

Desserts

Duo of Quesillo and Brownie

Caramel flan, chocolate brownie, butterscotch caramel sauce, vanilla ice cream

Sabayon

Tropical fruit salad, champagne sabayon gratin

Apple Prune Strudel

Cinnamon ice cream, caramel sauce

Mango Coconut Soup

Sherbet, red fruit, mint, cookie crumble

Chef's Dessert Surprise

Announced by your server



All You Can Taste Night MENU



Suggested aperitif: Veuve Clicquot Brut NV Gl's \$19 Btl \$110

Price \$65.00 p.p. Including free flowing Sangria

Price in US Dollars excluding taxes. 15% service charge will be added to parties of 6 and larger.

Welcome.

*You are in for a dining journey like none other.
Why limit yourself to one or two choices when you can
enjoy so much more.*

*Tonight you can taste as many "tapas" size items as you
wish from our extensive fine dining menu.*

*So sit back, relax, and let your taste buds explore
the many foods and flavours perfectly paired with
a wine or beverage of your choice.*



Jorge Estrada
Restaurant Manager



Jim Rooseman
Chef de Cuisine

Appetizers

Fresh Oyster (upon availability)

Supplement \$4 per oyster

Tuna Tartare

Sashimi quality, orange zest, wonton crisp, wakame salad,
saffron aioli, orange soy glaze, wasabi foam

Crab and Shrimp Cocktail

Crispy lettuce, lemon wedge, cocktail sauce

Mediterranean Quinoa Salad

Feta cheese, dried cranberries, toasted nuts, olives, bell pepper,
egg plant, roasted grape tomatoes, tzatziki

Beef Carpaccio

Thin sliced beef, truffle aioli, arugula, pine nuts,
shaved Parmesan cheese

Appetizers cont.

Escargots

Vineyard snails served in spicy red curry sauce, chopped herbs,
Parmesan cheese

Truffle Morel Bacon Pasta

Homemade angel hair pasta, sauteed onions, crispy bacon,
mushroom truffle sauce, poached egg

Dutch Duo

Smoked eel, deliciously spiced north sea shrimp, crispy fennel salad
toast

Puff Pastry

Oven baked pastry filled with mushroom ragout,
chopped herbs, topped with blue cheese crumble

Onion Soup

Balashi beer, caramelized onion stock, herb crouton,
swiss cheese gratin

Main Courses

Red Snapper

Pan seared and topped with deliciously spiced North Sea shrimp,
braised fennel potato creme and saffron butter sauce

Yellowfin Tuna

Sesame coated, baby bokchoy, wakame, wasabi potato,
hoisin peanut sauce

Beef Skirt Steak

Potato bacon creme, truffle butter, red wine sauce

Lamb Chop

Ras al Hanout marinated, Mediterranean cous cous,
dried cranberries, thyme truffle jus

Duck Two Ways

Pan seared duck breast and duck leg confit,
potato sauerkraut mash, mustard vinaigrette

Asparagus Risotto

Green asparagus, roasted walnuts, leeks, chopped egg,
crispy shallots, Parmesan cheese, truffle hollandaise