

DESSERTS

Key Lime Tartlet

Raspberry Cheesecake

Frasier Cake

Topped with strawberry sauce

Profiterole

Filled with crème anglaise and topped with chocolate sauce

Hawaiian Black Chocolate Lava Ice Cream

Served in a tuille basket with fresh fruit

Brownie à la Mode

Served with coconut ice cream



LATE NIGHT BRUNCH

Windows
on Aruba
R E S T A U R A N T

WINDOWS ON ARUBA, J.E.
IRAUSQUIN BLVD 93, ARUBA,
+297 523 5017

**Price is \$65 for adults (includes unlimited bellinis and mojitos), \$44 for kids 12-17 and \$29 for kids under 12. Prices are in US dollars and exclude local tax. A 15% service charge will be added to parties of 8 or larger. Prices are subject to change during holidays and events.*

Consuming raw or undercooked meats, poultry, eggs and seafood may increase your risk of foodborne illnesses.

TO SHARE

Pastries & Bread – rustic bread, danishes, mini bagels, croissants, apple pastries and mini sweet crowns with guava jam

Antipasto – olive salad, garlic aioli, butter, pâté, cheese and vincotto

APPETIZERS

Tuna Tartare – fresh tuna served atop wakame salad with mango, carrots, pickled cucumbers, spicy wasabi garlic aioli and miso sesame glaze

Norwegian Smoked Salmon – served on a crispy potato cake with dill citrus tobiko crème fraîche and avocado mousse

Classic Escargot – sautéed in fresh garlic, herbs and butter and served with crostini

Grilled Jumbo Scallops – served with spinach risotto, romesco sauce and vegetables

Lobster Ravioli – served with lobster and crabmeat cream ragout, fresh parmesan, basil aioli, cherry tomato confit and fresh arugula

Beef Carpaccio – thinly sliced beef tenderloin topped with truffle mayonnaise, roasted almonds, fresh arugula and parmesan

Crab Cake – served with spicy mango and papaya cilantro tartar sauce

Mushroom & Truffle Ravioli – served with mornay sauce, parmesan tuille, basil coulis, fresh arugula and cherry tomatoes

Kushikatsu – breaded chicken on a skewer with Japanese sweet potatoes fries and tonkatsu sauce

Omurice – thin omelet stuffed with vegetables, fried rice and spicy curry ketchup

Suppli – Roman beef risotto croquette stuffed with mozzarella and served with marinara sauce, truffle mayonnaise and fresh arugula

Battered Fish – served with pickled citrus onions, garlic-cilantro aioli and stir-fry vegetables

Sautéed Garlic Shrimp – served with crostini

SOUPS

Pumpkin Soup (V)

Cioppino – Mediterranean style tomato and seafood soup

Coconut Curry Lentil Soup – classic Indian soup

SALADS

Kanikama & Wakame Salad – crab salad and wakame salad topped with mango, cucumbers, carrots, tartar sauce and sriracha mayonnaise

Escabèche-Style Scallops & Shrimp – served in a spicy and savory citrus cilantro vinaigrette

Classic Caesar – crispy romaine lettuce topped with herb croutons, fresh parmesan and homemade Caesar dressing

MAIN DISHES

Grilled Tenderloin – served with mushroom truffle sauce, caramelized onions, crispy potato wedges and mashed potatoes

Miso Sea Bass – served with black rice, asparagus and saffron anise fumet

Grilled Lamb Lollipop – served with red wine glaze, pistachio gremolata and rainbow potatoes

Grilled Japanese Veal – served with peppercorn sauce and korokke Japanese potato croquettes

Classic Beef Stroganoff – served with jasmine rice and seasonal vegetables

Dover Sole à la Meunière – served with mashed potatoes and asparagus

Lobster Thermidor – served with penne pasta