

BRUNCH MENU



Windows
on Aruba
RESTAURANT

WELCOME TO WINDOWS ON ARUBA

Our a la carte Brunch is served every Sunday from 10.30am till 2:00pm. The \$42.50 Brunch includes your choices of the a la carte Brunch menu and the following beverages; brut champagne, mimosa, juices, soda`s, coffee and tea.

Brunch price for children till 14 years old is \$20, we have a kids menu available as well with individual priced dishes.

The tasteful dishes, the beautiful view and our live music will make sure that you have an enjoyable afternoon!

As a courtesy to other guests we ask you to refrain from smoking in the restaurant. Smoking may be enjoyed in the bar area and front lobby.

Service charge is not included



Windows is open for lunch and from Monday through Friday between 12 noon and 2:30 pm. Sundays we serve an a la carte, unlimited, champagne brunch from 10:30 am till 2:00 pm for \$42,50. Dinner is served daily from 6 pm till 10:30 pm.

BREAKFAST SWEETS

...Croissants and danish...

Assortment of Danish and croissants

...Waffles and fruit...

American waffle with warm red fruit and
Canadian maple syrup

...Pancake and syrup...

American pan cake with
vanilla crème and Canadian maple syrup

...Cereals and milk...

Your choice of corn flakes, rice krispies, crispix,
special k, frosted wheats, froot loops, raisin bran,
frosted flakes and corn pops served with
regular milk, low fat milk (1%) or fat free milk

...Fruit and vanilla...

Fresh fruit with vanilla crème

APPETIZERS WITH EGGS

...Eggs Windows...

Eggs mimosa with parsley and melted butter
Shrimp and toast bread

...Eggs and salmon...

Scrambled eggs with smoked salmon, cooked ham,
cheese and bacon

...Eggs and Hollandaise sauce...

Eggs Benedict; poached eggs served on a toasted
muffin with ham and Hollandaise sauce



COLD APPETIZERS

...Proscuitto and cranberry...

Thinly sliced proscuitto with orange jelly
and cranberry sauce

...Salmon and truffle...

Smoked salmon cube with truffle crème
and seaweed salad

...Tuna and sushi...

Tuna carpaccio with sushi of tuna, wasabi
and soya sauce

...Salad and croutons...

Romaine lettuce with croutons, bacon bits,
Parmesan and Caesar dressing

SOUPS

...Cauliflower and croutons...

Cauliflower soup with croutons and scallions

...Mustard and bacon...

Mustard soup with chives and crispy bacon



HOT APPETIZERS

...Cheese and mustard...

Cheese croquettes with Parmesan crème
and Dijon mustard

...Snails and honey...

Snails in creamy honey thyme sauce
served with garlic toast

MAIN COURSES

...Ravioli and parmesan...

Spinach ravioli with pine nuts,
Parmesan cheese and pesto sauce

...Chicken and balsamic...

Poached chicken breast with forest mushrooms
and balsamic tarragon sauce

...Tenderloin and truffle...

Medium grilled tenderloin with polenta, Parmesan
and red wine truffle sauce

...Grouper and crab...

Steamed grouper with a crab claw,
smoked carrot mash and curry sauce

...Snapper and paella rice...

In olive oil skin roasted red snapper with
paella rice and tomato sauce



DESSERTS

...Crêpes and orange...

Crêpes Suzette; pancakes with a warm orange cointreau sauce and vanilla ice cream

...Chocolate and banana...

Pure and white chocolate mousse served with banana ice cream and a "5 spices" stick

...Cheese cake and brownie...

Cheese cake with chocolate brownie, vanilla ice cream and cinnamon sabayon

...Special of this Sunday...

Will be explained by your server

...Fruit and sherbet...

Fresh fruit salad with sherbet of the day

