

## Restaurant the Pen

**Christmas Eve, December 24** music by Jan van Oort on Saxophone

**Christmas, December 25** music by Igot Rivas on Trumpet

### "From Farm to Fork" Christmas Dinner

From 19.00 till 22.00

**7-course Set Menu Naf. 149**

**5-course Set Menu Naf. 124**

#### 1st course

Cucumber & Mint Cocktail aperitif with Henry's local Gin

#### 2nd course

Vegetable Garden with sweet & sour vegetables, Gamba's and micro greens from Fuik

#### 3rd course

Guinea Fowl with sweet potato cream served with piccalilli

#### 4th course

Rouleaux of creme fraiche, cucumber and lime with nori chips

#### 5th course

The Pen's grilled garden veggies & tenderloin from the 'Big Green Egg' served with a cream of Baba ghanoush

#### 6th course

Marinated pineapple with citrus and chocolate on the rocks

#### 7th course

Long Island Pen-Tea Cocktail Digestif

**Vegan 7-course Set Menu Naf. 119**

**Vegan 5-course Set Menu Naf. 99**

Menu details upon request



**Peace, Love,  
Happiness, Good  
Health & Joy**

# Avila Café & Restaurant The Pen

**December 25** music by Cliantha Klooster & Avila's Christmas Choir by Tony Worrel

## Christmas Brunch

From 12.00 till 15.00

Extensive Christmas Naf. 129

Breakfast sweets and traditional Christmas breads  
Market style condiments and dressings bar

### Salads

- Basil Coconut Ceviche made with local Caribbean Fish
- Red potato bacon and egg salad
- Greens and herb salad
- Roasted calabasin, black bean and corn salad
- Chunky tuna "Waldorf" salad
- Roasted pumpkin salad
- Quinoa salad with fresh herbs
- Honey glazed ham di pasku with pineapple relish
- Salmou, cured Salmon
- Orea, pickled pigs ears

### Carving

- Seasalt crusted whole sirloin with thyme roasted garlic gravy
- Slow oven roasted Mahi Mahi

### Egg-cellent omelet station

- Choose your topping  
bacon bits - smoked salmon - onion - bell pepper  
mushroom - Christmas ham - mozzarella - cheddar  
cheese

### Entrees

- Snapper fillet served with creamy lobster sauce
- Truffle infused stuffed loin of pork with port reduction
- Caribbean style chicken stew
- Steamed sweet potato, plantain and pumpkin
- Fried yucca

### Desserts

- Christmas inspired sweets
- Cakes and pies

- Coffee, tea, juice and a welcome drink



Prices are in Naf. and including all taxes, Sparkling Welcome drink, amuses and artisanal bread & butter



**‘Tis the Season to  
be hungry**

## **Restaurant The Pen**

**December 31** Music by Cuban Grooves

### **"From Farm to Fork" New Year's Eve Dinner**

Music by Cuban Grooves

Ernesto Paz, Arnell Salsbach & Igort Rivas

**7-course Set Menu Nafl. 149**

**5-course Set Menu Nafl. 124**

#### **1st course**

Cucumber & Mint cocktail aperitif with Henry's local gin

#### **2nd course**

Tuna Tartar • Cucumber Dressing • Spring onion Horseradish • Ginger flakes • Vadouvan • Olive Oil

#### **3rd course**

Porto bello • Balsamico • Stringbeans • Pumpkin • Rucola

#### **4th course**

Roasted Chicken • Truffle Potato • Sweet Potato • Green • Asparagus • Truffle Sauce

#### **5th course**

Cheese Platter • 4 variations • Artisanal Nutbread

#### **6th course**

Trio of Chocolate • Bailey's Foam • Pineapple Sherbet

#### **7th course**

Long Island Pen-Tea cocktail digestif

**Vegan 7-course Set Menu Nafl. 119**

**Vegan 5-course Set Menu Nafl. 99**

Menu details upon request

**Dresscode:** White Summer Chique

**Free entrance** to the NYE Bash on the Beach for **hotel guests**

**50% discount** (Nafl. 35 only) to the NYE Bash on the Beach for **non-hotel dinner guests**

Prices are in Nafl. and including all taxes, Sparkling Welcome drink, amuses and artisanal bread & butter