



## LUNCH / DINNER

### APPETIZERS

#### Fresh Hearth of Palm Ceviche

Hearth of palm, onion, bell pepper, marinated in lemon juice

#### Green Salad

Mixed greens and vegetables from the garden,  
balsamic strawberry dressing

#### Vietnamese Rolls

Rice paper, mixed vegetables and ponzu sauce

#### Potato Croquettes

Filled with vegetables and red bell pepper sauce

#### Sautéed Vegetables

Seasonal vegetable medley sautéed with fresh herbs

### MAIN COURSES

#### Beef Lomito

Sauce of berries and red wine, with baby potatoes and herbs

#### Mahi Mahi Filet

Marinated with dill, fennel puree and capers sauce

#### Citric Chicken Breast

Orange reduction, white wine and lemon rind

#### Quinoa Bites

Mixed quinoa, turmeric, green papaya salad and radish

#### Tofu Poke

Rice, tofu, vegetables, pineapple, edamame and ponzu sauce

#### Seafood Cassoulet

Mixed seafood, tomato sauce and potatoes

### Special of the Day

\$30

*Includes one appetizer, one main course and a non-alcoholic drink*

 dairy free  gluten free  vegan

*Prices include 13% tax and 10% service*



## SWEET / SAVORY

### DESSERTS

#### Red Berries Caluga

Graham cracker with layers of red berries and caluga

#### Choco-Peanut Butter Bar

Belgian chocolate, homemade peanut butter, custard sauce and nuts

#### Blackberry Cheesecake

Traditional cheesecake with blackberry jam

#### Macarons

Filled with basil and chocolate cream

#### Tropical Fruit Plate

Local seasonal assorted fruit plate

\$8

### SNACKS

#### Chips and Salsa \$7

Mixed chips and y homemade sauce

#### Grilled Cheese Sandwich \$8

Homemade bread, grilled mozzarella and cheddar cheese

#### Parmesan Chicken Sandwich \$9

Homemade bread, fresh tomato sauce, basil and grilled cheese

#### Mahi Mahi Ceviche \$10

Thin Mahi Mahi slices marinated in lemon juice

#### Fish or Chicken Fingers \$10

Breaded and served with homemade chips and aioli

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