



Appetizers



Trio of Ceviche

A tasting of three different fresh Ceviche, Lime Conch, Orange Lobster and Grapefruit Snapper.

\$15

Mac & Cheese

Macaroni baked in cave aged Gruyère, Emmenthal and Parmesan cheese sauce with bits of black truffles and Gratinée Pachinko bread crumbs.

\$15

Risotto

Creamed Arborio rice with Pumpkin Reggiano Parmigiano.

\$10

Mesclun greens Salad

Mesclun Greens and fresh local tomatoes tossed with balsamic vinaigrette.

\$10

Grilled Jumbo Shrimps

Grilled jumbo shrimps with a garlic butter dipping sauce.

\$17

Sweet Potato soup

Roasted and pureed sweet potato soup.

\$8

Capriccio salad

Fresh Mozzarella di bufala, sliced tomatoes and basil.

\$12

Blue fin Tuna Sashimi

Bluefin tuna with soy sauce, ginger and wasabi and sesame seaweed salad.

\$12

