

Appetizers

Lobster Bisque	15
Chunks of Caribbean rock lobster in a light creamy bisque with chives & sour cream	
Smoked Cauliflower Soup	13
Creamy cauliflower soup with brioche croutons and spinach leaves	
Classic Caesar Salad	12
Romaine lettuce with Parmesan cheese, croutons and Caesar dressing. <i>Suggested wine pairing "Pinot Grigio"</i>	
Tomato & Burrata 	18
Fresh Aruban Burrata cheese with basil dressing, olive dip, marinated tomatoes and onion rings. <i>Suggested wine pairing "Sauvignon Blanc"</i>	
Garden Vegetable Salad  	12
Mixed lettuce with haricots verts, edamame beans, potatoes, radish, green asparagus, fennel, croutons, pine nuts and saffron mayonnaise. <i>Suggested wine pairing "Viognier"</i>	
Scallop & Watermelon 	16
Pan seared scallops served with watermelon, wasabi mayonnaise, pumpkin seeds, marinated shrimp and teriyaki sauce. <i>Suggested wine pairing "Riesling"</i>	
Wilhelmina Salad	18
Scallops & chunks of Caribbean rock lobster with haricots verts, edamame beans, potatoes, radish, tomatoes, mixed lettuce, croutons, bacon bits, pine nuts and lemon crème fraiche. <i>Suggested wine pairing "Sauvignon Blanc"</i>	

All prices are in USD and exclusive of sales tax

 = Gluten Free,  = Lactose Free,  = Vegetarian
Please inform our service staff in case of any possible allergies

...more Appetizers

- Wahoo & gazpacho**   **16**
Grilled wahoo served rare with marinated cucumber, anchovy mayonnaise, fennel and clear tomato gazpacho. *Suggested wine pairing "Sauvignon Blanc"*
- Mediterranean style Tuna** **16**
Marinated & grilled Tuna served with couscous, garlic hummus, garden leaves, zucchini, avocado, tomato salsa and sweet pepper dressing.
Suggested wine pairing "Riesling"
- Lobster & Shrimp Risotto** **18**
Risotto appetizer with chunks of lobster and shrimp, combined with pumpkin and served with parmesan foam and crisps. *Suggested wine pairing "Chardonnay"*
- Korean Kimchi & Pork Belly**  **16**
Crispy pork belly with Wilhelmina's Korean kimchi, romaine, wakame seaweed, shrimp, avocado, radish, sesame seeds, teriyaki sauce and sesame mayonnaise.
Suggested wine pairing "Gewurztraminer"
- Beef Tartar** **18**
Certified black Angus beef tartar with lemongrass, basil, pumpkin seeds and red beets dressing. Served on a brioche crouton. *Suggested wine pairing "Medium-Bodied Rosé"*
- Wilhelmina's ravioli** **18**
Ravioli filled with braised beef short rib, foie gras & mushroom, served with baby spinach, roasted Portobello & parmesan cheese, truffle-balsamic dressing and mushroom sauce. *Suggested wine pairing "Pinot Noir"*

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Fish & Vegetarian Selection

- Bronzini**  **36**
Fillet of European seabass seared on the skin, served with parsnip puree, black lentils, green asparagus, soy beans and lemongrass sauce. *Suggested wine pairing "Viognier"*
- Chilean Salmon**  **34**
Grilled salmon with lemon-beurre blanc, served with julienne vegetables and a ginger-pumpkin risotto. *Suggested wine pairing "Riesling"*
- Snapper**  **36**
Pan seared Surinamese snapper with roasted sweet potato, shrimp, snow peas and cucumber curry chutney. *Suggested wine pairing "Gewurztraminer"*
- Mahi Mahi** **34**
Pan seared Mahi Mahi with a fresh herb crust, potatoes, haricots verts, celery root, Avruga caviar and smoked butter sauce. *Suggested wine pairing "Chardonnay"*
- Wilhelmina Style "Bouillabaisse"** **37**
Pan seared Mahi Mahi, snapper, shrimp, scallop, lobster & bronzini served in a lobster bouillon, saffron potatoes, zucchini & tomato, accompanied by bruschetta with garlic-saffron mayo and tomato salsa
- 'Green' gnocchi**  **26**
Smoked gnocchi with tarragon, parsley and chives. Served with a poached egg, green asparagus, Hollandaise sauce and crispy onion rings.
Suggested wine pairing "Chardonnay"
- Simply Truffle**  **24**
Fresh homemade pasta with mushroom and parsley in a creamy truffle sauce
Suggested wine pairing "Pinot Noir"
- Risotto al Pomodoro**   **26**
Tomato risotto, zucchini, bell pepper dressing, fresh herbs, topped with Parmesan cheese. *Suggested wine pairing "Chianti"*

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Meat Selection

Chicken & Tarragon **29**

Pan seared corn-fed chicken breast, served with potato gnocchi, tarragon, green asparagus, bacon and Hollandaise sauce. *Suggested wine pairing "Chardonnay"*

Wilhelmina Style "Peking Duck" **36**

Seared duck breast with stir-fried vegetables, basmati-ginger rice, mini pancake stuffed with oven-roasted duck leg and scallions, with a sweet soy plum-orange sauce. *Suggested wine pairing "Riesling"*

Braised Veal **38**

Slow cooked cheek of veal in red wine jus with truffled cabbage, crispy polenta and porcini sauce. *Suggested wine pairing "Merlot"*

Indonesian Roasted Pork **28**

Pork marinated overnight in a traditional Indonesian sauce, stewed and served with fresh pasta, chunks of shrimp, edamame soy beans, string beans, cilantro and a light spicy papaya chutney. *Suggested wine pairing "Gewurztraminer"*

Filet Mignon "au poivre" **46**

8oz grilled Certified Angus beef tenderloin with haricots verts & bacon, "pommes carré", roasted tomato, Hollandaise and French pepper sauce. *Suggested wine pairing "Syrah/Syrah Blend"*

also available as a 4oz lady steak **32**

Boneless Ribeye **46**

12oz Certified Angus beef ribeye from the grill with potatoes, green asparagus, sautéed mushroom, garlic-parsley butter and jus de veau. *Suggested wine pairing "Cabernet Sauvignon"*

Mediterranean Lamb Rack **43**

Full rack of New Zealand lamb, served with fresh pasta with herbs, tomato, zucchini and jus. *Suggested wine pairing "Red Zinfandel"*

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