



menu

Curaçao

Beach at Blue Bay Curaçao Golf & Beach Resort

Cocktail of the month

Amuse 1: Funghi finger with tomato jam

Glass of Pinot Grigio Blush

Amuse 2: Bowl tempura beans – Kimchi mayo – Eel sauce –
Sesame

Glass of Sauvignon Blanc

Entrée:

Crudo of tuna – Passionfruit – Avocado – Crispy quinoa – Wasabi
mayo – Red onion (alternatively, should the guest not like fish the
Eggplant is the substitute)

Roasted Eggplant*– Miso – Blue cheese –Pine nuts – Rucola
(Vervanger)

Soup: Cold pressed tomato soup – Basil dressing – Granite of
tomato

Main course:

Sea & Land: shared dish of tenderloin with rock lobster tail, tomato
relish, celeriac creme with a touch of white chocolate, grilled
green asparagus, and potato fondant.

Glass of Malbec or Chardonnay

Dessert: Red velvet – meringue – raspberry – white chocolate –
gel of red fruit

Glass of Dessert Wine

Coffee with homemade friandises

Table at the shoreline and romantic fakkels

Caribbean Experiences.