



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 tomatoes, balsamic glaze, basil oil, microgreens

POKÉ 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 fillet, 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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Parties 8 persons and more: a 10% gratuity will be added.





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 tomatoes, 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 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 15
FRIES

LOCAL 17
VEGGIES

TRUFFLE 17
POTATO MASH

SIDE 15
SALAD

DESSERT

CHEF'S PASTRY OF THE DAY 20

Ask your server about the flavor of the day

LEMON PIE 20

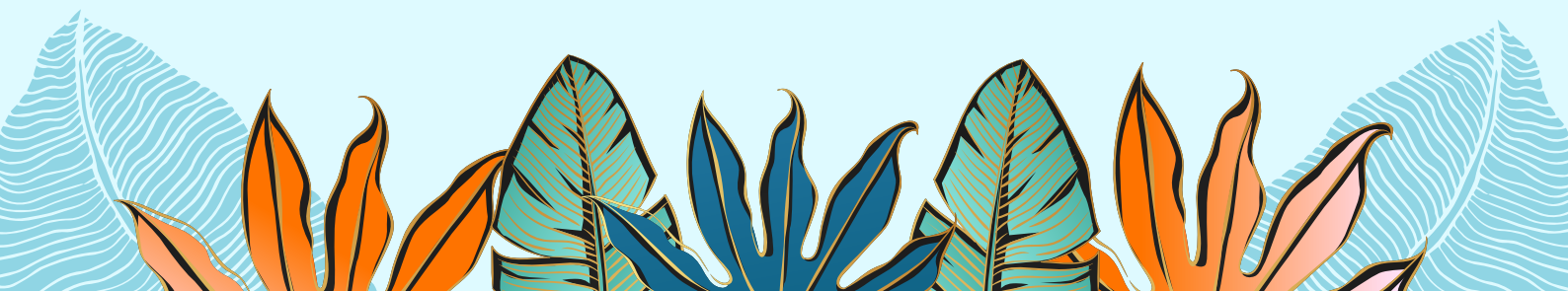
Homemade lemon pie

CARAMEL & BAILEYS 20

Caramel cheesecake, chocolate sauce, Baileys 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	+2
EXTRA SHOT ESPRESSO	+3

RUM

BARCELÓ AÑEJO	16
DIPLOMÁTICO 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 years	25
APEROL	16
CAMPARI	16

CØCKTAILS

Moscow Mule-Espresso Martini-Aperol Spritz-Sours-Cucumber Bomb-Spicy Margarita-Mojito	23
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ASK YOUR WAITER FOR
OUR COCKTAIL SPECIALS

SØFT

STILL WATER <small>Small</small>	7
STILL/SPARKLING WATER <small>Large</small>	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-BOURBØN-MALT

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

VØDKA-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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WINES

WHITE

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

SPARKLING

SACCHETTO PROSECCO PICCOLO 200 ML <small>Italy</small>	35
FASHION VICTIM PROSECCO BRUT <small>Italy</small>	110
RAVENTOS CAVA BLANC DE BLANCS <small>Spain</small>	145
LOUIS ROEDERER BRUT PREMIER CHAMPAGNE <small>France</small>	265
PERRIER-JOUËT BLASON ROSÉ <small>France</small>	295

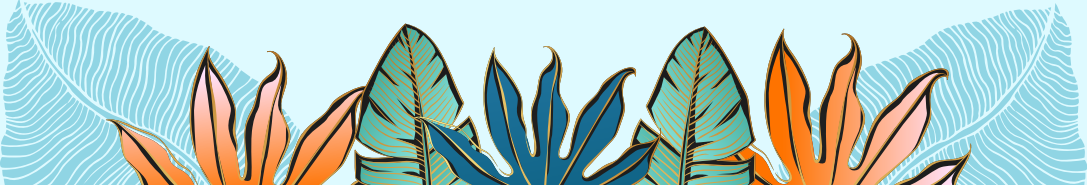
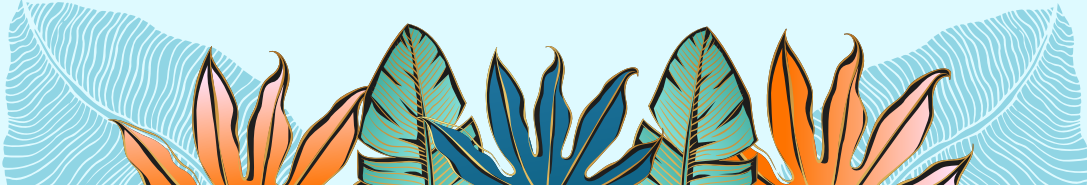
RED

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

RØSÉ

CASTEL PIETRA PINOT GRIGIO ROSÉ <small>Italy</small>	17/80
BY OTT PROVENCE <small>France</small>	145

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DRINKS MENU



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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