

Appetizers

-  **Lobster Bisque 14**
Chunks of Caribbean rock lobster in a light creamy bisque with chives & sour cream
-  **Soto Ajam Soup 12** 
Javanese soup with chicken, egg, bean sprouts, kentang kering, so-oen, white rice & sambal
-  **Classic Caesar Salad 11**
Romaine lettuce, Parmesan cheese, croutons, Caesar dressing
-  **Tomato & Mozzarella 15** 
Mozzarella cheese, basil, olives, grilled zucchini, pine nuts, extra virgin olive oil
-  **Garden Vegetable Salad 12** 
Mixed lettuce, haricots verts, edamame beans, potatoes, radish, green asparagus, roasted grape tomatoes, fennel, croutons, pine nuts, saffron mayonnaise
-  **Shrimp & Fennel 14** 
Seared shrimp, garden leaves, fennel, cucumber, tarragon, roasted grape tomatoes, sweet peppers, French dressing
-  **Wilhelmina Salad 18**
Grilled scallops & chunks of Caribbean rock lobster, haricots verts, edamame beans, potatoes, radish, roasted grape tomatoes, mixed lettuce, croutons, bacon bits, pine nuts, lemon crème fraiche

...more Appetizers

-  **Zeeland Oysters by the 1/2 dozen (if available) 24**
Raw; 
served with lemon, classic mignonette & cocktail sauce
Rockefeller style;
gratinated with hollandaise sauce, fresh herbs & breadcrumbs
-  **Mediterranean Ahi Tuna Steak 15**
Marinated & grilled ahi tuna steak, couscous, garlic hummus,
garden leaves, grilled zucchini, tomato/avocado salsa, pine nuts,
sweet pepper dressing
-  **Lobster Risotto 18** 
Risotto appetizer with chunks of lobster and pumpkin,
served with Parmesan foam & crisps
-  **Korean Kimchi & Angus Beef 15** 
Beef tataki mixed with Wilhelmina's Korean kimchi, chiffonade of
romaine hearts, wakame seaweed, shitake mushrooms, avocado,
radish, sesame seeds, teriyaki sauce & sesame-wasabi mayonnaise
-  **Foie Gras & Sweetbread 24**
Creamy pâté of foie gras, pan seared sweetbread, shallot compote,
toasted brioche bread with red port wine jus
Gluten Free option 
-  **Wilhelmina's Ravioli 18**
Two ravioli filled with braised beef short rib, foie gras & mushroom,
served with baby spinach, roasted Portobello & shaved Parmesan
cheese, truffle-balsamic dressing and Portobello sauce

Fish Selection



Bronzini 32

Filet of European sea bass seared on the skin, pearl barley, marinated fennel, Turkish carrot chutney, lemon grass sauce



Chilean Sea Bass 38

Pan seared Chilean sea bass in a lemon-butter sauce, served with stir-fried vegetables and a ginger-pumpkin risotto



Red Snapper 34

Pan seared red snapper, mousseline of sweet potato, spinach, snow peas & cucumber curry chutney with chunks of lobster



Halibut 36

Pan seared halibut with a fresh herb crust, smoked potatoes, haricots verts, celery root & butter sauce



Shrimp in Pancetta 39

Seared jumbo shrimp wrapped in pancetta, pan seared scallops, grilled zucchini, potato gnocchi, arugula leaves & antiboise sauce



Dover Sole (*if available*) 65

"A la meunière" filleted at your table, served with Julienne vegetables, green asparagus & small potatoes



Bouillabaisse 37

Halibut, red snapper, shrimp, scallop, lobster & sea bass served in a lobster bouillon, saffron potatoes, green asparagus & tomato, accompanied by bruschetta with garlic-saffron mayo & tomato salsa

Meat Selection

Chicken & Tarragon 29

Pan seared corn-fed chicken breast, served with potato gnocchi, cabbage, bacon, Hollandaise sauce & tarragon jus

Wilhelmina Style "Peking Duck" 36

Seared duck breast, stir-fried vegetables, basmati-ginger rice, Chinese scallion pancake stuffed with oven-roasted duck leg with a traditional soy plum-orange sauce

Veal Chop 49

Grilled 12oz veal chop with a crust of herbs, garlic & breadcrumbs, spätzle, celery root à la crème, red port wine sauce

Indonesian Roasted Pork 28

Pork braised overnight in a traditional Indonesian sauce, served with noodles, chunks of shrimp, edamame soy beans, string beans, cilantro and a light spicy papaya chutney



Filet Mignon "au poivre" 46

8oz grilled Certified Angus beef tenderloin, haricots verts wrapped in bacon, "pommes pont neuf", roasted tomato, Hollandaise & French pepper sauce

also available as a 4oz lady steak 32

Boneless Ribeye 46

12oz Certified Angus beef ribeye from the grill, oven-roasted potatoes, green asparagus, sautéed button mushrooms, garlic-parsley butter & Wilhelmina's perfect steak sauce



Mediterranean Lamb Rack 43

Full rack of New Zealand lamb marinated in garlic & thyme, served with eggplant caviar, tomato, arugula, lamb jus

Vegetarian Selection

 **Risotto al Pomodoro 26**

Tomato risotto, green asparagus, spinach leaves, sweet mini peppers, fresh herbs, topped with Parmesan cheese



 **Simply Truffle 24**

Fresh pasta with mushroom & parsley in a creamy truffle sauce



 **Lumpia 23**

Veggie spring roll, ginger-basmati rice with pine nuts, edamame beans & soy dressing



 **Carte Blanche**

Difficult to make a choice?

Have our Chef surprise you with his best! (per table only)

4 course Chef Surprise Menu 79 per person

5 course Chef Surprise Menu 89 per person

 ***Wilhelmina's Wine Pairing***

3 courses 40 per person

4 courses 52 per person

5 courses 60 per person