



DINNER MENU

COLD STARTERS

SEA BREEZE SALAD 🌿

Local lettuce mix, gouda, brie, raisins, pickled pearl onions, salted mixed nuts, grissini, honey mustard dressing. 16

CRISPY APPLES & GORGONZOLA SALAD 🌿

Local lettuce mix, gorgonzola, candied pecans, dried cherries, green apple, red apple, dried figs, pomegranate dressing. 19

SPICY TUNA TARTARE 🔥

Marinated Ahi tuna, crispy nori, sesame oil, black sesame seeds, spicy curry mayo, pickled cucumber, spring onion, radish, sriracha. 17

SHRIMP COCKTAIL

Shrimp tossed with lime juice, cocktail sauce, papaya hot sauce, celery, red onion & cilantro. Served with choclo & cancha corn. 16

HOT STARTERS

GOAT CHEESE DUET 🌿

Creamy goat cheese served 2-ways, fried and bruléed, black grapes compote, orange gel, toasted almonds, apple compote, candied walnuts, baguette. 16

CRISPY PORK BELLY 🌿

Crispy pork belly, peanut sauce, toasted peanuts, pickled pearl onions, chimichurri. 16

CHARRED OCTOPUS 🌿

Tender braised & charred octopus, Spanish chorizo, pea puree, radish, pickled baby onions, chimichurri. 20

SHRIMP & ROASTED CORN CHOWDER

Shrimp, fresh roasted corn, cream, smoked bacon, spring onion, butter croutons. 16

FISH & SEAFOOD

SALMON 🌿

Leek puree, sautéed leeks, peas, chimichurri. 35

GRILLED RED SNAPPER 🌿

Creole sauce, pickled pearl onions, plantain. 39

PAN SEARED SEABASS 🌿

Roasted beetroots, roasted cherry tomatoes, shallots, braised leeks, basil oil, balsamic vinegar. 45

GRILLED JUMBO PRAWNS 🌿

Sautéed leeks, pickled jalapeño, bacon beurre blanc sauce. 45

| *All Fish & Seafood are served with creamy polenta*

CHEF SPECIALS

ORGANIC CHICKEN BREAST

Grilled organic chicken breast, creamy Shimeji mushroom & brandy sauce, baby spinach, sundried tomato, crispy onion. 26

VEGAN POLENTA 🌿 🌿

Creamy polenta, baby carrots, roasted red beets, romesco sauce, pickled baby onions, toasted pistachio. 26

SEA BREEZE BURGER

8oz black angus beef patty, gorgonzola cheese, sundried tomato, sauteed mushrooms, roasted red pepper, Worcestershire glaze, crispy fried onion, arugula, brioche bun. 24

STEAK & CHOPS

LAMB CHOPS 🌿

Berries & mint gastrique. 58
ALL INCLUSIVE MEAL PLAN SURCHARGE 13

RIBEYE 🌿

Grain fed USDA 16 oz cut well marbled for full flavor. 60
ALL INCLUSIVE MEAL PLAN SURCHARGE 13

NY STRIP 🌿

Grain fed USDA 10 oz beef strip. 45

FILLET 🌿

Grain fed USDA tender cut of tenderloin. 45

| *All meats are grilled to your choice of temperature and served with our signature herb butter, sweet potato puree, pickled red onion and 1 choice of sauce*

STEAK SAUCES

CHIMICHURRI
RED WINE & BALSAMIC
GREEN PEPPERCORN & BOURBON
GORGONZOLA
MUSHROOM BRANDY

CHOICE OF TEMPERATURE

RARE
Very red cool center
MEDIUM RARE
Red warm center
MEDIUM
Pink center
WELL DONE
No pink broiled through

BEST OF BOTH WORLDS

REEF & BEEF

6 oz Fillet Mignon & 6 oz Rock Lobster tail. 65
ALL INCLUSIVE MEAL PLAN SURCHARGE 20

DESSERTS

WHITE CHOCOLATE & RASPBERRY BLONDIES

Chocolate gelato. 9

BROWNIE A LA MODE

Fudge brownie with walnuts, salted caramel, served with vanilla gelato. 12

APPLE TARTLET WITH ALMOND CRUNCH

Cinnamon gelato. 10

BERRIES COBBLER

Vanilla gelato. 9

PISTACHIO CRÈME BRULEE

Salted pistachio, dried apricot, whipped cream. 9

🌿 Vegan 🌿 Gluten Free 🌿 Vegetarian 🔥 Super Spicy

All prices are in US Dollars and are subject to a 15% service charge. All sales taxes are included.

• Prices are subject to change without notification.

• Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

• *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WINES & DRINKS

SPARKLING SELECTIONS

B&G ST LOUIS BRUT, FRANCE 9⁹

VILLA SANDI PROSECCO, ITALY 11⁹ AI 2 40[▮]

MOET & CHANDON IMPERIAL, FRANCE 125[▮]

REDS SELECTIONS

SANTA JULIA PINOT NOIR, ARGENTINA 9⁹

SANTA JULIA MERLOT, ARGENTINA 9⁹

SANTA JULIA CABERNET SAUVIGNON,
ARGENTINA 9⁹

CUPCAKE PINOT NOIR,
CALIFORNIA 11⁹ AI 4 45[▮]

SPELLBOUND BY MICHAEL MONDAVI MERLOT,
CALIFORNIA 48[▮]

TRIVENTO RISERVA MALBEC, ARGENTINA 38[▮]

JOSH CELLARS CABERNET SAUVIGNON,
CALIFORNIA 40[▮]

CASA ROJO THE INVISIBLE MAN TEMPRANILLO,
SPAIN 65[▮]

ROSE & WHITES SELECTIONS

TERRE DEL NOCE ROSE, ITALY 9⁹

SANTA JULIA PINOT GRIGIO, ARGENTINA 9⁹

SANTA JULIA SAUVIGNON BLANC,
ARGENTINA 9⁹

SANTA JULIA CHARDONNAY, ARGENTINA 9⁹

DOUGLAS HILL ROSE CALIFORNIA 11⁹ AI 2 40[▮]

ALMA MORA PINOT GRIGIO,
ARGENTINA 11⁹ AI 2 40[▮]

JOSH CELLARS SAUVIGNON BLANC,
CALIFORNIA 45[▮]

DR LOOSEN RIESLING, GERMANY 48[▮]

ANTERRA MOSCATO, ITALY 38[▮]

ROBERT MONDAVI PRIVATE SELECTION
CHARDONNAY, USA 48[▮]

FROZEN SENSATIONS 11

WILDBERRY LEMONADE

House Vodka, Wildberry, Lemonade

ORIGINAL MOJITO (frozen/rocks)

Local Rum Tropical, Lime Juice, Fresh Mint, Sugar Syrup,
Soda Water

ORIGINAL MARGARITA

Local Tequila, Orange Liqueur, Sweet & Sour Mix

Ask Bartender for flavors

BOURBON SPECIALTIES 16

CLASSIC OLD FASHION

Knob Creek, Angostura Bitters, Sugar

BAKER'S TEA

Baker's Bourbon, Iced Tea, Fresh Mint, Simple Syrup,
Orange Juice

All prices are in US Dollars and are subject to a 15% service charge.
Wine bottles are not included in the All Inclusive Meal Plan.
Prices are subject to change without notification.
Responsible drinking advised

Sea Breeze

RESTAURANT
& BAR

TROPICAL

PAIN KILLER 13

Local Rum, Orange Juice, Pineapple Juice,
Coco Mix-served on the rocks

ARUBA Ariba 12

Local Vodka, White Rum, Banana Liqueur, Triple Sec,
Fruit Punch, Grenadine

LIZA'S LOVE 13

Local Dark Rum, Triple Sec, Pineapple Juice, Orange Juice

HOLIDAY INN ICE TEA 13

Local Rum, Vodka, Triple Sec, Tequila-Sweet & Sour Mix,
Mint, Sprite

TEQUILA SUNRISE 12

Local Tequila, Orange Juice, Grenadine

BAR ARTS

ARUBA SLAMMER 14

Vodka, White Rum, Triple Sec, Peach Schnapps, Cranberry juice

MANGO TANGO 15

Vodka, Triple Sec, Mango, Strawberry Mix

BRAINWASHER 15

Local Rum, Vodka, Triple Sec, Tequila, Gin, Amaretto,
Blue Curacao, Red Grenadine, Sweet & Sour Mix, Sprite

MAKER'S SQUASH 14

Maker's Mark, Orange Juice, Lemon Juice, Simple Syrup

MARTINIS 14

CLASSIC COSMO

House Vodka, Orange Liqueur, Fresh Lime, Cranberry Juice

CARIBBEAN COSMO

House Vodka, Orange Liqueur, Mango, Fresh Lime,
Cranberry Juice

WHITE CHOCOLATE

House Vanilla Vodka, White Chocolate Liqueur, Cream

SMOOTHIES 8

MANGO

STRAWBERRY

LIME

ICE CREAM

BEERS

DOMESTIC BEER 7

Draft Balashi / Chill

CAN 8 / Bucket 35

Balashi / Chill

INTERNATIONAL BEER 9 / Bucket 42

Heineken / Amstel Bright / Corona / Corona Light /
Miller / Budweiser / Bud Light / Coors Light