

Windows on Aruba

R E S T A U R A N T

WELCOME

We feature local and seasonal ingredients to support Aruban farmers and fisherman. Our inspired menu features delightful international cuisine in a unique, romantic setting.

Dinner nightly from 6 p.m. to 10 p.m.

Join us for our Royal Sunday Brunch!

Sundays 10:30 a.m. to 2 p.m.

À la carte brunch with one seating
\$55 per adult with unlimited mimosas
Plus, enjoy live entertainment!

Indulge in an exquisite fine dining experience us!

15% service charge is added to groups of 9 or more
Gratuity for smaller tables is at your own discretion



– Marked items can be served vegetarian



– Marked items can be served gluten-free

S T A R T E R S

... ARANCINI ... \$ 13

Crispy Italian risotto fritters with prosciutto di parma, chipotle aioli, basil coulis, tomato confit and baby mesclun

... WINDOWS SHRIMP COCKTAIL ... \$ 19

Chilled jumbo shrimp served with mango papaya relish, classic cocktail sauce and toasted garlic crostini

... CRAB CAKE ... \$ 19

Chili corn polenta cake with sautéed garlic shrimp, smoked salmon, mango tartar sauce, avocado mousse and grain mustard cream sauce

... TUNA TATAKI ... \$ 19

Rare ahi tuna crusted with sesame togarashi pepper and seared to perfection, served with wakame cucumber salad, sautéed mushrooms, wasabi five spice aioli and miso glaze

... JUMBO SCALLOPS ... \$ 19

Pan seared scallops Provençale with spinach risotto, asparagus and parmesan tuille

... PEKING DUCK ... \$ 20

Shredded duck with a hoisin tamarind glaze, served with stir-fry vegetables, pickled cucumber, roasted sesame seeds and crepes

... STUFFED SMOKED SALMON ... \$ 18

Served with shrimp and crab salad, passion fruit vinaigrette, avocado mousse, heart of palm, asparagus, potato gaufrette

... KOBE TARTAR ROSSINI ... \$ 25

Foie gras with truffle mayo, fruit confit black garlic oil, fresh parmesan and crostini

... SHRIMP & ESCARGOT ... \$ 18

Sautéed with garlic herb butter and pernod scent, served with grain mustard cognac cream and Italian focaccia

S O U P & S A L A D

... **CLASSIC CAESAR SALAD** ...\$17 

Crispy romaine lettuce, garlic herb croutons,
fresh parmesan and homemade Caesar dressing

... **TOMATO & BURRATA SALAD** ...\$20  

Yellow and red tomato steaks with burrata cheese,
arugula, basil coulis, fresh parmesan and balsamic glaze

... **LOBSTER SALAD** ...\$26 

Fresh lobster salad with roasted garlic, grain mustard mayo,
rainbow potatoes, cilantro coulis and Brussels sprouts
sautéed in herb butter

... **LOBSTER BISQUE** ...\$14

Rich lobster soup with fresh lobster meat, cognac,
vanilla essence and crème fraîche

... **CAULIFLOWER & PARMESAN SOUP** ...\$13  

Creamy parmesan and cauliflower soup with
morel mushrooms and herb croutons

... **WILD MUSHROOM SOUP** ...\$12  

Clear duck broth with cremini, enoki, morel and portobello mushrooms,
julienne vegetables and herb scent

V E G E T A R I A N

... STIR-FRY VEGETABLES ...\$24 

Sautéed broccolini, cauliflower, baby zucchini, baby carrots, bok choy, asparagus and baby corn with roasted sesame seeds, black rice, teriyaki miso sauce and sesame scent

... VEGETABLE CASSEROLE ...\$25 

Ratatouille-style mixed vegetables au gratin with mozzarella and fresh parmesan, served with spinach risotto and arugula

...VEGETABLES PARMENTIER  **...\$25**

Sautéed baby vegetables served on a bed of mashed potatoes with grain mustard sauce, basil coulis and cream cheese herb mousse

V E G A N

... STIR FRY VEGETABLES  **...\$24**

Sautéed broccolini, cauliflower, baby zucchini, baby carrots, bok choy, asparagus and baby corn with roasted sesame seeds, black rice, organic miso sauce and sesame scent

... VEGETABLE CASSEROLE  **...\$25**

Ratatouille-style mixed vegetables served with black rice and arugula

... VEGETABLES PARMENTIER  **...\$25**

Sautéed baby vegetables served with basil coulis and rainbow potatoes

P A S T A D I S H E S

... LINGUINI FRUTO DI MARE ...\$39 

Jumbo scallops, lobster meat, shrimp, clams, fish, octopus and green mussels in a spicy marinara sauce topped with arugula and fresh parmesan

... PAPPARDELLE PASTA  **...\$31**

Served with baby vegetables, portobello mushrooms, spinach, asparagus, cherry tomatoes, truffle oil and fresh parmesan

... PENNE THERMIDOR ...\$39 

Lobster tail sautéed with mushrooms, cognac cream sauce, grated mozzarella, fresh parmesan, basil, broccolini and arugula

... FOUR CHEESE RAVIOLI ...\$29 

Ravioli stuffed with spinach and ricotta in a mornay cheese sauce topped with arugula and fresh parmesan

... FILET MIGNON ...\$49 刀

Center-cut USDA filet mignon served with
mashed potatoes and asparagus

... RIBEYE ...\$62 刀

Cowboy style cut bone-in USDA ribeye, chargrilled to
perfection and served with scalloped potatoes and broccolini

... NEW YORK STRIP ...\$55 刀

Center-cut USDA New York strip chargrilled to perfection and
served with mashed potatoes and asparagus

... CHATEAUBRIAND FOR TWO ...\$80 刀

Argentinian style churrasco to share, served with mashed potatoes,
asparagus, broccolini, portobello mushrooms, chimichurri
sauce and pepper sauce

... TOMAHAWK CHOP STEAK ...\$130

Grilled to perfection and served with mashed potatoes, asparagus, broccolini,
portobello mushrooms, chimichurri sauce and pepper sauce

... VEAL CHOP ...\$52 刀

Served with spinach risotto, broccolini, rainbow cauliflower and
morel oyster parmesan garlic sauce

... RACK OF LAMB ...\$52 刀

Grilled to perfection, served with pistachio persillade, rainbow potatoes,
asparagus and grain mustard rosemary sauce

... DUCK BREAST ...\$36 刀

Duck breast with a passion mango honey thyme glaze, served with
couscous salad, broccolini and carrots

... SURF & TURF ...\$66

Beef tenderloin and lobster tail served with
scalloped potatoes and asparagus

Upon Request

Demi-glacé green peppercorn brandy & cream sauce
Portobello mushroom merlot sauce
Old-fashioned stone-ground mustard sauce
Classic Béarnaise sauce
Chimichurri

OCEAN

... HALIBUT ...\$40

Halibut fillet topped with an herb crumble and served with a morel shrimp fumet, rainbow potatoes, baby carrots and dill butter

... CRAB & SHRIMP...\$39

Crab stuffed jumbo shrimp served with black rice, asparagus and anise saffron sauce

... GRILLED SALMON ...\$36

Served with apple mango chutney, carrot mousse, broccolini, asparagus panna cotta, rainbow potatoes and dill butter

... TWIN LOBSTER TAIL ...\$65

Two broiled cold-water lobster tails served with a crispy potato cake, baby vegetables and drawn butter

... PAN SEARED COD ...\$40

Cooked to perfection, served with roasted garlic lemon sauce, persillade, rainbow potatoes, baby carrots, cherry tomatoes and dill butter

... DOVER SOLE ...\$62

Served with mashed potatoes, baby vegetables and garlic herb butter cream

... LOBSTER & CRAB ...\$51

Baked lobster tail topped with crab and served with a crispy potato cake and baby carrots

**All prices are in USD and subject to a 15% service charge. Local tax is included in the price. Gratuity is at your own discretion. Please let us know if you have any allergies, dietary restrictions or special considerations, and we will do our best to accommodate you.*