



Ocean Palm

Breakfast is served from 7:00AM till 11:00AM

Continental Breakfast

45.00

Includes:

- Choice of Eggs-any style, or one type of bowl, or Krioyo Pancakes
- One Croissant and one Baguette
- Jam and butter
- Ham and Cheese
- Orange Juice
- Black Coffee, or Black Tea



Coffees & Teas

Not included in Continental Breakfast

"Bondia" Espresso	5.75	"Bida ta sende" Espresso Machiato	6.50
"Moru Bondia" Doppio	8.00	"Parasasa Ice" Iced Latte	8.75
"Caribbean" Capuccino	7.00	"Parasasa Coffee" Flat White	8.00
"Kadushi" Latte	7.00	"Ban Pariba" Americano	5.75



From our Tea Selection 5.25

Fresh Ginger 7.00

Fresh Mint 7.00

Not included in Continental Breakfast

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Ocean Palm

Breakfast is served from 7:00AM till 11:00AM

FARM FRESH EGGS

- CHOICE OF:** 19.50
- Scrambled
 - Fried: over-easy
 - Fried: sunny side up
 - Omelette

Served with tomato and cucumber. choice of toast, croissant, bagel, or mini baguette

EGGS BENEDICT 24.00

Two poached eggs on a toasted bagel with your choice of butter or cream cheese, topped with fresh Hollandaise Sauce and ham or bacon

Add: bacon 2.00; sausage 2.00; cheese 2.00; ham 2.00; mushrooms 3.50; onion 2.50; bell Peppers 2.50; smoked salmon 8.00; zucchini 3.50; croissant 6.00

REFRESHING BOWLS

FRESH FRUIT 20.00

Watermelon, Honey Dew melon, Cantaloupe melon, mango, grapes, blueberries, strawberries (upon availability)

YOGHURT 17.50

Unsweetened yoghurt with honey

Add: Muesli 3.50

Add: Mixed fruit 5.00

OATMEAL 19.25

With cinnamon, fresh strawberries and blueberries

Add: muesli 3.50

Add: bacon 3.50

KRIOYO PANCAKES 19.50

Three pumpkin pancakes, served with fresh fruit, whipped cream, and syrup



SODA'S & JUICES

- Coca Cola Classic & Zero, Sprite 5.50
- Soda Water, Tonic, Spring Water 5.50
- Lemon or Peach Iced Tea 7.00
- Ginger Ale, Fanta, Cassis, Bitter Lemon 7.00
- Fresh Orange Juice, Lemonade 10.50
- Fruit Punch 7.00
- Apple Juice, Pineapple Juice, Orange Juice 6.50

SMOOTHIES

- Piña Colada 19.50
- Passion Fruit 15.75
- Strawberry or Mango 15.75

DAYBREAK DRINKS

- Mimosa 23.50
- Palao Cava (Bubbles) 17.50
- Aperol Spritz 20.00
- Screwdriver 20.00



DINNER

Ocean Palm

3-COURSE MENU

95.00

Your choice of one appetizer, one main dish, and one dessert

3-course menu prices do not include add-ons

APPETIZERS

SOUP OF THE DAY 15.00

Every day a fresh soup.

Ask the clerk

MIXED BREAD 14.00

Mix of mini bread assortment served with butter and /or oil

OCEAN PALM BITES 22.00

Fried Conch

GARLIC SHRIMP 25.00

Shrimp cooked in garlic butter

SIDES

½ Corn on the cob	7.00
French Fries	8.75
Garden salad	12.50
Fried rice	9.00
Fried Funchi	11.50
Roasted mini potato	10.00
Focassia toasted bread	10.00
Small seacer salad	15.00

KIDS MENU

PASTA ALFREDO 15.00

Creamy parmesan cheese sauce

CHICKEN FINGERS 15.00

Breaded chicken strips (3) served with French fries

MAIN COURSES

OCEAN PALM STEAK 40.00

Flat iron steak with red wine reduction and seasonal vegetables

RIB EYE STEAK 47.50

Rib eye (250gr) steak grilled to perfection served with red wine sauce and sauteed veggies

TENDERLOIN STEAK 43.00

Tenderloin steak grilled to perfection served with red wine sauce and sauteed veggies

CARIBBEAN RHYTHM 35.00

Chef 's signature main course served with ½ corn on the cob

**Ask the waiter for more info*

FRESH CATCH OF THE DAY 43.75

Fresh Catch of the day (the whole fish or filet) served capers-butter sauce

SHRIMPS 41.00

Sauteed Shrimps in home-made krioyo sauce

PUMPKIN RISOTTO 29.00

A velvety, slow-cooked Arborio rice with roasted pumpkin pureed with rich stock, grated Parmesan cheese and vegetables

DESSERT

CHOCOLATE BROWNIE 14.00

Warm chocolate brownie with vanilla ice cream, cookie crumble, and fresh mint

QUESILLO 14.00

Creamy flan with caramel

PARASASA TRIO DELUX 22.50

local cake, brownie & Quesillo

1 SCOOP ICE CREAM 5.50

Ask the waiter for flavors



Ocean Palm LUNCH

Also available during dinner hours

SNACKS

CHICKEN WINGS 21.00

Golden crispy wings(5) with carrot and celery stick and fresh mango dip

GRILLED CHICKEN SATÉ 23.00

2 piece Tender chicken skewers(2) marinated in island spices, served with creamy peanut sauce and sweet and sour cucumber

GRILLED BEEF SATÉ 26.00

Juicy beef skewers(2) marinated in a savory local spice blend, paired with peanut sauce and sweet and sour cucumber

BEEF NACHOS 28.00

Crispy corn tortilla chips layered with seasoned ground beef, melted cheese, fresh herbs, and mango salsa

VEGETARIAN NACHOS 29.00

Corn tortilla chips with seasoned beans,veggies, melted cheese, sour cream, quacamole and salsa

SALAD

ISLAND CAESAR SALAD 17.50

Romaine lettuce, house-made croutons, parmesan cheese

Grilled Chicken 13.50

Grilled Steak 17.50

Grilled Salmon 18.50

Grilled shrimp 18.50

SIDES

½ Corn on the cob 7.00

French Fries 8.75

Garden salad 12.50

Fried rice 9.00

Fried Funchi 11.50

Roasted mini potato 10.00

Focassia toasted bread 10.00

Small seacer salad 15.00

BURGERS & SANDWICHES

TUNA MELT 25.00

Home-made tuna salad seasoned with island spices, melted cheese and vegetables served on a toasted sour dough

GRILLED CHICKEN SANDWICH 25.00

White baguette served with grilled spicy Caribbean chicken, melted cheese, and mango chutney on side served on a toasted sour dough

VEGETARIAN SANDWICH 28.00

Seasonal veggies tossed in island spices, layered with cheese and mango chutney on side served on a toasted sour dough

GRILLED CHICKEN BURGER 25.00

Home-made marinated chicken breast patty with melted cheese, mango chutney on side, and crisp lettuce and tomato

VEGGIE BURGER 28.00

Vegetarian patty grilled, topped with melted cheese, lettuce, tomato finished with mango chutney on side

BUILD YOUR OWN BURGER 22.75

Home-made beef patty, with your choice of toppings:

TOPPINGS

Cheese 2.00

Bacon 2.00

Onion 2.00

Mushrooms 3.50

Sweet Bell Peppers 2.50

Fried egg 2.50

PASTA

PASTA ALFREDO 20.00

Add on:

Grilled Chicken 13.50

Grilled Steak 17.50

Grilled Salmon 18.50

Grilled Shrimp 18.50

PASTA BOLOGNESE 24.50

Slow-simmered ground beef in tomato sauce, island spices & parmesan cheese

VEGETARIAN PASTA 32.00

Grilled seasonal vegetables in a creamy alfredo sauce & grated parmesan cheese

All prices are in Caribbean Guilders. Taxes are excluded, and a 10% service charge will be added to the final price.