



Appetizers:

CARIBBEAN PUMPKIN SOUP Coconut milk, thyme and garlic crostini	12
BOUILLABAISSE Snapper, grouper, halibut, prawns, rouille and croutons	17
SAUTÉED RED SHRIMP (6) Garlic, chili, spring onion and chipotle mayo	15
FRESH OYSTERS (6) New England oysters, smoked shallot vinaigrette, fresh horseradish and tabasco	24
AHI TUNA TATAKI Sesame crusted tuna, wasabi mayo, candied ginger and sweet soy glaze	15
SMOKED SALMON & CROSTINI Home cured and smoked salmon, lemon fennel salad and mustard vinaigrette	16
CARPACCIO OF TUNA Ponzu vinaigrette, crispy red onion and capers	15
PAN SEARED FOIE GRAS Brioche, thyme butter and fig compote	17
BEEF TARTARE Shallots, capers, ketchup, mustard and truffle wedge potato chips	17
BURATTA Confit of cherry tomatoes, sun-dried tomato pesto, pine nuts and 10y balsamic reduction	17
LOBSTER SALAD - CATALANA Crispy lettuce, Caribbean lobster chunks, red onion, cherry tomatoes, celery and orange vinaigrette	29
CAESAR SALAD Romaine lettuce, crispy maple bacon, garlic crostini and Parmesan shaving	12
ROASTED BEET AND FETA Mixed baby greens, red onion, cherry tomatoes, poached pear, caramelized walnuts, feta and raspberry dressing	19

Main vegetarian options:

THE IMPOSSIBLE BURGER Brioche bun, grilled and sautéed vegetable patty, special sauce, lettuce and tomato	24
MUSHROOM PUFF PASTRY Sautéed mushroom in a cream sauce served on a crispy puff pastry	19
GRILLED GARDEN OF EDEN Grilled zucchini, yellow squash, eggplant, roasted bell peppers, sweet potato puree and coconut curry sauce	24
PORCINI RISOTTO Cream based sautéed porcini mushroom	21
VEGETARIAN EGGPLANT MOUSSAKA Tomato sauce, egg plant, baked with mozzarella cheese	19
SPINACH RICOTTA RAVIOLI Homemade, vegetarian with creamy mushroom sauce, arugula and Parmesan cheese	21

Our signature;



THE SEAFOOD EXPERIENCE - 2 PERSONS (72,5 per person) Our signature dish of "Fruit de Mer" 6 Sautéed shrimp - 6 Fresh Oysters - 6 oz Tuna Sashimi - 6 oz Smoked salmon - 6 oz sea sclops - 1 lbs Grilled Caribbean lobster - ½ lbs Alaskan king crab - lemon butter sauce - mustard sauce - French fries and house salad.
* Add a bottle of Moët & Chandon Brut Champagne - \$75

155

Entrées / Main:

SALMON FILLET Pan seared, with fennel gratin, sweet potato puree, dill and Champagne cream sauce 26

GRILLED SEAFOOD Selection of grilled tuna, salmon, scallops, shrimp, mashed sweet potato and yellow curry butter sauce 27
* Also available with tagliatelle

LOBSTER RAVIOLI Homemade with Caribbean lobster, lobster-cream sauce and Parmesan cheese 27

GRILLED AHI TUNA Wasabi potato puree, yakitori glaze, pickled cucumber, bok choy and miso sauce 28

RED SNAPPER FILLET - ROYAL Topped with crab meat, baked with a citrus crust, baby spring vegetables, roasted garlic puree and lobster cream sauce 32

PASTA ALFREDO Tagliatelle with creamy parmesan Reggiano cheese sauce 19
* add chicken \$5 - add shrimp \$9

TOMAHAWK STEAK FOR TWO (67.5 per person) The ultimate steak experience. 32oz and 1.5 inch thick USDA grilled tomahawk steak. (Double Rib-eye with the bone on) - cut at your table - served with béarnaise sauce - house salad - green asparagus and skin on fries. 125
* Seared foie gras add \$18 per slice | lobster medallions 4 oz \$17
* Available sauce by all steaks; Cognac peppercorn cream sauce, Béarnaise sauce, Porcini mushroom sauce or Cabernet & jus reduction

FREE RANGE CHICKEN Brick pressed, baby spring vegetables, lemon butter sauce and panfried basmati rice 23

PETIT FILLET MIGNON 6 OZ Chateaubriand - sautéed in brown butter, served with vegetables, potato gratin and white truffle oil or skin-on French fries 34
* Cognac peppercorn cream sauce - Béarnaise sauce - Porcini mushroom sauce - Cabernet & jus reduction

RIB-EYE 14 oz USDA grilled Rib-Eye, charbroiled spring onions, porcini mushroom sauce and garlic roasted potatoes 39

RACK OF LAMB Dijon mustard, lamb jus reduction, potato gratin and fresh vegetables 42

BRAISED SHORT RIB Slow cooked in red wine and rosemary-thyme, caramelized mini carrots and pesto potato puree 37

HOLLAND HOUSE BURGER Our special 8oz beef hamburger with Old Amsterdam cheese, lettuce, onion, tomato, special sauce and served with coleslaw and French fries 21