

Palate Pleasers

Certified Angus Beef Fillet Mignon

With mash potatoes, grilled mushrooms, Asian Chimi-churri, and pickled red onions...\$39

Baby Lobster and Veal Sweetbread "surf n turf"

With Jerusalem artichoke puree, asparagus, and "lobster demi-glace"...\$39

"Quack Quack chow mein"

Orange-ginger glazed duck breast, and Asian veggie stir fried rice...\$37

Red Wine Braised Veal Osso Bucco

With shiitake mushrooms, roasted peppers and saffron orzo...\$38

Rack of New Zealand spring Lamb

With truffled mash potato, sautéed spinach, and peppercorn demi-glace...\$39

4 Hour Braised Certified Angus Beef Shortrib

With, red wine-caramelized shallot glaze, au gratin potatoes, and asparagus...\$39

Caramelized onion marmalade crusted Salmon

With coconut rice, Indian spiced yellow lentil dal, and papadum...\$37

Locally caught whole red snapper

Tempura fried, with Asian veggies, and citrus glaze (semi boneless, easy to eat) ...\$38 (per person depending on size)

Chicken 'n' Shrimp Pad Thai

Asian bbq glazed chicken breast and jumbo shrimps, with Thai style coconut curried noodles and Asian veggies...\$36

Eggplant Napoleon (Veg)

Layers of herb roasted eggplant, roasted peppers, buffalo mozzarella, and sundried tomato, served with mushrooms-basil risotto ...\$29

Doing the cooking:

Chef Dino Jagtiani, 1st St. Maarten born graduate of The Culinary Institute of America '94
Assisted by , Nikki, Bijoux, Allen, Denise, Ariel, and Maxeau

We do not make a charge for service as we believe our guest should have the opportunity to reward great service at their own discretion.