

Dinner Menu

Sunset Beach

BISTRO

Prix Fixed Menu \$35.00
Mix and match any
appetizer,
main course and dessert

First Course

Price per appetizer without the 3-course combination \$8.50

Escargots

Oven baked escargots in garlic and Parmesan cheese

Absolut Chevere Salad

Warm goat cheese on a bed of mixed garden greens, topped with walnuts, apple and blue cheese honey dressing

Crab Cakes

Crispy crab cakes with pineapple chutney

Asian Style Shrimp

Stir fried shrimp and vegetables in oyster sauce

Shrimp Cocktail

Chilled Caribbean jumbo shrimps served with cocktail sauce

Smoked Salmon Bonbons

Smoked salmon stuffed with mango and Mascarpone filling, on a mirror of forest fruit jelly

French Onion Soup

Hot and flavorful, topped with plenty of melted cheese

Caribbean Black Bean Soup

A hearty bowl of black bean soup with chorizo and bacon

Sides

House Salad	\$5.50
Caesar Salad	\$5.50
Soup of the day	\$4.50



Main Course

Served with your choice of stuffed potato, rice or French fries and vegetables of the day
Price per main course without the 3-course combination \$24.00

Catch of the Day

Your waiter will be delighted to explain what our Chef has created today

Aruban Style Red Snapper

A local favorite. Filet of red snapper topped with Creole sauce and served with banana hasa and pan bati

Calypso Shrimp

Crispy fried shrimp in fresh grated coconut served with mango chutney

Sunset Beach Seafood Treasure

A sample of the best the sea has to offer. Blackened snapper with mango chutney, garlic shrimp, teriyaki scallops and mussels in white wine sauce

Sand and Sea

Combination of grilled filet mignon and grilled jumbo shrimp topped with garlic butter

Filet Mignon Portobello

Grilled filet mignon topped with Portobello, tomatoes, spring onions and bacon, finished with a mushroom cream sauce

Mixed Grill

Combination of beef tenderloin, pork tenderloin, Italian sausage & chicken breast, grilled and served with Chimichuri

Chicken Parmesan

Tender breast of chicken in seasoned breadcrumbs, lightly fried and topped with melted Mozzarella cheese.

Served with linguini marinara and stir-fried vegetables

Tenderloin Teriyaki

In teriyaki marinated strips of beef tenderloin with onions, mushrooms and bell peppers

Desserts

Price per dessert without the 3-course combination \$6.50

Crème Brule

Homemade Apple Charlotte

Served with caramel sauce and vanilla ice cream

Italian Ice Cream

Choice of 2 scoops from our Italian ice cream selection

Tres Leche

Caribbean specialty

Brownies

With white chocolate chips and a scoop of vanilla cream

All prices are subject to a 15% service charge and 3,09% government tax. The 15% service charge added to you bill is a gratuity divided among our service and kitchen staff according to a point system and is part of their salary. However additional gratuities are welcomed where individual service has been excellent.