



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

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

38

RISE & SHINE BREAKFAST

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

25

CLASSIC "UITSMIJTER"

3 fried eggs, cheese, ham, toasted bread

28

FARMER'S OMELET

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

29

LOCAL PUMPKIN PANCAKES

With spicy mango chutney, butter, syrup, cinnamon

25

FRUITY WAFFLES

Local fruits, honey, powdered sugar, mint

29

NORWEGIAN OMELET

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

40

LATIN BREAKFAST

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

26

LUNCH

12 PM - 5 PM

PULLED NORWEGIAN SALMON SANDWICH

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

36

POKE ORZO

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

30

BAGUETTE BEEF CARPACCIO

Arugula, Parmesan crisp, pesto, extra virgin olive oil

33

FISH BURGER

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

33

MELTED BRIE DE MEAUX

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

35

MEAT LOVER'S BEEF BURGER

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

35

TRADITIONAL CAESAR

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

35

TENDERLOIN VEGGIE SKEWER

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

45

DEEP-FRIED BURRATA

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

41

MARINATED PORTOBELLO

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

40

POKÉ SUSHI

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

26

SPAGHETTI BOLOGNESE

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

30

PASTA ALFREDO

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

32

Food allergies? Please let us know!

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Parties 8 persons and more: a 10% gratuity will be added.*





DINNER MENU

DINNER

6 PM - 10 PM

STARTERS

BREAD BASKET

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

18

DEEP-FRIED BURRATA

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

41

BEEF CARPACCIO ROLL

Arugula, Parmesan crisp, pesto

33

SMOKED TUNA

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

32

TACO TRIO

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

26

MAINS

BLACKENED SALMON

50

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

SEARED CORVINA

48

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

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 & sour tomato

SIDES

FRENCH FRIES

15

LOCAL VEGGIES

17

TRUFFLE POTATO MASH

17

SIDE SALAD

15

DESSERT

CHEF'S PASTRY OF THE DAY

Ask your server about the flavor of the day

20

CARAMEL & BAILEYS

20

Caramel cheesecake, chocolate sauce, Baileys infusion

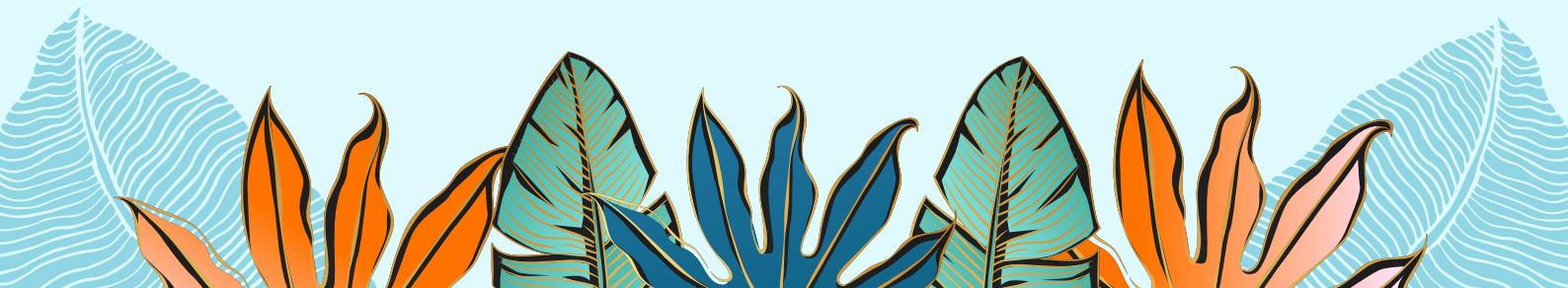
LEMON PIE

20

Homemade lemon pie

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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	+2
EXTRA SHOT ESPRESSO	+3

RUM

BARCELÓ AÑEJO	16
DIPLOMÁTICO 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 years	25
APEROL	16
CAMPARI	16

COCKTAILS

Moscow Mule-Espresso Martini-Aperol Spritz-Sours-Cucumber Bomb-Spicy Margarita-Mojito

ASK YOUR WAITER FOR OUR COCKTAIL SPECIALS

SOFT

STILL WATER Small	7
STILL/SPARKLING WATER Large	15
SODAS: Coca-Cola, Coca-Cola Zero, Sprite, Iced Tea, Soda, Ginger Ale, Bitter Lemon, Cassis, Fanta, Tonic	8
RED BULL	13
JUICE: apple, orange, cranberry, pineapple	8
FRESH ORANGE JUICE	11
FRESH AWA DI LAMUNCHI	10

BEERS

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

WHISKEY-BOURBON-MALT

CROWN ROYAL	18
OLD PARR 12 years	18
MAKER'S MARK	18
THE GLENLIVET RESERVE	18
THE MACALLAN 12 years	35

VODKA-GIN-TEQUILA

GREY GOOSE	18
HENDRICK'S	18
DON JULIO REPOSADO	30

LIQUEURS

Grand Marnier, Cointreau, Drambuie, Licor 43, Baileys, Amaretto, Frangelico, Tia Maria, Kahlúa, Sambuca, Limoncello	17
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WHITE

CASTEL PIETRA PINOT GRIGIO
Italy

KIM CRAWFORD SAUVIGNON BLANC
New Zealand

VILLA WOLF RIESLING
Germany

EL PERRO VERDE VERDEJO
Spain

FONTANA FREDDA GAVI DI GAVI
Italy Cortese

LOUIS JADOT CHABLIS
France

BERNARDUS CHARDONNAY
USA

DOMAINE CUROT SANCERRE
France

SPARKLING

SACCHETTO PROSECCO PICCOLO 200 ML
Italy

FASHION VICTIM PROSECCO BRUT
Italy

RAVENTOS CAVA BLANC DE BLANCS
Spain

LOUIS ROEDERER BRUT PREMIER CHAMPAGNE
France

PERRIER-JOUËT BLASON ROSÉ
France

RED

CASTEL PIETRA MERLOT
Italy

ALPASIÓN MALBEC
Argentina

JOSH PINOT NOIR
USA

VALPOLICELLA CLASSICO
TEDESCHI
Italy

DECoy ZINFANDEL
USA

ASTORIA AMARONE
Italy

CHATEAU DE SALAS
POMEROL
France

GAJA PROMIS
Italy

ROSÉ

CASTEL PIETRA PINOT GRIGIO ROSÉ
Italy

BY OTT PROVENCE
France

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DRINKS MENU

BEACH RESTAURANT



KIDS MENU

KIDS MENU

BREAKFAST

7 AM - 11 AM

AMERICAN KID PANCAKES caramel-berry compote-icing sugar	15
PANINI LITTLE ONE ham-cheese	15
OMELET CHIKI au naturel on toast	15
PASTECHI local pastry with cheese	11

LUNCH & DINNER

12 PM - 10 PM

LITTLE CHICK tender chicken breast-stir fried veggies-fries	25
SPAGHETTI BOLOGNESE Parmesan cheese	18
LITTLE FISH fish fillet breast-stir fried veggies-fries	25
TOT NUGGETS chicken nuggets-salad-fries	18
TINY DUTCH mini "fricandelletjes"-salad-fries	18
MINI CHEESE BURGER fries	22

DESSERT

YOUNGSTER COUPE ice cream coupe-chocolate sauce -sweet toppings	15
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