



**SAINT TROPEZ**  
OCEAN CLUB

# DAY MENU



# BREAKFAST

**8 am - 11 am**

<b>SAINT TROPEZ BREAKFAST</b>	<b>34,-</b>
Croissant   bread basket   fresh fruit yogurt bread toppings   scrambled egg   bacon	
<b>AMERICAN BREAKFAST</b>	<b>34,-</b>
Pancakes   bacon   fried egg   sausages   toast	
<b>EGGS BENEDICT</b>	<b>21,-</b>
2 poached eggs on an English muffin   Hollandaise Choices ( smoked salmon - bacon - ham )	
<b>VEGETARIAN OMELETTE</b>	<b>22,-</b>
veggies   mushrooms   potato   toast	
<b>SMOKED SALMON OMELETTE</b>	<b>24,-</b>
<b>BACON &amp; CHEESE OMELET</b>	<b>19,-</b>
<b>BAGEL BLT</b>	<b>15,-</b>
Crispy bacon   lettuce   tomato   aioli	
<b>BAGEL SMOKED SALMON</b>	<b>24,-</b>
Cream cheese   pickled onion   egg   fried capers	
<b>MEDITERRANEAN TUNA SALAD SANDWICH</b>	<b>22,-</b>
Sourdough   lettuce   sweet spicy tuna salad   apple   pickles	
<b>AMERICAN PANCAKES</b>	<b>19,-</b>
Fresh fruits   butter   syrup	
<b>CROISSANT MELTED CHEESE</b>	<b>9,-</b>
<b>PANINI HAM &amp; CHEESE</b>	<b>13,-</b>
<b>PANINI CAPRESE</b>	<b>16,-</b>
Mozzarella   tomatoes   green pesto	
<b>GREEK YOGURT FRUIT BOWL</b>	<b>22,-</b>
Granola   honey   fresh fruit	

# SANDWICHES

**Starting at 11 am**

<b>CHICK CHICK</b>	<b>26,-</b>
Marinated Cajun chicken strips   bacon   lettuce   sweet chili mayo	

<b>NAPOLEON</b>	<b>30,-</b>
Grilled beef tenderloin   Turkish bread   tomato   melted mozzarella   pesto   aioli	
<b>BAGUETTE BEEF CARPACCIO</b>	<b>24,-</b>
Truffle mayo   parmesan   rucola   cherry tomato	
<b>NEW YORK BAGEL SMOKED SALMON</b>	<b>25,-</b>
Cream cheese   pickled onions   egg   fried capers	
<b>CHICKEN QUESADILLAS</b>	<b>23,-</b>
Salsa   guacamole   sour cream	
<b>2 BEEF CROQUETTES</b>	<b>21,-</b>
Sandwich bread   mustard	
<b>PANINI HAM &amp; CHEESE</b>	<b>13,-</b>
<b>PANINI CAPRESE</b>	<b>16,-</b>

## SOUPS | SALADS STARTERS

<b>THAI CHICKEN NOODLES SOUP</b>	<b>19,-</b>
Pulled chicken   noodles   egg   paksoi   chili   sesame oil	
<b>TOMATO SOUP SAINT TROPEZ</b>	<b>16,-</b>
French bread   basil cream	
<b>BURRATA CAPRESE SALAD</b>	<b>36,-</b>
Fresh Mozzarella   tomatoes   basil   pesto   balsamico reduction	
<b>SALAD BIZAR</b>	<b>27,-</b>
cajun marinated chicken   mix greens   gorgonzola   tomatoes   cashew nuts   raspberry dressing	
<b>GAMBA S BACHATA</b>	<b>32,-</b>
Big shrimps   creamy sweet spicy garlic sauce   bread	
<b>SEARED AHI TUNA</b>	<b>29,-</b>
Sesame seeds   Wakame   ponzu sauce   avocado creme	
<b>FRIED BRUSSEL SPROUTS</b>	<b>23,-</b>
Crispy bacon   pumpkin seeds   blue cheese dip	

# LUNCH DISHES

<b>SEAFOOD PASTA</b> Shrimps   local catch   olive oil   chili-peppers   garlic	45,-
<b>TRUFFLED CHICKEN ALFREDO PASTA</b>	30,-
<b>CHICKEN SATAY</b> Peanut sauce   sweet and sour   crispy onions   crunchy peanuts   fries	32,-
<b>SAINT TROPEZ ANGUS BURGER</b> Brioche bread   pepper Jack cheese   smoked bacon jam   aioli   fries	32,-
<b>OCEAN CLUB TUNA BURGER</b> Fresh tuna   wakame crab salad   tartar wasabi sauce   cucumber   fries	34,-
<b>RIBE EYE STEAK</b> Grilled   veggies   garlic herb butter   chimichurri   potato dippers	69,-
<b>FISH &amp; CHIPS</b> Crispy fried local catch   tartar sauce   potato dippers	37,-

# DESSERT

<b>SGROPPINO</b> (Vodka - lemon - whipped creme)	21,-
<b>HOME MADE CHEESE CAKE</b> Choose your topping: (Caramel - Rasp berry - Chocolate )	19,-
<b>CHOCOLATE BROWNIE</b> (GLUTEN FREE)	21,-
<b>WARM APPLE PIE AND VANILLA ICE</b>	21,-

# SIDE DISHES

French fries	6,-
Potato dipper	8,-
Rice	5,-
Fried Brussel sprouts	12,-
Side salad	11,-

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PRICES ARE IN ANTILLIAN GUILDERS AND EXCLUSIVE 5% SERVICE CHARGE



# **MIMOSA BUBBLES**

**ANG 15,-**

**ORANGE MIMOSA  
PINEAPPLE MIMOSA  
BELLINI MIMOSA  
PASSIONFRUIT MIMOSA  
BLACKBERRY MIMOSA**

# FINGER FOOD

**11 am - 11 pm**

Spinach artichoke dip, Turkish bread	23,-
Bruschetta s tomati	16,-
Fried Brussel sprouts, crispy bacon, blue cheese dip	22,-
Hot wings tossed in bbq eel sauce	19,-
Crispy chicken springrolls	21,-
Asian style spare ribs	19,-
Calamari with lemon aioli	19,-
Cheese balls	19,-
Bitter balls beef ( Dutch snack )	16,-

## PLATTERS TO SHARE

**MIX PLATTER** 59,-

Calamari | cheese balls | ribs |  
bitter balls | wings

**PINCHO PLATTER ( TILL 10 PM )** 75,-

Chicken satay | beef tenderloin | shrimps



# COLD STARTERS

<b>TURKISH FLATBREAD BREAD</b> Greek yoghurt pistachio mint garlic dip	15,-
<b>STEAK TARTARE</b> Chef style	32,-
<b>BEEF CARPACCIO</b> Truffle mayo   parmesan   fried capers   cherry tomato	29,-
<b>TUNA TACO SRIRACHA STYLE</b> Marinated raw tuna   spicy mayo   avocado   spring onion	29,-
<b>SEAFOOD COCKTAIL</b> Crabmeat   shrimps   octopus   lettuce   cocktail sauce	32,-
<b>BURATTA CAPRESE SALAD</b> Tomatoes   mix greens   pesto   basil   balsamico reduction	36,-

# WARM STARTERS

<b>TOMATO SOUP</b> Fresh basil   cream   bread	16,-
<b>MUSHROOM RAVIOLI WITH PANCETTA</b> Ricotta cheese filling   parmesan cream sauce	24,-
<b>GAMBA S BACHATA</b> Sweet spicy sauce   bread	32,-
<b>CRISPY PEKING DUCK TACO STYLE</b> Hoisin sauce   fresh chili   cucumber   soft taco	32,-
<b>FRIED BRUSSEL SPROUTS</b> Crispy bacon   pumpkin seeds   blue cheese dip	23,-
<b>ESCARGOTS</b> Garlic herb butter   gorgonzola   French bread	27,-

# VEGETARIAN

<b>CREAMY VEGETABLES RISOTTO</b>	39,-
<b>TRUFFLED ALFREDO PASTA WITH BROCCOLI</b>	37,-

# FISH & SEAFOOD

<b>SEARED TUNA ASIAN STYLE</b> Noodles   edamame   paksoi   sesame	50,-
<b>RED SNAPPER FILLET</b> Creamy   risotto   vegetables	49,-
<b>SEAFOOD PASTA</b> Shrimps   calamari   local catch   clams	52,-
<b>CATCH OFF THE DAY</b>	

# MEAT

<b>FILET MIGNON</b> Mash potato   sautéed vegetables   jus de balsamico	57,-
<b>PAN SEARED RIBEYE</b> Chimichurri   vegetables   potato dippers	69,-
<b>SAINT TROPEZ ANGUS BURGER</b> Brioche bun   pepper jack cheese   smoked bacon jam   aioli   fries	34,-
<b>CHICKEN SATAY</b> Peanut sauce   sweet sour   krupuk   fries	33,-
<b>TRUFFLED CHICKEN ALFREDO PASTA</b>	32,-

# AFTER DINNER

<b>SGROPPINO</b>	19,-
<b>NEW YORK STYLE CHEESECAKE</b> Choose your toppings ( CAMEL - RASP BERRY - CHOCOLATE )	19,-
<b>CHOCOLATE BROWNIE</b> GLUTEN FREE	22,-
<b>TIRAMISU</b>	21,-

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# COCKTAILS

## Signatures

<b>SUMMER LOVING</b> Gin   strawberry liqueur   peach liqueur   lime   syrup	21,-
<b>BLUE HONEY</b> Blue Curacao   lychee liqueur   tequila   lime juice   honey	21,-
<b>CINNAMON &amp; PEARS MARTINI</b> Vanilla vodka   cinnamon   syrup   passion fruit	23,-
<b>SAINT TROPEZ SPARKLING</b> Vodka   lychee liquor   cranberry juice   lime juice   syrup   prosecco	19,-
<b>PAINKILLER</b> Dark rum   pineapple juice   orange juice   coconut cream	23,-
<b>CARIBBEAN KISS</b> Vodka   Malibu   fresh watermelon   lime juice	22,-

## Classics

<b>MOJITO</b> Rum   mint   lime   sugar	17,-
<b>MOJITO STRAWBERRY</b>	17,-
<b>APEROL SPRITZ</b>	16,-
<b>CAIPIRINHA</b> Cachaca   sugar   lime	16,-
<b>PINA COLADA</b> White rum   pineapple juice   coconut cream	18,-
<b>MOSCOW MULE</b> Vodka   lime juice   ginger beer	19,-
<b>OLD FASHIONED</b> Bourbon   angustura bitter   syrup   club soda	21,-
<b>PORNSTAR MARTINI</b> Vanile Vodka   passion fruit   fresh lime   egg white   syrup	22,-
<b>LONG ISLAND ICED TEA</b> Gin   Tequila   vodka   white rum   triple sec   cola   lime	26,-
<b>SEX ON THE BEACH</b> Vodka   peach liquor   orange juice   cranberry juice	22,-
<b>ESPRESSO MARTINI</b> Vodka   Kahlua   espresso	24,-

## HOUSE WINE BY THE GLASS

<b>WHITE</b> Sauvignon blanc   Pinot Grigio   Chardonnay   Mosketto   Prosecco	14,-
Viognier - Josh sauvignon - Josh Chardonnay	19,-
<b>ROSE</b> Blush   Mosketto Aix Provence	14,- 19,-
<b>RED</b> Merlot   Cabernet sauvignon   Carmenere Josh legacy   Josh merlot   Malbec	14,- 19,-

# BEERS

HEINEKEN 0.0	7,-
HEINEKEN BOTTLE	9,50
HEINEKEN DRAFT	9,50
AMSTEL BRIGHT	9,50
AMSTEL	7,50

# ILLY COFFEE & TEA

COFFEE	6,-
ESPRESSO	6,-
DOUBLE ESPRESSO	12,-
CAPPUCCINO	8,-
LATTE	8,-
IRISH COFFEE	19,-
FRENCH COFFEE	19,-
TEA	6,-
FRESH MINT TEA	7,50

# SOFTDRINKS & JUICES

SOFT DRINKS	6,-
JUICES STARTING	7,-
FRESH ORANGE JUICE	9,-
FRESH AWA LAMUNCHI	8,-
AQUA PANNA 750 ML	13,-
AQUA PANNA 500 ML	7,-
S.PELLEGRINO 750 ML	15,-
S.PELLEGRINO 250 ML	6,-

# SMOOTHIES

SMOOTHIES ICE COFFEE - MANGO - STRAWBERRY - PASSION FRUIT - PINA COLADA	13,-
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# BOTTLE SERVICE

HAVANA CLUB 3 YEARS	195,-
ROM TAMBU	295,-
DIPLIMATICO MANTUANO	235,-
ABSOLUT VODKA	195,-
GREY GOOSE	275,-
JOHNNIE WALKER BLACK	245,-
OLD PARR 12 YEARS	245,-
JACK DANIELS	215,-
CHIVAS 12 YEAR	245,-
DON JULIO WHITE	245,-
1942 DON JULIO	750,-
HENNESY VS	275,-

# FINGER FOOD

11 am - 11 pm

Spinach artichoke dip, Turkish bread	23,-
Bruschetta s tomati	17,-
Fried Brussel sprouts, crispy bacon , blue cheese dip	22,-
Hot wings tossed in bbq eel sauce	19,-
Crispy chicken springrolls	21,-
Asian style spare ribs	19,-
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Cheese balls	19,-
Bitter balls beef ( Dutch snack )	17,-

# PLATTERS TO SHARE

MIX PLATTER	59,-
Calamari   cheese balls   ribs   bitter balls   wings	
PINCHO PLATTER ( TILL 10 PM )	75,-
Chicken satay   beef tenderloin   shrimps   bread aioli	

# WINE LIST

## WHITE

JADOT LOUIS CHABLIS, FRANCE	135,-
DUMANET VIOGNIER, FRANCE	75,-
TERRE CORTESI VERDICCHIO, ITALY	79,-
LUIGI BOSCA CHARDONNAY, CHILI	95,-
JOSH SAUVIGNON BLANC, CALIFORNIA	95,-
SPIER CHENIN, SOUTH AFRICA	89,-
OULED THALED CHADONNAY, VIOGNIER MOROCCO	95,-

## ROSE

AIX PROVENCE, FRANCE	95,-
SAINT BEATRICE PROVENCE, FRANCE	99,-
LA VIE EN ROSE PROVENCE MAGNUM	225,-
SACHETTO BLUSH ROSE, ITALY	65,-
MOSKETTO ROSE, ITALY	65,-

## RED

SAINT BEATRICE SYRAH, GRENACH, FRANCE	95,-
JOSH MERLOT, CALIFORNIA	90,-
JOSH LEGACY, CALIFORNIA	95,-
NERO NOBILE ALL ESPRESSO BLEND, GERMANY	75,-
LUIGI BOSCA MALBEC, CHILI	95,-
SPIER PINOTAGE, SOUTH AFRICA	85,-

# BUBBLES

## PROSECCO

HUGO PROSECCO COCKTAIL	60,-
BLACK & BIANCO PROSECCO SPUMANTE	69,-
BELSTAR PROSECCO	75,-
G ROSE PROSECCO	75,-

## CHAMPAGNE

MOËT & CHANDON BRUT	215,-
MOËT & CHANDON NECTAR	225,-
MOËT & CHANDON ROSE	275,-
MOËT & CHANDON ICE	255,-

