

VAN ROOI FISH & SEAFOOD RESTAURANT

Elegant Seafood Experience

4-Course Menu

FIRST COURSE

Oregano Seafood Bread

Freshly baked bread served with our homemade seafood accompaniment.

1. Fresh Tuna Carpaccio

Delicately sliced fresh tuna, topped with crispy shrimp and finished with a refined caviar cream.

2. Smoked Seafood Trio

A luxurious trio of smoked salmon, crab and octopus mousse.

3. Creamy Mussel-Stuffed Mushrooms

Fresh mushrooms filled with tender mussels and a smooth cream-cheese filling.

4. Van Rooi Seafood Ceviche

Fresh seafood delicately marinated in citrus and herbs, prepared Van Rooi style.

MAIN COURSE

1. Salmon & Freshly Smoked Barracuda

Fresh salmon and freshly smoked barracuda, served with a delicate dill and white-wine sauce.

2. Whole Curaçao Red Snapper

Locally prepared whole red snapper, grilled to perfection and served with our traditional Curaçao Krioyo sauce.

3. Grilled Ribeye

Premium grilled ribeye served with a luxurious creamy truffle sauce.

4. Whole Orange Lobster — + XCG 75

Whole Curaçao lobster, prepared with our signature orange beurre blanc.

SIDE ORDERS

1. Oven-Roasted Mashed Potatoes

2. Funchi Fries with Cheese

3. Sweet Potato Salad

4. Paella Rice

DESSERT

Van Rooi Ponche Crema Cheesecake

Creamy Ponche Crema cheesecake served with caramel cookie ice cream.

XCG 77 PER PERSON

Fresh Seafood • Curaçao Flavors • Van Rooi Signature Style