

tulip

Caribbean
Brasserie

Late Breakfast:

Eggs Benedict

Poached egg on English muffin served with Hollandaise sauce

Farmers Omelet

With potatoes, bacon, peppers, onions, cheese

Appetizers cold:

Beef Carpaccio

Thinly sliced raw beef marinated with mustard, mix greens, pine nuts & grated and Parmesan

Lion Fish Ceviche

Tulip's secret recipe served with pica onions and fried plantain

Caesar Salad

Hand tossed Romaine lettuce with a la minute grated Parmesan cheese & bread croutons

Baby Shrimp Cocktail

Marinated shrimp finished with sauce Marie Louise, on a bed of mixed garden greens

Soups:

Onion Soup

Oven gratinated with Gouda cheese

Dutch split pea soup (Erwtensoep)

Traditional dish served with smoked sausage

Appetizers warm:

Brie Cheese

Fried Brie cheese accompanied with mixed greens & cherry compote

Vineyard Snails

Traditional Escargots sautéed with garlic & herbs, finished with a dash of heavy cream

Mini Spring rolls

Served with sweet and sour dip & marinated seaweed salad

Hot Shrimp

Tiger prawns in a creamy hot sauce topped with crispy onions

Main Courses:

Caribbean Grouper

This popular fish is poached with vegetables & Hollandaise sauce

Chicken Sate

Grilled skewer with peanut sauce, grated coconut, krupuk & fried rice

Pork Medallions

Served with a light creamy mustard sauce

Beef Tenderloin Skewer

Teriyaki glazed straight from the grill

Desserts:

Crepes Suzette

Served warm with ice cream

NY Cheese Cake

With strawberry sauce & whipped cream

Pan Bolo

With raisins, caramelized walnuts & Vanilla - custard cream

Offer valid on April 16, 2017. US\$ 34.50 per adult. Children up to 12 years half price or choose from our kids menu.
No Service Charge. 1.5% tax & 2% Health Levy will be added to your bill.