

Rendezvous

On the Beach

First Course

- Lobster Bisque* 9.00
Baby Mixed Greens with Ginger-Miso 7.00
*Spinach Salad with Balsamic Vinaigrette, Goat Cheese
and Orange Segments* 12.50
Coco-Crusted Shrimp with Watercress Salad and Mango Coulis 16.50
Caesar Salad with Parmesan Shavings and Herb Croutons 7.50
Crispy Calamari Salad 12.50
Shrimp Cocktail 16.50
Crab Cake with Sweet Chile and Papaya Coulis 15.50
Tuna Tataki with Watercress Salad and Black Vinegar Reduction 15.50
*Indonesian Skirt Steak Salad with Sriracha,
Peanuts over Baby Greens* 17.50

Second Course

- Wild Salmon with Eggplant, Shitakes and Tamarind Sauce* 25.50
Sushi Style Tuna with Baby Greens, Wasabi Risotto and Oyster Sauce 34.50
Panko Crusted Scallops with Green Apples, Leeks and Curry Sauce 42.50
Floridian Lobster Tail with Truffle Mash and Yuzu Butter 36.50
Crab and Lobster Fettuccine with Brandy Turmeric Sauce 29.50
Shrimp Tortellini with Garlic, Basil and Porcini Mushrooms 29.50
*Angel Hair Pasta with Prosciutto, Pine Nuts,
Sun Dried Tomatoes, Garlic and Basil* 22.50
Stuffed Crab Ravioli with Marinara Turmeric Sauce 29.50
*Vegan Napoleon with Roasted Eggplant, Tomato, Red Onion,
Wasabi Risotto and Tamarind Sauce* 26.50

*Honey Balsamic Roasted Chicken with Shallot Garlic Confit,
Green and Yellow Patty Pans 29.50*

Rack of Lamb with Potato Mash and Chambord Demi-Glace 39.50

Filet Mignon with Potato Gratin and Peppercorn Mélange Sauce 42.50

*Seared Duck with Frisée, Radicchio, Endive, Pineapple Star Anisé Sauce
and Fried Rice 32.50*

Please Ask Your Server for our Daily Specials

(prices available upon request)

18% Gratuity will be Included to Your Check.