

MENUS AVAILABLE

ASIAN FUSION MENU

STARTERS:
CHICKEN WINGS IN KOREAN SAUCE
QUINOA POKKE
MAIN COURSE:
CHICKEN PAD THAI
DESSERT:
CHIA PUDDING



By Chef. Greivin

DYNAMIC MENU #2

STARTERS:
CAPRISE SALAD
COCONUT -n- VANILLA MARLIN CEVICHE
MAIN COURSE:
BEEF CUT
(RIBE, NEW YORK, TOMAHAWK)
DESSERT:
ROASTED PINEAPPLE



By Chef. Greivin

MEET LOVERS

SIDES:
GARLIC POTATOES - SAUTEED VEGETABLES -
CHEESE AND APPLE SALAD - MASHED POTATOES -
BAKED POTATOES
MAIN COURSE:
STUFFED TENDERLOIN- CORDON BLEU -
BBQ CHICKEN - PORK RIBS - PREMIUM BBQ- SPECIAL
CHICKEN AND SAUCES PARTY
DESSERT:
ICECREAM STATION- BROWNIE WITH ICECREAM
CHEESE CAKE



By Chef. Nicole

You're on vacation—don't cook!
Enjoy a private chef"

ASK FOR THE PRICE!

ITALIAN INSPIRATION

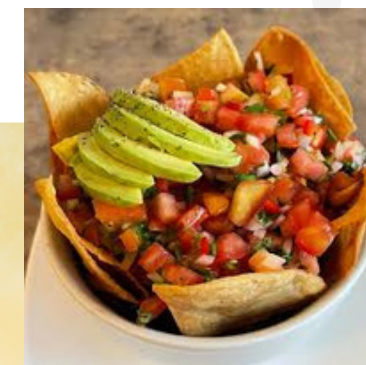
SIDES:
CAPRESSE SALAD | GARDEN SALAD |
GARLIC BREAD STUFFED MUSHROOMS
MAIN COURSE:
CHICKEN LASAGNA WITH CREAMY SAUCE
BOLOGNESE LASAGNA
GARDEN PASTA/ CREAMY PASTA/ NEAPOLITAN PASTA WITH
SHRIMP
RICE WITH HEARTS OF PALM AND CHICKEN GRATIN WITH CHEESE
DESSERT:
TIRAMISU- CREPAS- GELATTO



By Chef. Nicole

TOUR COSTA RICA

SIDES:
GREEN SALAD
CRIOLLA SALAD COUNTRY FRIES
FRIED YUCA
CHIA CHIPS
MAIN COURSE:
RICE WITH CHICKEN | CHIFRIJO | CARIBBEAN CHICKEN |
CASADO | PATACON PARTY
DESSERT:
ARROZ CON LECHE- COCONUT FLAN
TRES LECHE



By Chef. Nicole

MEDITERRANEAN FUSION

STARTERS:
CHICKPEA SALAD
SHAKSHUKA WITH PITA
MAIN COURSE:
CHICKEN TAGINE
DESSERT:
MALABI



By Chef. Greivin

DYNAMIC MENU #1

STARTERS:
MARLIN AND GREEN APPLE CEVICHE
QUINOA AND MANGO SALAD
MAIN COURSE:
CRISPY CORN SEA BASS
DESSERT:
FRENCH TOAST



By Chef. Greivin

Bon Appétit!