



# DINNER MENU

White Modern Cuisine

## APPETIZERS

### **BALCHI PISCA**

Aruban style fish cakes, served with spicy creole mayonnaise, pickled onions and mango and papaya relish

*or*

### **CARIBBEAN SHRIMPS**

Poached shrimps, served with a cashew creme, crushed cashew, pickled pumpkin, cilantro oil, plantain chips and banana beurre blanc

## MAIN COURSE

### **ARROZ CON POLLO**

Pan fried chicken breast, glazed with a creamy chicken sauce, roasted chicken jus, served with arroz con pollo (chicken and rice), crispy chicken, sweet peas, corn, pickled bell peppers and omelette

*or*

### **CREOLE FISH**

Crispy fried Mahi, served with a corn and shrimps succotash, creole sauce and pan bati

## DESSERT

### **QUESILLO**

Aruban crème caramel, served with Italian merengue, dulce de leche, dulce de leche ice cream and lemon gel

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THREE-COURSE  
DINNER

**\$40**