



BREAKFAST

BEACH RESTAURANT



EAT • DRINK • RELAX

BREAKFAST

SERVED DAILY FROM 8AM-11AM

BREAKFAST

GET READY

croissant- marmalade-butter-cheese-toasted sour dough-your choice of egg-yogurt-fruit-coffee of your choice-fresh orange juice. Hotel breakfast

SALMON CROISSANT 30

herb cream cheese-soft boiled egg-chives

AVOCADO SMASH 27

sour dough-avocado-creme fraiche-pomegranate

MEDITERRANEAN SHAKSHUKA 25

onion-garlic-cumin-bell pepper-cayenne-cherry tomato-poached egg-pita bread

TOAST RANCHERO 27

fried eggs-cheese-black beans-picco de gallo-avocado-bacon bits

YOGURT 25

local fruit-honey-chia seeds-homemade granola

FRUITY 22

daily fruits

ACAI PASSION SMOOTHIE BOWL 30

acai-passionfruit-mango-berries compote-coconut milk-yogurt-homemade granola

FRENCH TOAST 25

sugar bread toast-bacon bites-caramel

BERRY PANCAKES 27

pancakes-bakery cream-berries compote

Food allergies? Please let us know!
All prices are in Antillean guilders and include a 9% sales tax. Tip is not included but highly appreciated.

DRINKS

JUICES 6.5

apple-orange-pineapple-cranberry-tomato

FRESH ORANGE JUICE 10

FRESH AWA LAMUNCHI 10

STILL WATER SMALL/LARGE 7/15

SPARKLING WATER SMALL/LARGE 7/15

SODA'S: Coca Cola-Cola zero-Sprite-Tonic-Cassis-Bitter Lemon-Ginger Ale-Orange-Iced tea 6.5

SAN PELLIGRINO Fruit Flavor cans 8.5

RED BULL 10

COFFEE & TEA

ESPRESSO 6

ESPRESSO MACCHIATO 7

AMERICANO 6

CORTADO 7

CAPPUCCINO 7

FLAT WHITE 7.5

LATTE 7.5

LATTE MACCHIATO 7.5

MOCHACCINO 8

ICED LATTE 8.5

ICED MOCHACCINO 9

TEA BOX 7

FRESH MINT TEA 8.5

FRESH GINGER TEA 8.5

EXTRA: oat milk-coconut milk-caramel-vanilla-hazelnut-whipped cream 1.5

EXTRA SHOT ESPRESSO 2.5

BUBBLES

PICOLLO (200 ML) 40

ASTORIA PROSECCO BOTTLE 100

CHAMPAGNE BOTTLE 250



LUNCH

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LUNCH MENU

SERVED DAILY FROM 11AM - 5PM

BREAD 18
to share with dips

HOME SMOKED SALMON 32
Japanese style-bok choy-wasabi cream-beetroot-
ginger-mirin

CAESAR 25
mixed greens-cROUTONS-bacon bits-anjovys-boiled
egg-caesar dressing-Parmesan crisp
ADD TO YOUR CHOICE
crispy chicken +7 | beefstrips +9 | shrimps +9 | salmon +9

BURRATA MIXED SALAD 36
arugula-burrata-tomato-pumpkin seeds-pesto-
balsamic syrup

SURF 'N TURF SALAD 35
grilled beef strips- black pepper prawns-mixed
salad-tomato-grilled corn-butter milk blue cheese
dressing

PÊCHEUR SALAD 35
tuna steak-shrimp-antiboise of tomato-spiced
mango salsa-edamame beans

INDO BOWL 32
fried rice-peanut sauce-fried egg-tempura green
beans-sweet & sour cucumber-chicken satay-sambal

CHICKEN BAOBUN 30
asian sliced buns-crispy chicken-sweet & souer
cucumber-red onion relish-sweet-spicy sauce

BEEFKEBAB 33
minced beef-lime-yogurt-ras el hanout-mint-pita

SMOKED PORTOBELLO BURGER 34
local honey-goat cheese-red onion compote

BEEF BURGER 35
homemade Carolina BBQ sauce-bacon-pickles-
tomato-fries

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VONGOLE CHORIZO 38
pasta-vongole-chorizo-white wine-garlic-sage-
lemon-olive oil-chopped parsley

CHICKEN MILANESE PANKO 45
crusted chicken breast-pasta-wild arugula-
tomato-extra virgin olive oil-shaved Parmesan

TOURNEDOS 58
red wine reduction-steakfries-salad

SIZZLING FAJITAS SKILLET (2 PERS) 75
Bellpepper-jalepenos-onions-chicken-shrimps-
guacamole -salsa-sourcream-cheddar-flour tortilla

DRINKS

HOUSE WINES 15/75

KIM CRAWFORD sauvignon blanc 22/125

PIEDRAS NEGRA MALBEC 22/125

PICOLLO (200 ML) prosecco 40

ASTORIA PROSECCO BOTTLE 100

CHAMPAGNE BOTTLE 250

POLAR 9

BRASA 9.5

HEINEKEN 10

HEINEKEN 0% 7.5

STADSHAVEN great white 15

LAGUNITAS IPA 15

SMOOTHIE CUDDLES mango-passion-vanilla 15

SMOOTHIE DREAMS mango-strawberry-cocos 15

JUICE apple-orange-pineapple-cranberry-tomato 6.5

FRESH ORANGE JUICE 10

FRESH AWA LAMUNCHI 10

STILL WATER small/large 7/15

SPARKLING WATER small/large 7/15

SODA'S: Coca Cola-Cola zero-Sprite-Tonic-
Cassis-Bitter Lemon-Ginger Ale-Orange-Iced tea 6.5

SAN PELLIGRINO Fruit Flavor Cans 8.5

RED BULL 10



DINNER

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DINNER MENU

SERVED DAILY FROM 6PM-10PM

STARTERS

BREAD TO SHARE	18
COAST SOUP <small>chefs choice</small>	25
HOME SMOKED SALMON <small>Japanese style-bok choy-wasabi cream-beetroot- ginger-mirin</small>	32
LOBSTER PANCAKES STIR FRIED <small>wild mushrooms-creamy bisque sauce</small>	49
ZUCCHINI CARPACCIO ARUGULA <small>artichoke hearts-walnuts-tangerine-olive oil- roasted broad beans</small>	32

MAINS

FRENCH COUNTRY CHICKEN <small>garlic-lemon-rosemary-roasted potatoes-green beans</small>	48
PEKING DUCK 2.0 PANCAKES <small>duck-hoisin sauce-sweet & sour cucumber-red pepper</small>	55
FIRE GRILLED RIBEYE <small>Pinot Noir-sea salt-creamy blue cheese butter- roasted potatoes-lemon garlic-wild arugula salad</small>	60
TEXAS BEEF BRISKET <small>Colombian coffee rubbed-root celery steak-kale- red wine reduction-roasted potatoes</small>	59
LOCAL FISH FILLET <small>cooked in extra virgin olive oil-jasmin rice-roasted vegetables- beurre blanc from smoked eel</small>	55
TUNA TOGARASHI CRUSTED <small>jasmin rice-napa cabbage-ginger soy</small>	56
VONGOLE CHORIZO <small>pasta-vongole-chorizo-white wine-garlic - sage-lemon-olive oil-chopped parsley</small>	39
ROASTED CAULIFLOWER <small>tzatziki-garlic-mint-dukka-hazelnut</small>	45

DESSERTS

THE PACIFIC COOL SUNDAE BLASH <small>variety ice ceams-outrageous topping</small>	35
PORNSTAR MARTINI CHEESECAKE <small>passionfruit-prosecco-cream cheese</small>	25
MANGO PANNA COTTA <small>with pistachio sponge cake-fruits-white chocolate-mint</small>	25
DAILY HOMEMADE PASTRIES <small>Your server will gladly inform you about the options</small>	15

DRINKS

BEERS

STADSHAVEN <small>great white</small>	15
LAGUNITAS IPA	15

BUBBLES

GLASS PROSECCO	17
PICOLLO (200ML) <small>Prosecco</small>	40
BTL ASTORIA <small>Prosecco</small>	100
BTL CHAMPAGNE	250

COCKTAILS

FRESHHELLO <small>Vodka-limoncello- grapefruit juice-black berry agave</small>	22
BERRYTINI <small>Gin-orange liquor-lime-agave-cranberry juice</small>	
THE RIDGE SPRITZ <small>Aperol-prosecco-sparkling water</small>	
PINKY WINKY <small>Gin -lime-passionfruit-strawberry</small>	
MEXICANTINI <small>Tequila-peach-lime-pineapple-agave</small>	
WHY NOT <small>Vodka -grapefruit soda-lime-basil syrup</small>	

TO END COCKTAILS

SNOWBALL <small>Dark rum-43-espresso- creme milk-chocolate-nutmeg</small>	21
ESPRESSO MARTINI <small>Vodka-espresso-coffee liquor</small>	

SPECIAL COFFEE

IRISH <small>Jamesson-brown sugar-cream</small>	21
ESPANOLA <small>Licor 43-cinnamon-cacao-cream</small>	
ROME <small>Frangelico or/and Amaretto-shaved almonds-cream</small>	
CURACAO <small>Dark rum-ponche crema-agave- orange peel-cream</small>	

COFFEE LIQUORS

COGNAC VS	18
COGNAC VSOP	20
SINGLE MALT 12 Y	25
	22

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