

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 tulle

... 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

**Taxes included. Gratuity is at your own discretion. There is a \$7.50 surcharge on all main course split dishes.*