

Our Fish Specials

Limon

*Pan fried fish fillet (pangasius)
Lime and caper cream sauce*

Almondine

*Pan fried fish fillet (pangasius)
with lots of toasted almonds*

Rôti

*Oven baked fillet of fish
topped with shrimp and scallop*

Romanesco

*Pan broiled fillet of fish (pangasius)
with fresh and sundried tomatoes, basil, garlic,
extra virgin olive oil and a little cream*

*No service charge will be added to your check.
A gratuity will be appreciated by all staff members.*

Fruits of the Sea

West Indies

*Caribbean shrimp in curried coconut milk sauce
served with basmati rice*

Champagne Casserole

*Filets of fish, scallops, and crab
poached in a creamy 'brut' sauce
Dutch Gouda cheese au gratin*

Cazuela

*Caribbean shrimp & rock lobster
stewed in an Aruban style chowder
with coconut milk and sweet island spice*

Caribbean Creole

*Grilled Mahi and shrimp with Creole sauce
& Aruban style stewed fish with local polenta*

Kitchen Specials

Moroccan Lamb

*Bone in simmered lamb with spices and apricots
couscous with almonds & pistachios*

Rendang

*Indonesian style stewed beef
fresh ginger, cinnamon, star anise and sweet soy
pickled cabbage, toasted coconut & peanut*

Braised Porc

*Bone in pork shank with spices and pineapple
served with a puree of cassave*



From the grill

Classic Tournedos

*Grilled tenderloin with fresh mushrooms
served with demi-glace*

Grilled Pork Chop

*Dry rubbed and grilled with Caribbean spices
with malt whiskey sauce & pink peppercorns*

Entrecôte Maitre'd Hôtel

*Grilled sirloin steak
topped with sweet and smokey herb butter*

Rib Eye

*Grilled with its lip and "own fat"
presented with coarse grain mustard*

All prices are in U.S. dollars.

No service charge will be added to your check,

A gratuity will be appreciated by all staff members.

“Stone Specials”

*Cooking on the stone is a healthy and unique way
of dining on our terrace in the open-air....*

Our Stone specials are lightly seasoned

Presented at your table sizzling hot

*Cooked to just the point....so you can finish it
to your liking!*



Bon Probecho.....

Bon Appetite.....

“Grilled and Served on the Stone”

Shrimp on the stone

*Caribbean shrimp
presented with basil tartar sauce*

Mermaid

*Filet of wahoo and Caribbean shrimp
served with mild papaya pepper sauce*

Neptune

*Caribbean rock lobster, mahi-mahi and shrimp
served with lemon butter*

*Our Stone specials are lightly seasoned
and presented at your table sizzling hot!!!*

” Grilled and Served on the Stone”

*New Zealand lamb chops
Marinated in red wine & dried herbs
presented with chimichurri*

*Madame Butterfly
“Butterfly cut” beef tenderloin steak
served with green peppercorn sauce*

*Surf & Turf
6 oz. Beef tenderloin and
8 oz. Caribbean rock lobster
with charred butter*

*Our Stone specials are lightly seasoned
and presented at your table sizzling hot!!!*