



Appetizers

Caesar salad ... Romaine lettuce, Caesar dressing, garlic crostini and Parmesan (V)	12
House salad ... Romaine, cherry tomato, arugula, cucumber. Orange vinaigrette (V)	11
Buratta ... Confit of cherry tomatoes, pesto, pine nuts and 10y balsamic reduction (V)	19
Wontons ... Crispy wontons, avocado, and stone crab or tomato bruchetta (V)	15
Tuna carpaccio ... Lemon mustard vinaigrette, cilantro greens	17
Shrimp ... Pan seared with guacamole and Jalapeño-pineapple salsa	17
Lump crab cake ... Pacific Bay, micro greens and spicy mango chipotle aioli	18
Smoked salmon ... Marinated and smoked fresh salmon, lemon sauce	16
Oysters - 6 ... Fresh from USA, Cape Cod served with shallot mignonette	23
King Crab ... 1/2 lbs. of Alaskan King crab XXL(1 leg) served warm with wine - tarragon butter	49
Wagyu carpaccio ... Beef, thinly sliced, truffle mayonaise, rucola and pine nuts & Parmesan	19
Pan seared foie gras ... Brioche, thyme butter and fig compote	18
Black bean soup ... Caribbean style with crispy pancetta or vegetarian style (V)	12

Have a look at our award winning wine list - Wine spectator 2015-2021

10% service charge will be added for all staff, waiter gratuity not included - prices in USD - for Naf use 1.80



👑 SIGNATURE DINER Seafood for Two ... Luxurious combination of grilled local lobster (1.5 lbs), Alaskan King Crab XXL (1 lbs. /2 legs) sashimi tuna, salmon gravlax, shrimp and 6 oysters. Served on an ice plateau with house salad, french fries and roasted garlic aioli, sriracha mayo and shallot mignonette 235 for 2 person

Main course

Spinach ricotta ravioli ... Creamy mushroom sauce, rucola and Parmesan cheese (V)	23
Tagliatelle ... Al Fredo style, creamy Parmesan - Reggiano cheese sauce (V) / add chicken \$7 - add shrimp \$10	19
Grilled seafood ... Selection of grilled tuna, salmon, shrimp, scallops and Champagne butter sauce / also available with tagliatelle	32
Lobster pasta ... with tomato lobster bisque sauce and pesto Genovese	35
Grilled salmon ... honey mustard sauce, sweet potato, garden vegetables	27
Tuna steak ... Grilled, Tomasu soy glaze, sun-dried tomato risotto	28
Black Sea bass ... Potato puree, sautéed wild mushrooms and a cherry port sauce	48
Holland House Burger ... Lettuce, onion, tomato, special sauce, coleslaw and French fries / Add foie gras - \$17. Vegetarian black bean option available with sweet potato fries and guacamole (V)	21
Rack of Lamb ... Full rack (8 bones) Dijon mustard, lamb jus reduction, roasted potatoes and fresh vegetables	55
Flank steak & Fries ... USDA 8 oz (225 grams) sautéed with crispy onions, peppercorn sauce, fries and side salad.	27
Rib-Eye ... 12 oz - grilled and buttered / add half a lobster tail 38 or grilled prawns 18 Choice of Béarnaise - Peppercorn or Mushroom sauce.	45
Organic chicken ... Truffled sous vide with truffle Jus, garlic and thyme	24
Sides ... Lamb, beef and chicken include 1 side dish. Choice of sweet potato fries, French fries, garlic roasted potatoes, mashed potato, rice, side salad / Additional side dishes 7.	