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Appetizers

CORN CHOWDER

\$8

Creamy Corn Soup served with deep fried polenta, popcorn, roasted corn, corn chips, corn crème and a corn croquette

BEETS CARPACCIO

\$10

Roasted beets Carpaccio, served with a fennel crème, fennel slaw, vegi-naise, lettuce, oranges, pickled beets and roasted cashews.

BUFFALO MOZZARELLA TARTAR

\$16

Buffalo Mozzarella, marinated with truffles, served with figs, cherry tomatoes, brioche croutons, carrots, snow peas, local flowers and a honey Asian vinaigrette

SCALLOPS CREOLLE

\$14

Pan-fried scallops served a eggplant succotash, tomato powder, parsley chips and a

pumpkin crème.

YAKITORI TUNA
\$14

Yakitori marinated tuna, served with a lettuce sauce, citrus vinaigrette, ginger mayo, rice and coconut chips, lemon crème, radishes and a green apple and cabbage slaw.

CEVICHE AND FISH CAKES (DAIRY FREE)
\$12

Red snapper fillets, diced and marinated in lemon juice, mango, cilantro and red onions, served with cancha's, fish cakes, pickled onions avocado salad and pica di papaya mayonnaise.

HOISIN GLAZED DUCK (DAIRY FREE)
\$16

Pan-fried duck breast served with an apple and orange compote, pickled cucumbers, crispy rice chips, hoi-sin & maple glaze and a peanut butter powder

FRIED CHICKEN BUN
\$14

Deep fried marinated chicken, served in a Chinese steamed bun, cucumbers, hoi-sin sauce, garlic mayo, kimchee and lettuce.

BEEF TATAKI (DAIRY FREE)
\$12

Thinly sliced marinated beef tenderloin served with horseradish mayonnaise, punzu gel, compressed honey dew melons, pickled bunashimeji, lotus chips and fried rice noodles.

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Main Courses

CARIBBEAN SHRIMP

\$29

Panfried shrimps served with Caribbean ratatouille, pumpkin risotto , pickled chayote, spinach chips and homemade tomato sauce.

TERIYAKI SALMON

\$32

Teriyaki glazed Chilean salmon served with a wakame risotto, stir fried Shang-Hai pak soy, tempura mushrooms, pickled onions and a creamy ginger sauce.

Mahi Mahi (Dairy Free)

\$32

Pan-fried Mahi Mahi, served with causa potato, pickled red onions, sweet glazed carrots, glazed zucchini and yellow squash, kalamata olives emulsion, avocado crème and Creole sauce.

CELERY ROOTS AND CARROTS

\$25

Grilled celery roots, served with roasted carrots, celery roots crème, quinoa, pickled onions, tofu crème, parsley chips and a carrots jus.

MUSHROOM MEDLEY (DAIRY FREE)

\$25

Mushroom risotto, served with a mushroom crème, mushroom broth, pickled bunashimeji,

fried champignon, mushroom duxelle and mushroom chips.

TRUFFLE CHICKEN
\$29

Truffle rubbed chicken breast, pan-fried, served with truffle risotto, marinated and grilled asparagus, Aruban spinach, pickled beets, spinach chips and a roasted chicken jus.

ARUBAN LAMB SACO
\$48

Jerked lamb rack and lamb croquette, served with homemade barbeque sauce, Johnny cake, Aruban potato salad, coleslaw, garlic creme, glazed beans, plantain crème and plantain chips.

TOMAHAWK PORK CHOP
\$45

Grilled Tomahawk pork chop, served with a potato and sweet potato au gratin, sweet potato crème, sweet & sour cabbage, pommes graufette, glazed green onions and a spicy Jus de veau.

STEAK-BASKET (DAIRY FREE)
\$35

Pan-fried tenderloin served on a bed of caramelized onions, stir-fried vegetables, home-cut fries, Aruban peanuts sauce, garlic mayonnaise and Jus d'veau.

LINZ Cerified Black Angus Tenderloin 6oz

STEAK-BASKET (DAIRY FREE)
\$46

Pan-fried tenderloin served on a bed of caramelized onions, stir-fried vegetables, home-cut fries, Aruban peanuts sauce, garlic mayonnaise and Jus d'veau.

LINZ Cerified Black Angus Tenderloin 8oz

[Download menu](#)

[Download menu](#)

Desserts

IN LOVE WITH CHOCOLATE

\$12

WMC's famous chocolate lava cake, served with a chocolate brownie, chocolate panacotta, chocolate ganache, chocolate custard, chocolate crumble, strawberries and a chocolate ice cream

WMC'S CRÈME BRULEE

\$12

Strawberries crème brulee served with maccha tea custard, yuzu gel, strawberries crispy mousse, sesame crumble and a berries sorbet.

ORANGES

\$10

Orange cake, served with a orange and white chocolate ganache, orange gel, confit orange zests, orange custard and a orange tuille.

LEMON & MERINGUE TART

\$10

Lemon tart served with lemon Italian meringue, lemon whipped cream, arequipe and caramel ice cream.

WMC's FRUIT COCKTAIL

\$8

Finely diced cantaloupe melons, honey dew melons and pineapples, marinated with lemon, mint and agave, served with a fruit punch gel, coconut crumble coconut crème and mango gelato

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Chef's tasting menu

CHEF'S TASTING MENU

\$65

3 Course Menu

CHEF'S TASTING MENU

\$85

5 Course Menu

WINE PAIRING

\$50

3 Course Menu

WINE PAIRING

\$60

5 Course Menu