	\$ 3.00
Juices	\$ 4.00
Coffee (small pot)	\$ 5.00
Espresso	\$ 4.00
Cappuccino	\$ 4.00
Café au Lait	\$ 4.00
Tea, assorted flavors	\$ 4.00
San Pellegrino .25L	\$ 6.50
San Pellegrino .50L	\$ 8.50

## FROZEN COCKTAILS

Piña Colada	\$ 9.00
Bacardi rum, piña colada mix	
Mudslide	\$ 10.00
Smirnoff vodka, crema de café, Irish cream, ice cream mix	
Rum Runner	\$ 10.00
Bacardi rum, strawberry puree, pineapple juice, Malibu coconut rum	
Daiquiri	\$ 9.00
Bacardi rum, fruit mix	
Mango Colada	\$ 10.00
Bacardi rum, mango puree, piña colada mix	

## CLASSIC COCKTAILS

Aruba Ariba	\$ 10.00
Rum 151, vodka, coeicoei, Triple sec, crème de banana, fruit punch juice	
Mojito	\$ 13.00
Bacardi rum, fresh mint, freshly squeezed lime juice	
Margarita	\$ 13.00
Jose Cuervo tequila, Triple sec, freshly squeezed lime juice	

## BEER

Magic Mango	\$ 7.50
Balashi	\$ 7.50
Balashi Chill	\$ 7.50
Budweiser	\$ 8.50
Bud Light	\$ 8.50
Coors Light	\$ 8.50
Corona	\$ 8.50
Heineken	\$ 8.50
Heineken 0.0	\$ 7.50

## SPECIALTY COFFEE

Irish Coffee	\$ 8.00
coffee, Jameson, simple syrup, heavy cream	
Mexican Coffee	\$ 10.00
coffee, Kahlua, Jose Cuervo tequila, heavy cream	
Hazelnut Coffee	\$ 10.00
coffee, Frangelico, Baileys, whipped cream	

## NON-ALCOHOLIC COCKTAILS

Essence	\$ 8.00
ginger beer, cucumber, fresh lime juice, ginger syrup, basil leaves, white cane lyre's	
Mango Air	\$ 8.00
London dry lyre's, mango syrup, fresh orange juice, fresh lime juice, fresh cilantro, fresh jalapeño pepper	

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# WINE & CHAMPAGNE LIST

## SPARKLINGS & CHAMPAGNES

	Glass	Bottle
House Champagne	\$ 8.50	\$ 34.00
Moët & Chandon Brut Imperial France		\$ 165.00
Villa Sandi Prosecco, Italy	\$ 15.00	\$ 45.00
Veuve Cliquot Imperial Brut France		\$ 122.00

## ROSÉ/BLUSH

	Glass	Bottle
House Zinfandel	\$ 8.00	\$ 32.00
The Beach by Whispering Angel France	\$ 17.00	\$ 50.00
Aix France	\$ 16.00	\$ 48.00

## WHITE WINE

	Glass	Bottle
House Wine Pinot Grigio, Sauvignon Blanc, Chardonnay	\$ 8.00	\$ 32.00
Santa Margarita Pinot Grigio, Italy	\$ 17.00	\$ 52.00
Relax Riesling, Germany	\$ 13.00	\$ 42.00
Misty Cove Sauvignon Blanc, New Zealand	\$ 14.00	\$ 40.00
Wente Morning Fog Chardonnay, USA	\$ 15.00	\$ 45.00

## RED WINE

	Glass	Bottle
House Wine Cabernet Sauvignon, Merlot	\$ 8.00	\$ 32.00
Kiwi Cuvee Pinot Noir, France	\$ 12.00	\$ 42.00
Chateau Bogle Merlot, USA	\$ 17.00	\$ 52.00
Alamos Malbec, Argentina	\$ 13.00	\$ 34.00
Josh Cellar Cabernet Sauvignon, USA	\$ 14.00	\$ 48.00

## WHITE SANGRIA \$ 40.00

White House Wine  
Peach Liquor  
Peach  
Kiwi (optional)  
Lemon  
Orange  
Green apple  
Pear  
Blueberry  
Homemade Pineapple Syrup

## RED SANGRIA \$ 40.00

Red House wine  
Cherry Brandy  
Orange  
Lemon  
Red Apple  
Red Grape  
Blueberry  
Homemade Rosemary and  
Orange Peel Syrup

## ROSE SANGRIA \$ 40.00

White Zinfandel House Wine  
Triple Sec  
Cranberry Juice  
Homemade Mint Syrup  
Raspberry  
Strawberry  
Blackberry  
Lemon  
Orange  
Dragon Fruit

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