

STARTERS

Aruban Chowder	\$ 14.00
seafood, cheese, spicy papaya sauce served with bread	
Thai Salad	\$ 14.00
local greens, cashew soy dressing, mango, onion	
add shrimp	\$ 8.00
add salmon filet	\$ 14.00
Queso Fundido	\$ 17.00
Oaxaca cheese, chorizo and jalapeno, pico de gallo and fresh cilantro	
Quesadilla	\$ 14.00
served with guacamole, pico de gallo and sour cream	
with chicken	\$ 20.00
with grilled steak	\$ 28.00
with seafood	\$ 28.00
Wings	\$ 15.00
Choice of: honey and siracha or BBQ, mango slaw	

FLAT-BREADS

Tuscan	\$ 24.00
goat cheese, caramelized onion, fig spread and prosciutto, balsamic glaze	
Vesuvio	\$ 23.00
Italian sausage, Parmigiano Reggiano, roasted peppers, baby tomatoes, and fresh mozzarella cheese	
Rustic Caprese	\$ 22.00
marinated heirloom baby tomatoes, fresh basil, pesto, Parmigiano Reggiano and baby bocconcini	
Mediterranean Harvest	\$ 22.00
lemon riccotta, roasted peppers, red onions, artichokes, marinated tomatoes and sauteed mushrooms	

MAINS | BURGERS & SANDWICHES

Renaissance Burger	\$ 19.00
1/2 lb black angus beef burger, tomato, lettuce, onion and pickle	
additional toppings: cheddar, Swiss cheese, sautéed mushroom, sautéed onions, bacon	\$ 1.00 ea.
Braised Beef Sandwich	\$ 21.00
topped with white cheddar sauce, crispy onion and tomato salsa	
Salmon Filet	\$ 27.00
pan seared Atlantic salmon, sautéed potatoes, cherry tomatoes & bok choy	
Chicken Alfredo	\$ 23.00
tossed in garlic parmesan cream sauce	
Shrimp Fettucini	\$ 28.00
shrimp in rose sauce with parmesan	
Pork Belly	\$ 25.00
braised pork belly, pickled local cucumber chikito and lemon mayo	
Grilled Skirt Steak with Chimichurri	\$ 34.00
angus skirt steak with cassava fries and chimichurri	

DESSERT

Key Lime Pie	\$ 11.00
Traditional Cheesecake with Mango Coulis	\$ 10.00
Aruban Coconut Quesillo	\$ 11.00
Molten Chocolate Cake	\$ 11.00
Häagen-Dazs Ice Cream Half Cup	\$ 7.00
Ice Cream 3 scoops	\$ 8.00
assorted flavours	

LUNCH BUFFET | DINNER BUFFET

LUNCH BUFFET

Aquarius Lunch Buffet \$ 32.00

our well recognized lunch buffet with a diverse selection of salads, sushi, and soup includes the international theme-inspired action station, the hot buffet and delicious dessert station

DINNER BUFFET

Aquarius Dinner Buffet \$ 56.00

a sumptuous seafood buffet with live action station

A sample of our Menu:

Seafood Bar

seafood ceviche and fish ceviche, pisca tempera & maki sushi rolls with condiments

Salads and Soup

seasonal greens with assorted dressings and condiments
potato salad, egg salad, tomatoes, conch salad, bean salad, heart of palm, surimi crab salad, Caribbean seafood salad, pasta salad, coleslaw, Caribbean soup, a different daily selection

Cheese Board

daily selection of international cheeses with nuts and crackers

Entrees

Chef's daily selections, your choice of: meat, poultry and fish accompanied with vegetables and rice

The Seafood Station

lobster tails, grouper, snapper, wahoo, mahi mahi, tuna and shrimp, all cooked a la minute to perfection

Carvery

daily selection of protein carvery

Local Items

Home pickled items and locally sourced hot sauces

Pastry Chef's Gourmet Selection of Desserts, Cakes, Pies, Mousses and Ice Cream

SUNDAY BRUNCH BUFFET

Aquarius Sunday Brunch Buffet \$ 46.00

with a diverse selection of salads, sushi, soup, omelette action station, specialty corner, carvery, and international selection of hot items and desserts

COCKTAILS & BEVERAGES

SIGNATURE DRINKS

Special Lady	\$ 25.00
Smirnoff vodka, Frangelico, Kahlua, Irish cream, heavy cream	
Pleasure	\$ 16.00
Beefeater gin, fresh lime juice, simple syrup, fresh cucumber slice, sparkling wine, basil leaves	
Choco Bourbon	\$ 15.00
chocolate infused Bourbon Jim Beam, sweet Vermouth, chocolate bitters	
Team IM	\$ 15.00
dark rum, Coco Lopez cream, apricot brandy, passion fruit puree, pineapple juice	

SMOOTHIES

piña colada, strawberry, banana, mango, raspberry	\$ 8.00
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AFTER DINNER DRINKS

Amaretto on the Rocks	\$ 10.00
Baileys on the Rocks	\$ 10.00
Sambucca on the Rocks	\$ 10.00
Home Made Limoncello	\$ 10.00
Hennessy XO	\$ 10.00

SOFT DRINKS COFFEE/TEA

Sodas	\$ 4.00
Btl. Water AWA	\$ 3.00
Juices	\$ 5.00
Coffee (small pot)	\$ 5.00
Espresso	\$ 5.00
Cappuccino	\$ 5.00
Café au Lait	\$ 5.00
Tea, assorted flavors	\$ 5.00
San Pellegrino .25L	\$ 7.50
San Pellegrino .50L	\$ 9.00

SHAKEN & STIRRED

Royal Manhattan	\$ 18.00
Casamigos anejo, Campari, Sweet Vermouth, Luxardo & crispy bacon	
Exotic fusion	\$ 14.00
Absolut pear, Cointreau, mango mix & papaya sauce	
Cosmoglow	\$ 16.00
Whitney Neil grapefruit, Cointreau, lemon juice & raspberry mix	
Back to my Roots	\$ 18.00
Don Julio Anejo, Tia Maria, espresso coffee, Pernod & splenda	
Aquarius passion	\$ 13.00
Absolut vanilla, lemon juice, passion fruit, vanilla elixer & sparkling wine	

CLASSIC COCKTAILS

Aruba Ariba	\$ 11.00
Rum 151, vodka, coeicoei, Triple sec, crème de banana, fruit punch juice	
Mojito	\$ 14.00
Bacardi rum, fresh mint, freshly squeezed lime juice	
Margarita	\$ 13.00
Jose Cuervo tequila, Triple sec, freshly squeezed lime juice	

BEER

Magic Mango	\$ 8.00
Balashi	\$ 8.00
Balashi Chill	\$ 8.00
Budweiser	\$ 9.00
Bud Light	\$ 9.00
Coors Light	\$ 9.00
Corona	\$ 9.00
Amstel Bright	\$ 8.00
Heineken	\$ 8.00
Heineken 0.0	\$ 8.00

SPECIALTY COFFEE

Irish Coffee	\$ 11.00
coffee, Jameson, simple syrup, heavy cream	
Mexican Coffee	\$ 11.00
coffee, Kahlua, Jose Cuervo tequila, heavy cream	
Hazelnut Coffee	\$ 11.00
coffee, Frangelico, Baileys, whipped cream	

NON-ALCOHOLIC COCKTAILS

Essence	\$ 10.00
ginger beer, cucumber, fresh lime juice, ginger syrup, basil leaves, white cane lyre's	
Mango Air	\$ 10.00
London dry lyre's, mango syrup, fresh orange juice, fresh lime juice, fresh cilantro, fresh jalapeño pepper	

COCKTAILS & BEVERAGES

AQUARIUS

Please note that a 17% service charge will be added to your final check.
Any dietary restriction, please notify your server.

WINE & CHAMPAGNE LIST

SPARKLING & CHAMPAGNES



House Champagne	\$ 10.00	\$ 34.00
Moët & Chandon Brut Imperial France		\$ 190.00
Villa Sandi Prosecco, Italy	\$ 15.00	\$ 45.00
Veuve Cliquot Imperial Brut France		\$ 195.00

ROSÉ/BLUSH



House Zinfandel	\$ 10.00	\$ 13.00	\$ 34.00
The Beach by Whispering Angel France			\$ 68.00
Aix France	\$ 18.00	\$ 22.00	\$ 55.00

WHITE WINE



House Wine Pinot Grigio, Sauvignon Blanc, Chardonnay	\$ 10.00	\$ 13.00	\$ 34.00
Santa Margarita Pinot Grigio, Italy	\$ 17.00	\$ 21.00	\$ 54.00
Relax Riesling, Germany	\$ 15.00	\$ 19.00	\$ 45.00
Misty Cove Sauvignon Blanc, New Zealand	\$ 14.00	\$ 18.00	\$ 40.00
Wente Morning Fog Chardonnay, USA	\$ 17.00	\$ 21.00	\$ 52.00
Cavit Mostaco Moscato, Italy	\$ 16.00	\$ 20.00	\$ 49.00
Kim Crawford Sauvignon Blanc, Marlborough	\$ 17.00	\$ 21.00	\$ 68.00

RED WINE



House Wine Cabernet Sauvignon, Merlot	\$ 10.00	\$ 13.00	\$ 34.00
Kiwi Cuvee Pinot Noir, France	\$ 14.00	\$ 18.00	\$ 42.00
Chateau Bogle Merlot, USA	\$ 17.00	\$ 21.00	\$ 52.00
Alamos Malbec, Argentina	\$ 13.00	\$ 17.00	\$ 38.00
Josh Cellars Cabernet Sauvignon, USA	\$ 16.00	\$ 20.00	\$ 48.00

WHITE SANGRIA \$ 45.00

1 liter
White house wine, peach liquor, peach, kiwi (optional), lemon, orange, green apple, pear, blueberry, homemade pineapple syrup

ROSÉ SANGRIA \$ 45.00

1 liter
White Zinfandel house wine, Triple sec, cranberry juice, homemade mint syrup, raspberry, strawberry, blackberry, lemon, orange, dragon fruit

RED SANGRIA \$ 45.00

1 liter
Red house wine, cherry brandy, orange, lemon, red apple, red grape, blueberry, homemade rosemary and orange peel syrup

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