RESTAURANT & BAR • ARUBA

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Sile

# FIRST COURSE

TUNA CARPACCIO Thinly sliced tuna served with arugula, wakame, capers and a soy glaze

# **SECOND COURSE**

TOM KHA KAI SOUP A mildly spicy Thai soup with lemongrass, mushrooms and chicken

## THIRD COURSE

SKIRT STEAK Served with creamy risotto, grilled asparagus and a creamy mushroom sauce

# FOURTH COURSE

#### **GRILLED LANGOUSTINE**

Sweet potato mash, grilled bimi and a creamy garlic sauce

## FIFTH COURSE

RED VELVET CAKE

Served with white chocolate ice cream

PLEASE INFORM YOUR WAITER IF YOU HAVE DIETARY RESTRICTIONS A 15% service charge will be added to the final bill for groups of 8 or more

kokoaaruba.com