



PENTHOUSE

Dining Experience

by PASSIONS ON THE BEACH

SALMON TWO WAYS

Marinated salmon pastrami and smoked salmon rilletes,
served with shaved fennel, wild arugula, and a citrus vinaigrette



ISLAND LOBSTER RISOTTO

Butter-poached lobster atop saffron risotto, finished with asparagus tips
and a velvety Hennessy-laced bisque



PALATE CLEANSER

Chilled mango sherbet with lime zest and fresh mint



GOURMET D'AGNEAU

Herb-stuffed lamb roulade, accompanied by fondant potatoes,
Provençal ratatouille, and a garlic-rosemary jus



FROMAGES

A curated selection of artisan cheeses, paired with fresh-baked breads,
seasonal fruit preserves, and local honey



PANNA COTTA RUBANÉE

Delicate layers of dark chocolate and espresso-infused panna cotta,
served with Pirouline cookies and caramel sauce



AMSTERDAM
MANOR
BEACH RESORT ARUBA