



## 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

Toasted bread, croissant, marmalade, butter, cheese, ham, your choice of egg, yoghurt, fruit

### RISE & SHINE BREAKFAST 25

Yogurt, local fruit, honey, chia seeds, homemade granola

### CLASSIC "UITSMIJTER" 28

3 fried eggs, cheese, ham, toasted bread

### FARMER'S OMELET 29

Toasted bread, lightly beaten eggs, cheese, ham, mushroom, bell pepper, onion

### LOCAL PUMPKIN PANCAKES 25

With spicy mango chutney, butter, syrup, cinnamon

### FRUITY WAFFLES 29

Local fruits, honey, powdered sugar, mint

### NORWEGIAN OMELET 40

Toasted bread, lightly beaten eggs, smoked salmon, garden salad, chives

### LATIN BREAKFAST 26

Arepas, cheese, ham, scrambled eggs, avocado, garlic mayonnaise, pico de Gallo

# LUNCH

12 PM - 5 PM

### PULLED NORWEGIAN SALMON SANDWICH 36

Baguette, pulled smoked salmon, avocado cream, sweet & sour cucumber, marinated radish

### BAGUETTE BEEF CARPACCIO 33

Arugula, Parmesan crisp, pesto, extra virgin olive oil

### MELTED BRIE DE MEAUX 35

Brioche bun, Brie, green apple, fennel, honey, caramelized walnuts

### TRADITIONAL CAESAR 35

Romaine lettuce, croutons, Parmesan, boiled egg, anchovy, creamy Caesar dressing  
Add your choice, beef or chicken

### DEEP FRIED BURRATA 41

With mixed garden greens, cherry tomato, balsamic glaze, basil oil, microgreens

### POKE SUSHI 26

With carrot, cucumber, edamame, bean sprouts, unagi sauce, sesame beetroot mayonnaise  
| Add tuna 10 or Add salmon 15

### POKE ORZO 30

With avocado, wakame, mango, marinated tomato, tofu, cassava crumble, sriracha & lime mayo | Add tuna 10 or Add salmon 15

### FISH BURGER 33

Toasted brioche bun, panko crust white fish file, lettuce, tomato, onion, tartare sauce, fries

### MEAT LOVER'S BEEF BURGER 35

Toasted brioche bun, cheese, bacon, tomato, onion, smoked BBQ sauce, fries

### TENDERLOIN VEGGIE SKEWER 45

Chimichurri, mint, garlic, yogurt dip, soy sesame dressing, local garden salad, fries

### MARINATED PORTOBELLO 40

With roasted paprika, baby carrots, powder of mushroom, sweet and sour tomato

### SPAGHETTI BOLOGNESE 30

Traditional Italian beef sauce, garlic bread, Parmesan cheese, fried basil

### PASTA ALFREDO 32

Penne pasta, chicken strips, creamy Alfredo sauce, Parmesan cheese, arugula

**Food allergies? Please let us know!**

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## DINNER MENU

# DINNER

6 PM - 10 PM

## STARTERS

### BREAD BASKET

18

With garlic butter, extra virgin olive oil, coarse sea salt, hummus

### DEEP FRIED BURRATA

41

With mixed garden greens, cherry tomato, balsamic glaze, basil oil, microgreens

### BEEF CARPACCIO ROLL

33

Arugula, Parmesan crisp, pesto

### SMOKED TUNA

32

Local tuna, avocado cream, squid ink mayo, wakame, beet wedges, lime dressing

### TACO TRIO

26

Oriental tuna, lukewarm ribeye, tomato salad, sweet & sour cucumber, marinated radish

## MAINS

### BLACKENED SALMON

50

With grilled octopus, pumpkin risotto, baby carrot, Madame Jeanette oil, coral tuile

### SEARED CORVINA

48

With cream of green peas, butter lettuce, beurre blanc, roasted asparagus, fried leek

### LAND AND SEA

55

Salmon, shrimp, tenderloin, truffle potato mash, roasted tomato, jus de veau

### BEEF BRISKET

60

Home marinated brisket, sweet potato, local veggies, fried onions, red port gravy

### CHICKEN VEGGIE SKEWER

35

With chimichurri, mint yogurt dip, soy sesame dressing, local garden salad, fries

### MARINATED PORTOBELLO

40

Roasted paprika, baby carrots, powder of mushroom, sweet and sour tomato

## SIDES

FRENCH 15  
FRIES

LOCAL 17  
VEGGIES

TRUFFEL 17  
PATATO MASH

SIDE 15  
SALAD

## DESSERT

### CHEFS' PASTRY OF THE DAY

20

Ask your server about the flavor of the day

### LEMON PIE

20

Homemade lemon pie

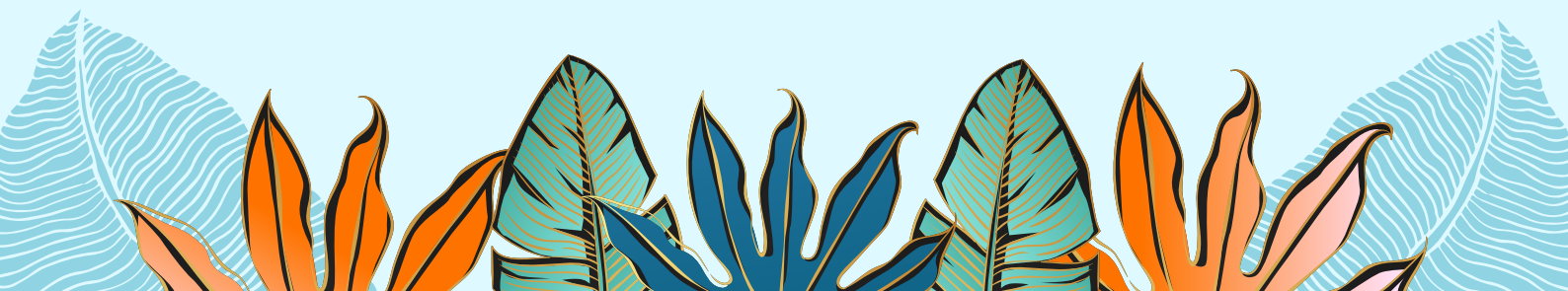
### CARAMEL & BAILEYS

20

Caramel cheesecake, chocolate sauce, Bailey's infusion

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# CØAST DRINKS

## CØFFEE

|                     |    |
|---------------------|----|
| 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         | 16 |
| DIPLOMATICO RESERVA   | 18 |
| SANTA TERESA 12 years | 25 |
| RON ZACAPA 23 years   | 30 |

## CØGNAC-PØRT-BITTER

|                    |    |
|--------------------|----|
| HENNESSY VS        | 20 |
| MARTELL VSOP       | 30 |
| RUBY PORT          | 15 |
| TAWNY PORT 10 year | 25 |
| APEROL             | 16 |
| CAMPARI            | 16 |

## CØCKTAILS

|                                                                                                            |    |
|------------------------------------------------------------------------------------------------------------|----|
| COCKTAILS:<br>Moscow Mule-Espresso Martini-Aperol<br>Spritz-Sours-Cucumber Bomb-<br>Spicy Margarita-Mojito | 23 |
|------------------------------------------------------------------------------------------------------------|----|

ASK YOUR WAITER FOR  
OUR CØCKTIAL SPECIALS

## SØFT

|                                                                                                            |    |
|------------------------------------------------------------------------------------------------------------|----|
| STILL WATER <small>Small</small>                                                                           | 7  |
| STILL-SPARKLING WATER <small>Large</small>                                                                 | 15 |
| SODA'S:Coca Cola-<br>Coca Cola Zero-Sprite-Ice Tea-<br>Soda-Ginger Ale-Bitter Lemon-<br>Cassis-Fanta-Tonic | 8  |
| RED BULL                                                                                                   | 13 |
| JUICE: apple-orange-cranberry-<br>pineapple                                                                | 8  |
| FRESH ORANGE JUICE                                                                                         | 11 |
| FRESH AWA LAMUNCHI                                                                                         | 10 |

## BEERS

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

## WHISKEY BØURBØN MALT

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

## VØDKA GIN TEQUILA

|                    |    |
|--------------------|----|
| GREY GOOSE         | 18 |
| HENDRICKS          | 18 |
| DON JULIO REPOSADO | 30 |

## LIQUER

|                                                                                                                                       |    |
|---------------------------------------------------------------------------------------------------------------------------------------|----|
| LIQUERS:<br>Gran Marnier-Cointreau-<br>Drambuie-Licor 43-Baileys-<br>Amaretto- Frangelico-<br>Tia Maria-Kahlua-<br>Sambuca-Limoncello | 17 |
|---------------------------------------------------------------------------------------------------------------------------------------|----|

# WINES

## WHITE

|                                                                |        |
|----------------------------------------------------------------|--------|
| CASTEL PIETRA PINOT<br>GRIGIO<br><small>Italy</small>          | 17/80  |
| KIM CRAWFORD<br>SAUVIGNON BLANC<br><small>New Zealand</small>  | 22/125 |
| VILLA WOLF RIESLING<br><small>Germany</small>                  | 100    |
| EL PERRO VERDE VERDEJO<br><small>Spain</small>                 | 125    |
| FONTANA FREDDA GAVI<br>DI GAVI<br><small>Italy Cortese</small> | 135    |
| LOUIS JADOT CHABLIS<br><small>France</small>                   | 165    |
| BERNARDUS CHARDONNAY<br><small>USA</small>                     | 175    |
| DOMAINE CUROT<br>SANCERRE<br><small>France</small>             | 175    |

## SPARKLING

|                                                                   |     |
|-------------------------------------------------------------------|-----|
| SACHETTO PROSECCO<br>PICOLLO 200 ML<br><small>Italy</small>       | 35  |
| FASHION VICTIM<br>PROSECCO BRUT<br><small>Italy</small>           | 110 |
| RAVENTOS CAVA BLANC<br>DE BLANCS<br><small>Spain</small>          | 145 |
| LOUIS ROEDERER BRUT<br>PREMIER CHAMPAGNE<br><small>France</small> | 265 |
| PERRIER JOUET BLASON<br>ROSE<br><small>France</small>             | 295 |

## RED

|                                                           |        |
|-----------------------------------------------------------|--------|
| CASTEL PIETRA MERLOT<br><small>Italy</small>              | 17/80  |
| ALPASIÓN MALBEC<br><small>Argentina</small>               | 22/125 |
| JOSH PINOT NOIR<br><small>USA</small>                     | 135    |
| VALPOLICELLA CLASSICO<br>TEDESCHI<br><small>Italy</small> | 135    |
| DECOY ZINFANDEL<br><small>USA</small>                     | 160    |
| ASTORIA AMARONNE<br><small>Italy</small>                  | 185    |
| CHATEAU DE SALAS<br>POMEROL<br><small>France</small>      | 255    |
| GAJA PROMIS<br><small>Italy</small>                       | 275    |

## RØSÉ

|                                                             |       |
|-------------------------------------------------------------|-------|
| CASTEL PIETRA PINOT<br>GRIGIO ROS'E<br><small>Italy</small> | 17/80 |
| BY OTT PROVENCE<br><small>France</small>                    | 145   |

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