



DINNER MENU

BLT Steak

APPETIZERS

CRAB CROQUETE

Spicy mango aioli / local grown frisee

or

CAESAR SALAD

Crispy Parmesan croutons / fresh parmigianos

MAIN COURSE

12OZ PICANHA STEAK

Patacon / chimichurri

or

7oz PISCA CORA

Fried snapper / creole sauce / local basil oil

SIDES

CRISPY FUNCHI

Gouda cheese / chives / spicy papaya aioli

or

LOCAL FRIED PAN BATI

Four cheese sauce

DESSERTS

MINI DOUGHNUTS

Chocolate Sauce/ Coffee Ice Cream Gouda

or

PANBOYO

Caramel Sauce / Vanilla Ice

WE HOPE YOU'VE ENJOYED YOUR DINING EXPERIENCE WITH US.
PLEASE LET US KNOW YOUR FEEDBACK WITH A REVIEW ON tripadvisor®

THREE-COURSE
DINNER

\$40