Pampered in Paradise

Dinner Menu

Duo Lobster Crab Cakes

Served with pickled onions I herbs I remoulade sauce

Caprese Salad

Fresh Burrata cheese I roasted tomatoes I pesto balsamic reduction I arugula

Mediterranean Salad

Tomatoes I cucumber I onion I feta cheese I black olives and mixed greens with raspberry vinaigrette

Scallops "a la plancha"

Fresh ginger I coriander I coconut milk I sweet chili I cilantro I red onions and lime

Dutch Onion Soup

Spec I Sweet Onion I Gouda gratinée

Basa Fish Filet

Roasted coconut | broccoli | carrots | roasted tomato | potato | coconut pineapple | sweet chili sauce

Manhattan Strip Steak

Shrimps linguini I asparagus I pumpkin I green peppercorn I cream sauce

Roasted Chicken Supreme

Grilled artichoke I asparagus I onions I roasted pepper I creole potato I demi glace

Seafood Linguini

Shrimps I 6-oz lobster I scallops I mussels I clams I fresh parsley I marinara or the original alfredo sauce

Classic Duo

Grilled beef filet I cabernet sauce with fresh Caribbean lobster tail I roasted tomato I garlic broccoli I mashed potato au gratin I clarified butter

Sweet At Heart (choice of)

Royal Entrees

Cheese Cake Duo

Cheesecake with brownies and berry compote

Tiramisu

Coffee cream and Kahlua

Apple Pie

Dulce de leche ice cream l almonds croucant and caramel sauce

Lava Cake

Vanilla ice cream and Ganache sauce

Regular coffee / Decaf or assorted teas available

Please visit the Host at Ruinas del Mar Restaurant to escort you to Paradise

Price is US\$ 85 per person with a glass of Champagne included,

18% service charge and local tax, as well as a set-up fee of \$50 per couple will be added to the check.



Starters & Soup