



DINNER MENU

White Modern Cuisine

APPETIZER

Sopi Oester

Aruban style oyster soup, served with a pica di papaya mousse, scallops, carrots sour, celery and a parsley chips

or

Keshi Yena

Chicken braised with cashews, raisins, olives, capers and tomatoes, served with Gouda cheese on top and gratinated

ENTREE

Pisca Hasa

Fried catch of the day, served with "arroz moro", fried plantains, pickled onions, creole sauce and a salad of tomatoes tossed in salsa rosada

or

Komkomber Stoba

A Aruban stew that contains beef, salt beef, Aruban spiney cucumbers, potatoes and tomatoes, served with funchi and a salad of lettuce and cucumbers tossed in salsa rosada

DESSERT


Pan Bollo

Aruban bread pudding served with ponche crema sauce, confit banana's , banana crème and vanilla ice cream

or

Quesillo

Aruban crème caramel, served with arequipe, mango compote, mango gel, mango custard and mango sorbet

WE HOPE YOU'VE ENJOYED YOUR DINING EXPERIENCE
WITH US. PLEASE LET US KNOW YOUR FEEDBACK
WITH A REVIEW ON  tripadvisor®

THREE-COURSE
DINNER
\$40