



STARTERS, choice of:

Flavors of the sea

Carpaccio of marinated wahoo with a small salad of Argentinean shrimp and potato, noily prat, pickled local vegetables and a 'bitterbal' of shrimp and karko

Caribbean Meat Parade

Curry goat sausage with mango chutney, spring roll of Curaçaoan beef tongue with piccalilli and a terrine of local pigeon with roasted celeriac creme

Gnocchi's

Truffle gnocchi with roasted pumpkin, forest mushrooms, 'warmoes' chard crisps and creamy plantain sauce

MAIN COURSES, choice of:

Tunalicious

Grilled tuna with preparations of sweet potato, fried polenta, tomato salsa, eggplant crème and herb oil

Duo of Veal

Slow cooked veal 'sucade' with tortellini of veal cheek, served with pumpkin, onion, bbq mais and mushroom bordelaise sauce

A different Rice n Peas

Risotto made of asparagus, roasted lima bean, carrot fondant, jerked tofu and plantain chips

DESSERTS, choice of:

Chocolate & Matcha

Dark chocolate macaron with matcha ganache filling, kumquat confit and maka plume ice

Tropical

Coffee marshmallow filled with condensed milk fudge and banana ice cream, served with cashew nut mousse and orange jam

3-Couse Menu 99,- Guiders / USD 56