



DINNER MENU

Tulip Restaurant

APPETIZER

COCONUT PUMPKIN SOUP

Touch of sour cream and cilantro

ARUBAN SALAD

Local baby green, tomato, cucumber, avocado, polenta crouton with ginger vinaigrette

ENTREE

PISCA MACADAMIA

Coconut curry sauce and mango relish

KESHI YENA

Casserole pulled chicken grainated with Gouda cheese

LAMCHI STOBA

Casserole style slow braised Lamb stew

DESSERT

QUESILLO

Sweet caramelized flan

MANGO SHERBET

With chunk of kiwi

WE HOPE YOU'VE ENJOYED YOUR DINING EXPERIENCE
WITH US. PLEASE LET US KNOW YOUR FEEDBACK
WITH A REVIEW ON  tripadvisor®

THREE-COURSE
DINNER

\$30