

# VEGAN MENU



AMALIA  
VILLA AMALIA / SINT MAARTEN / DUTCH CARIBBEAN

## STARTER

- Watermelon gazpacho w/cantaloupe & mint
- Avocado cream on sweet potato rolls
- savory mini zucchini waffles topped with caramelized pecans
- Crispy spicy cauliflower w/red pepper dip

## TAPAS

### FLAT BREAD

Garlic flat bread w/ herb olive oil and cherry tomatoes

### DUMPLINGS

Kale and spinach chickpea dumplings

### ROASTED BITES

Crispy baked potatoes and chili pepper bites

### STUFFED PEPPER

Stuffed chili peppers, with lentils and cardamom spices

## BREAKFAST

- Oatmeal w/mango, blueberries and raisins
- Baked banana & nuts, orange bread
- Pumpkin pancakes w/maple syrup
- Carrot waffles w/walnuts & raisins
- Scrambled tofu, avocado, pickled onions and cherry tomatoes
- Homemade bagels, zucchini slices & cucumber with tahini paste

## MAIN COURSE

### BAKED CURRY EGGPLANT

Cooked with coconut chickpea curry herbs and rolled with eggplant

### SUMMER SALAD

A crisp and fresh summer salad with greens beans, walnuts, butternut squash and quinoa

### SPRING SOUP

Refreshing spicy leek soup topped with crispy onions & croutons

### FILET MIGNON & GRILLED VEGGIES

Eggplant, blackbean and mushroom “filet mignon” served with grilled veggies and a mushroom demi glace

## DESSERT

- Eggless chocolate cake
- Sweet potato creme brulee
- Vegan carrot cake
- Peanut butter caramel cookies

# VEGETARIAN MENU



VILLA AMALIA / SINT MAARTEN / DUTCH CARIBBEAN

## TAPAS

### HUMMUS

Butter bean hummus, with red pepper chunky dip and feta

### BLACK PEPPER TOFU

Tofu skewers with a black pepper sauce

### VEGGIE SPRING ROLL

Crispy fennel, carrot & cabbage spring roll w/ yuzu sauce

### MARINATED OPTS.

Marinated baked goat cheese, feta, garlic and olives in olive oil

## STARTER

- Couscous with cherry tomatoes basil and dill salad
- Red pepper soup with grilled bread
- Crispy tofu on a warm carrot, ginger saute
- Corn fritters w/ pickled green onion, apple & cabbage
- Stewed lentils with curried zucchini & rosemary

## BREAKFAST

- Poached eggs, on avocado toast
- Sautéed cauliflower & spinach with fried pumpkin hash browns
- Pumpkin pancakes w/maple syrup
- Breakfast taco of tofu, red bean salsa & cilantro
- Scrambled tofu, avocado, pickled onions and cherry tomatoes
- Glutenfree quiche of peppers, broccolini, spinach and tofu cream

## MAIN COURSE

### GRILLED COURGETTE

Grilled courgette & broccolini with spicy chili oil on a red bean spread

### VEGETARIAN WELLINGTON

Roasted beet rolled in mushroom paste wrapped with puff pastry

### TWICE BAKED POTATO

Double baked potato w/ chive, garlic sour cream and crispy onions

### HERB PASTA

Fettuccini tossed in olive dill oil, fennel, peppers, olives and capers

### VEGETABLE FRIED RICE & EGG

Veggie fried rice topped eggplant, zucchini, carrots, tomatoes & egg

## DESSERT

- Eggless chocolate cake
- Sweet potato creme brulee
- Vegan carrot cake
- Peanut butter caramel cookies

# CARRIBEAN MENU



VILLA AMALIA / SINT MAARTEN / DUTCH CARIBBEAN

## STARTER

- Jerk chicken baked buns
- Sweet plantain oxtails patties
- Spicy grilled ribs in flatbread with spicy jelly
- Spicy chicken thigh dumplings in jerk sauce
- Cassava fries with ketchup mayo dip
- Oxtail stuffed spring rolls

## MAIN COURSE

### SCOTCH BONNET FRY CHICKEN

Marinated crispy coconut chicken, topped with homemade pepper flakes sauce

### RIBS SPICY NOODLES

Fall of the bone ribs on top of spicy caribbean vegetables noodles

### OXTAIL MAC N CHEESE

Slow braised oxtails on top of doubled cheesed mac n cheese and spicy peppers

### SPICY JERK SHRIMPS ON RICE N BEANS

Marinated scotch bonnet-honey shrimps on coconut rice n peas

### STEWED SNAPPER FILET

Snapper soaked in coconut curry on yellow red bean fried rice

### STEAK AND PEPPERS

Grilled steak and fire roasted buttered potatoes with spicy garlic aioli

### PICKLED MAHI MAHI

Grilled mahi topped with pickled carrots, cucumber, onion & scotch bonnet peppers on white steam rice

## BREAKFAST

- Plantain cinnamon rolls vanilla cream glaze
- Cornmeal/ plantain/breadfruit porridge
- Baked or fry bakes
- Stewed saltfish & ackee w/avocado
- Mash fry plantain & onion & spanish sausages
- Saltfish cakes, avocado salsa & boiled eggs

## JUICES

### SORREL LEMONADE

Sorrel tea/ lemon juice/simple syrup/vodka ( opt) lemon wedges

### BLACK PEPPER TOFU

Tofu skewers with a black pepper sauce

### VEGGIE SPRING ROLL

Crispy fennel, carrot & cabbage spring roll w/ yuzu sauce

### MARINATED OPTS.

MARINATED BAKED GOAT CHEESE, FETA, GARLIC AND OLIVES IN OLIVE OIL

## DESSERT

- Sweet potato pudding
  - Coconut cream cake
  - Mango sorbet
  - Pineapple rum cake
  - Pistachio creme brulee
  - Ponche de kuba cake
-

# AMALIA MENU



AMALIA  
VILLA AMALIA / SINT MAARTEN / DUTCH CARIBBEAN

## STARTER

- Ahi tuna and jalapeño rice cakes bites
- Garlic parmesan crispy wings
- Shrimp cakes with corn salsa
- Baked brie w/apple and pecan nuts salad
- Poached shrimps in a mango coulis
- Conch ceviche with plantain chips
- Seared scallops in dill oil with green pea puree

## BREAKFAST

- Pancakes w/blueberry/raspberry syrup
- French toast w/ bananas
- Poached eggs/ on avocado and red onion toast
- Baked sweet bread and grape jam
- Chicken, spinach and brie quiche
- Sausages/ hash browns/bacon/salmon and fruits

## DRINKS

- Red, rosée or white wines
- Old fashion
- Martini's ( dirty or spiced )
- Margaritas ( lemon/ watermelon/strawberry)
- Lemon drops
- Coquitos ( coconut rum)
- Moscow mule
- Orange gin champagne
- Lime crush
- Daiquiris ( strawberry/passionfruit)
- Mojitos

## MAIN COURSE

### BUTTERED LEMON COD FISH

Pan fried cod w/ grilled lemon on jasmine rice

### MACADAMIAN CRUSTED GROUPER

Crusted grouper with on sauteed veggies

### CAPERED SALMON & SHRIMPS

Shrimp tossed w/ capers, tarragon and butter over roasted salmon w/ veggies & salad

### CRISPY CHICKEN & LEEKS

Crispen chicken thigh with spring onions, leeks and spinach sauce over mash potato

### CITRUS GLAZED DUCK

Crispy glazed duck with carrot puree and broccolini

### CLAMS & SHRIMPS PASTA

White wine and thyme shrimps and clams over creamy basil pesto pasta w/toasted pine nuts

### STEAK & LOBSTER TAILS

Grilled filet & cream stuffed lobster tails w truffle risotto

### CRUSTED LAMB ROLL

Crusted lamb w/ sauteed mushrooms, onion in demi glace and fingerline potatoes

## DESSERT

- Baked fruit tarts
- Creme brulee
- Orange souffle w/ creme anglaise
- Dates bread pudding and grand marnier creme
- Pistachio creme brulee
- Genoise strawberry tower

# BREAKFAST MENU



AMALIA  
VILLA AMALIA / SINT MAARTEN / DUTCH CARIBBEAN

## SWEET PASTRIES

- Croissants : chocolate, apple & raisins
- Carrot/banana/oatmeal muffins
- Blueberry scones
- Orange coffee cake
- Raspberry cream puffs
- Lemon cookies with blueberry jam
- Cinnamon rolls with nuts
- Honey yogurt, fruits & almond granola

## BREAKFAST

### PRESSED WRAPS

Scrambled eggs, cheese, onions & peppers wraps pressed

### HOMEMADE FLUFFY PANCAKES

Sweet & fluffy pancakes, with fresh fruits and whipped cream

### CHOCOLATE CHIP WAFFLES

Warm waffles stuffed with chocolate chips & maple syrup

### FRENCH TOAST

Brioche french toast with bries cheese and blueberry syrup

### CHORIZO HASH

Chorizo and potato hash browns topped with a sunny side up eggs

### EGGS BENEDICT

Poached eggs sitting on prosciutto, salmon or avocado w/arugula salad toast

## BREAKFAST FRUITS

- Bananas
- Apples
- Mango
- Pineapples
- Dragonfruit
- Strawberries/blueberries/raspberries
- Kiwis/pears/oranges

## JUICES/SMOOTHIES

### ORANGE JUICE

Fresh orange juice

### BLUEBERRY SMOOTHIE

Bananas/ blueberries/spinach & almond milk

### MANGO PINEAPPLE SMOOTHIE

Mango, pineapple coconut milk & spinach

### CARROT & APPLE JUICE

Carrots, apple and pineapple juice

### CUCUMBER & MINT JUICE

Cucumber, green apple & fresh mint juice

### PEANUT BUTTER SMOOTHIE

Bananas/peanut butter, cinnamon and almond milk

# EVENTS



AMALIA  
VILLA AMALIA / SINT MAARTEN / DUTCH CARIBBEAN

## SAVOURY HORS D'OEUVRES

## SWEET HORS D'OEUVRES

## DRINKS

---