



COAST DAY MENU

BREAKFAST

8 AM - 11 AM

HOTEL BREAKFAST INCLUDED?

You can choose any item and we add a coffee of your choice and a fresh orange juice.

COAST BREAKFAST 38	SHAKSHUKA 25
toasted sourdough bread-croissant-butter-marmalade-cheese-ham-your choice of egg-yogurt-fruit	onion-garlic-cumin-bell pepper-cayenne-cherry tomato-poached egg-pita bread
RISE & SHINE BREAKFAST 25	CHICKEN WAFFLE 30
yogurt-local fruit-honey-chia seeds-homemade granola	chicken waffle homemade hot sauce & honey
CLASSIC "UITSMIJTER" 28	SWEET WAFFLE 28
3 fried eggs-cheese-ham-toasted bread	chocolate waffle-hazelnut-banana
SALMON BAGEL 31	FRENCH TOAST 25
herb cream cheese-avocado	sugar bread toast bacon bites-caramel

LUNCH

12 PM - 5 PM

BREADS & SPREADS 18	CHICKEN BURGER 35
FUNGI FINGERS 18	brined chicken-gochujang sauce-green papaya salad-pickles
Tomato Jam	SMASH BURGER 35
SMOKED RIB-EYE CARPACCIO 33	ground beef-American cheese-pickles-mustard mayo-onion-romaine
roasted almonds-truffle mayonnaise	VEGGIE BURGER 35
CRUDO OF TUNA 32	Oyster mushroom burger-spicy harissa-romaine-tomato-onion-fries
passionfruit-avocado-crispy quinoa-wasabi mayo-red onion	CHICKEN & WAFFLES 33
SANDWICH SALMON 33	homemade fermented hot sauce and honey
open sourdough-cream cheese-smoked salmon-tomato-pesto-pine nuts	INDO BOWL 35
SANDWICH BEEF 32	fried rice-peanut sauce-fried egg-tempura green beans-sweet & sour cucumber-chicken satay-sambal
open sourdough-beef strips-truffle mayo-rucola-sundry tomato-parmesan	PASTA UMBRIA 37
SANDWICH HUMMUS 29	pappardelle-spinach-mushroom-roasted cashew-green asparagus
open sourdough-beetroot hummus-poached eggs-hollandaise-sesame seeds-avocado	FIRED RED SNAPPER FILET 48
ITALIAN BURRATA 38	baba ghanoush-basil oil-tomato-baby spinach-black garlic mayonnaise-tomato
tomato-rucola-balsamic syrup-physalis	TOURNEDOS COAST 58
CEASAR SALAD 33	creamy mushroom sauce-fries-salad

Food allergies? Please let us know!

All prices are in Antillean guilders and include a 9% sales tax Tip/gratuity is not included but highly appreciated. Parties 8 persons and more a 10% gratuity will be added.



DINNER MENU

DINNER

5 PM - 11 PM

STARTERS

BREADS & SPREADS	18
FUNGI FINGERS TOMATO JAM	18
ROASTED EGGPLANT miso-blue cheese-pine nuts-rucola	29
CRUDO OF TUNA passionfruit-avocado-crispy quinoa-wasabi mayo-red onion	32
ITALIAN BURRATA tomato-rucola-balsamic syrup-physalis	38
CHICKEN & WAFFLES homemade fermented hot sauce and honey	33
HOMEMADE BEEF DUMPLINGS ginger-scallions-sesame-soja sauce	30
BEETROOT HUMMUS olives-tahini-cilantro-red onion-feta-egg plant-pita-chilly crunch	29

MAINS

SEABASS crème potato-antiboise-grilled green asparagus-lime	49
TORCHED SALMON miso-fennel salad-herbs-sticky rice-scallions	52
HOFI BLUEBAY roasted carrots-tempura beans-boksoy-portobello-sweet soy	46
HALF CHICKEN teriyaki truffle sauce-local veggies-parmesan-celeriac white chocolate	47
SIRLOIN STEAK hollandaise-murros-local veggie's-red wine reduction	56
HANGING TENDER red port syrup-blue cheese-rucola salad-pumpkin-mashed potato	59

SIDES

FRIES 15	LOCAL VEGGIES 16	TRUFFEL MAC-CHEESE 16	MASH PATATO 14	SALAD 15
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DESSERT

DAILY HOMEMADE PASTRIES your server will gladly inform you about the options	18	THE ITALIAN MONK combination of Frangelico parfait-segafredo chocolate mousse-caramelized nut crumble	25
THE PACIFIC COOL SUNDAE BLASH variety ice creams-outrageous topping	23	JUAN LUIS GUERRA crispy rose meringue raspberry compote-ice cream-almond zabaglione	25

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COAST DRINKS

COFFEE

ESPRESSO	6
DOUBLE ESPRESSO	9
ESPRESSO MACCHIATO	7
AMERICANO	6
CORTADO	7
CAPPUCCINO	7
FLAT WHITE	8
LATTE	8
LATTE MACCHIATO	8
TEA	6
FRESH MINT TEA	9
FRESH GINGER TEA	9
OAT MILK/SOY MILK	+2
EXTRA SHOT ESPRESSO	+3

RUM

BARCELO AÑEJO	15
DIPLOMATICO RESERVA	18
SANTA TERESA 12 years	25
RON ZACAPA 23 years	30

COGNAC-PORT-BITTER

HENNESSY VS	20
MARTELL VSOP	30
RUBY PORT	15
TAWNY PORT 10 year	25
APEROL	15
CAMPARI	15

COCKTAILS

COCKTAILS: Moscow Mule-Espresso Martini-Aperol Spritz-Sours-Cucumber Bomb-Spicy Margarita	23
HAVANA MAMA	25
MOJITO	22

SOFT

STILL WATER Small	7
STILL-SPARKLING WATER Large	15
SODA'S: Coca Cola-Coca Cola Zero- Sprite-Ice Tea-Soda-Ginger Ale-Bitter Lemon-Cassis-Fanta-Tonic	7,5
RED BULL	13
JUICE: apple-orange-cranberry-pineapple	7
FRESH ORANGE JUICE	11
FRESH AWA LAMUNCHI	10

BEERS

POLAR	10
HEINEKEN	11
HEINEKEN 0%	8
BRASA	10
LAGUNITAS IPA	15

WHISKEY-BOURBON-MALT

CROWN ROYAL	18
OLD PARR 12 year	18
MARKERS MARK	18
GLEN LIVIT RESERVE	18
THE MACALLAN 12 year	35

VODKA-GIN-TEQUILA

GREYGOOSE	18
HENDRICKS	18
DON JULIO REPOSADO	30

LIQUER

LIQUERS: Gran Marnier-Cointreau- Drambuie-Licor 43-Baileys- Amaretto- Frangelico-Tia Maria-Kahlua-Sambuca- Limoncello	17
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WINES

WHITE

CASTEL PIETRA PINOT GRIGIO-Italy	16/80
KIM CRAWFORD SAUVIGNON BLANC - New Zealand	22/125
VILLA WOLF RIESLING Germany	100
EL PERRO VERDE VERDEJO Spain	125
FONTANA FREDDA GAVI DI GAVI - Italy Cortese	135
LOUIS JADOT CHABLIS France	165
BERNARDUS CHARDONNAY USA	175
DOMAINE CUROT SANCERRE France	175

SPARKLING

SACHETTO PROSECCO PICOLLO 200 ML - Italy	42
FASHION VICTIM PROSECCO BRUT - Italy	110
RAVENTOS CAVA BLANC DE BLANCS - Spain	145
LOUIS ROEDERER BRUT PREMIER CHAMPAGNE - France	265
PERRIER JOUET BLASON ROSE - France	295

RED

CASTEL PIETRA MERLOT Italy	16/80
ALPASIÓN MALBEC Argentina	22/125
JOSH PINOT NOIR USA	135
VALPOLICELLA CLASSICO TEDESCHI - Italy	135
DECOY ZINFANDEL USA	160
ASTORIA AMARONNE Italy	185
CHATEAU DE SALAS POMEROL - France	255
GAJA PROMIS Italy	275

RÔSÉ

CASTEL PIETRA PINOT GRIGIO ROS'E - Italy	16/80
BY OTT PROVENCE France	145

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