





Appetizers

- Lobster Bisque** **15**
Chunks of Caribbean rock lobster in a light creamy bisque with chives & sour cream.
- Smoked Cauliflower Soup** **13**
Creamy cauliflower soup with croutons and spinach leaves.
- Classic Caesar Salad** **12**
Romaine lettuce with Parmesan cheese, croutons and Caesar dressing.
Suggested wine pairing "Pinot Grigio"
- Gorgonzola 'bomb'**   **16**
Rich Gorgonzola mousse with apricots, marinated red beets, basil and crispy wild rice
Suggested wine pairing "Sauvignon Blanc"
- Garden Vegetable Salad**   **12**
Mixed lettuce with haricots verts, edamame beans, potatoes, radish, green asparagus, fennel, croutons, pine nuts and saffron mayonnaise.
Suggested wine pairing "Viognier"
- Scallop & Watermelon**  **16**
Pan seared scallops served with watermelon, wasabi mayonnaise, pumpkin seeds, marinated shrimp and teriyaki sauce. *Suggested wine pairing "Riesling"*
- Wilhelmina Salad** **18**
Scallops & chunks of Caribbean rock lobster with haricots verts, edamame beans, potatoes, radish, tomatoes, mixed lettuce, croutons, bacon bits, pine nuts and lemon crème fraiche. *Suggested wine pairing "Sauvignon Blanc"*




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Please inform our service staff in case of any possible allergies


...more Appetizers

- Mediterranean style Wahoo** **16**
Marinated & grilled Wahoo served with couscous, garlic hummus, zucchini, avocado, tomato and sweet pepper dressing.
Suggested wine pairing "Riesling"
- Lobster & Shrimp Risotto** **18**
Risotto appetizer with chunks of lobster and shrimp, combined with pumpkin and served with parmesan foam and crisps. *Suggested wine pairing "Chardonnay"*
- Kimchi & Pork Belly**  **16**
Crispy pork belly with fermented cabbage, wakame seaweed, shrimp, avocado, radish, sesame seeds, teriyaki sauce and sesame mayonnaise.
Suggested wine pairing "Gewurztraminer"
- Beef Tartar** **18**
Certified black Angus beef tartar with lemongrass, parsley, pumpkin seeds and red beet, served with crème of poached egg yolks, fingerling chips and pork rinds. *Suggested wine pairing "Medium-Bodied Rosé"*
- Wilhelmina's ravioli** **18**
Ravioli filled with braised beef short rib, foie gras & mushroom, served with baby spinach, roasted Portobello & parmesan cheese, truffle-balsamic dressing and mushroom sauce. *Suggested wine pairing "Pinot Noir"*




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Fish & Vegetarian Selection

- Bronzini**  **36**
Fillet of European seabass seared on the skin, served with brunoise vegetables, scallop, butter sauce and lobster caramel. *Suggested wine pairing "Viognier"*
- Chilean Salmon** **34**
Grilled salmon with a green herb crust, sautéed Belgium endives, sauce vierge, basil dressing and parmesan foam. *Suggested wine pairing "Riesling"*
- Kandratiki**  **36**
Pan seared fillet of Surinam seabass with roasted sweet potato, shrimp, snow peas, cucumber curry chutney and sweet pepper sauce. *Suggested wine pairing "Gewurztraminer"*
- Mahi Mahi & chorizo** **34**
Pan seared Mahi Mahi with saffron and crispy chorizo crust, served with cauliflower, braised leek and lemongrass sauce. *Suggested wine pairing "Chardonnay"*
- Potato Gnocchi**  **26**
Sautéed homemade potato gnocchi with 'raz el hanout', leeks, cauliflower puree, hazelnuts, and red beet beignets.
Suggested wine pairing "Chardonnay"
- Simply Truffle**  **24**
Fresh homemade pasta with mushroom and parsley in a creamy truffle sauce, topped with parmesan cheese and served with parsley dressing.
Suggested wine pairing "Pinot Noir"
- Pumpkin risotto**   **26**
Ginger-pumpkin risotto with apricots, pickled pumpkin, chives, lemon crème fraiche and pumpkin seeds *Suggested wine pairing "Chianti"*




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Meat Selection

- Chicken & Mushroom**  **29**
Pan seared corn-fed chicken breast, served in a clear wild mushroom broth, served with cherry tomato, brunoise vegetables and mushroom tortellini. *Suggested wine pairing "Chardonnay"*
- Smoked Duck breast** **36**
Pan seared smoked duck breast with a herb crust, crème of sweet potato and ginger with edamame beans, chives, pickled fennel, served with a sweet soy glaze. *Suggested wine pairing "Riesling"*
- Braised Veal** **42**
Slow cooked cheek of veal in red wine jus with truffled cabbage, crispy polenta and porcini sauce. *Suggested wine pairing "Merlot"*
- Indonesian Roasted Pork**  **28**
Pork marinated overnight in a traditional Indonesian sauce, stewed and served with fresh pasta, chunks of shrimp, edamame soy beans, haricots verts and a light spicy papaya chutney. *Suggested wine pairing "Gewurztraminer"*
- Filet Mignon**  **46**
8oz Certified Angus beef tenderloin with creamy celery root, parsley, green asparagus and morel sauce. *Suggested wine pairing "Syrah/Syrah Blend"*
- also available as a 4oz lady steak** **32**
- Boneless Ribeye** **44**
10oz Certified Angus beef ribeye with potato gratin, ratatouille, herb butter, sage jus and garlic beignets.
Suggested wine pairing "Cabernet Sauvignon"
- Mediterranean Lamb Rack (cooking process min. 30 minutes)** **43**
Full rack of New Zealand lamb, served with fresh potato gnocchi with herbs, tomato, zucchini and lamb jus. *Suggested wine pairing "Malbec"*

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5 Course Tasting Menu

"A selection of Wilhelmina's special dishes"

Per table order only

Scallop & Watermelon

Pan seared scallop served with watermelon, wasabi mayonnaise, pumpkin seeds, marinated shrimp and teriyaki sauce.

Mahi Mahi & chorizo

Pan seared Mahi Mahi with saffron and crispy chorizo crust, served with cauliflower, braised leek and lemongrass sauce.

Wilhelmina's ravioli

Ravioli filled with braised beef short rib, foie gras & mushroom, served with baby spinach, roasted Portobello & parmesan cheese, truffle-balsamic dressing and mushroom sauce.

Mediterranean Lamb Rack

New Zealand lamb, served with fresh gnocchi with herbs, tomato, zucchini and lamb jus.




Crêpes Suzette

Crêpes, vanilla ice cream, orange Grand Marnier sauce
(flambéed at your table)

Price: **\$79**, - per person

Wine pairing: **\$60**, - per person

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