



DINNER MENU

Aqua Grill

APPETIZERS

SPICY TUNA TARTAR

Yellowfin tuna finely diced and seasoned with ponzu and aji panca and presented raw with taro chips, avocado and wakame

or

WEST INDIAN FISH CAKE

Caribbean fish patty and creole seasonings pan-seared and garnished with sweet plantain, pickled red onion and hot papaya mayonnaise

or

CARIBBEAN SEAFOOD CHOWDER

Shrimp, sea bass, lobster, calamari and mussels with island seasonings and coconut milk

MAIN COURSE

LOCAL CATCH OF THE DAY

Grilled fillet served with salsa crioyo, basmati rice pilaf, broccoli and fried plantains

or

BLACKENED MAHI MAHI

Presented with sweet potato, asparagus, and sweet and spicy red pepper compote

or

SIRLOIN KEBAB AND SHRIMP BROCHETTE

Grilled skewer of sirloin and Portobello mushroom with a skewer of seasoned shrimp and cabernet-Portobello sauce

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THREE-COURSE
DINNER

\$40



DINNER MENU

Aqua Grill

DESSERTS

ALMOND AND HERB-CRUSTED BREAD PUDDING

With plum compote and vanilla ice cream

or

COCONUT FLAN

Delicate custard with caramel sauce

\$40.00 per person plus 15% service charge

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