

Main Course

Atlantic Surf and Turf with Ice Wine Sauce

*Filet from Beef with beer battered King Prawns, Ice
wine and Berry Sauce*

served with Fried Potatoes and mixed Vegetables

Bl. 38,00

Chef's Wine Suggestion: Red Wine Spain: Rioja

Reserva Marques de Murrieta 2010

"Chicken of the Caribbean"

*Grilled Chicken Breast spiced with Peri Peri served
with oriental lentil & saffron rice*

Bl. 18,00

Chef's Wine Suggestion: White Wine Argentina:

Navarro Correa 2015



Foies de Volaille Panama Style

Fresh Chicken Liver on Caramelized Apple in Abuelo

Rum sauce, Red Cabbage and Mashed Potatoes

Bl. 22,00

Chef's Wine Suggestion: Red Wine France:

Chateauneuf Du Pape 2014

Filet Mignon

Beef Filet, a timeless Entrée, prepared to your liking,

served with Scalloped Potatoes

and Julienne Carrots

Bl. 35,00

Chef's Wine Suggestion: Red Wine USA: Rodney

Strong Pinot Noir 2013



Spaghetti Del Mar

Italian Spaghetti with mixed Seafood tossed in White

Wine, Fish Fond and Sweet Cream,

Freshly Ground Parmesan and Garden Parsley

(also served natural without Cream)

Bl. 19,00

Chef's Wine Suggestion: White Wine: Vernaccia

Cecchi 2015

Lemon-Mint Bathed Salmon

Pan-Fried Salmon flavored with Lemon and Mint,

warm Cucumber and Basmati Rice

Bl. 28,0

Chef's Wine Suggestion: White Wine: Sauvignon

Blanc: Luigi Bosca 2015



SEASONS
— RESTAURANT —