

Wines

	Glass	Bottle
Sauvignon Blanc Light-bodied wine, great with any shellfish dish	\$5.00	\$24.00
Chardonnay Full-bodied wine, excellent with fish, e.g. salmon	\$5.00	\$24.00
Merlot Light-bodied red, terrific with chicken and pork specialties	\$5.00	\$24.00
Cabernet Sauvignon Full-bodied red wine, beautiful with steaks	\$5.00	\$24.00
Blush		
Vendange White Zinfandel California Pleasant ripe cherry and strawberry flavors	\$7.00	\$27.00
Rosato Italy Semi-dry Rosé wine, with sufficient plenty of red fresh fruit aromas		\$29.00
White		
Viña Carmen Sauvignon Blanc Curico Valley Chile Straightforward, apple and light herb flavors. Nice aperitif		\$29.00
Pasqua Pinot Grigio Italy Compact aromas of stonefruit, zesty citrus, creamy texture on the palate		\$29.00
Vendange CHardonnay California Fresh and appealing for its smooth textured pear and citrus flavors		\$30.00
Wente Vineyards Riverbank Riesling Monterey California Semi-sweet and light bodied, showing apple and peach flavors, maintaining a clean crispness		\$35.00
Kendall Jackson Vintner's Reserve Chardonnay California Tropical flavors dance with aromas of peach, apple, and pear. Lightly buttered toast headlines the indulgent, lingering finish.		\$49.00
Red		
Alice White Shiraz Australia A soft, ripe, full red wine with juicy red berry flavors and a hint of spicy oak on the rich, warm palate		\$26.00
Viña Carmen Merlot Rapel Valley Chile Ripe and rich, showing plum, chocolate and spicy flavors		\$29.00
Alamos Malbec Mendoza Argentina Showing exceptional value, fruit flavors, coffee, toast, and vanilla		\$29.00
Wente Vineyards Southern Hills Cabernet Sauvignon Livermore Valley Lush Flavors of cherry and plum, hints of cedar and violets, smooth tannins		\$30.00
Kendall Jackson Vintner's Reserve Pinot Noir California Black cherry fruit with velvety tannins combine with flavors of blackberry jam and currant. Oak aging adds hints of vanilla, cola, and a soft, smoky finish.		\$49.00

Beer

Balashi, Polar	\$3.75
Heineken Draft, Heineken Bottle	\$3.95
Amstel Bright	\$3.95
Budweiser, Bud Light	\$3.95

House Brands

Rum, Vodka, Gin, Whisky, Amaretto, Tequila Also for Mixed Drinks	\$4.00
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Premium Brands

Rum Bacardi White, Bacardi Brown, Bacardi Lemon, Malibu, Meyers	\$4.75
Whisky JW Red Label, Dewars, Jameson JW Black Label, Old Parr, Jim Bean, Jack Daniels, Southern Comfort	\$5.25 \$6.00
Cognac Hennessy VS	\$7.00
Gin Beefeater	\$5.75
Jenever Young Jenever, Old Jenever	\$4.50
Tequila José Cuervo	\$6.25
Vodka Absolute Grey Goose	\$4.50 \$7.00

Pre Dinner Drinks

Campari, Pernod, Port, Sherry, Martini	\$5.25
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Liqueurs

Kahlua, Pernod, Ricard, Kontiki (Kiwi), Pasa, Safari, Kibowi	\$4.50
Baileys, Drambuie, Grand Marnier, Cointreau, Frangelico, Tia Maria, Sambucca, Amaretto di Saronno	\$6.75

Cocktails - \$6.50

Margarita Margarita Mix and Tequila
Strawberry Margarita Margarita Mix, Strawberry Mix, and Tequila
Sicilian Strawberry Mix, Piña Colada Mix, and Amaretto
Bahama Mama Piña Colada Mix, Spice Rum, Dark Rum, White Rum, Orange Juice, and Grenadine
Hawaiian Punch Piña Colada Mix, Amaretto, Vodka, Southern Comfort, and Orange Juice
Kahlua Colada Piña Colada Mix, Kahlua, and Rum
Baja Margarita Margarita Mix, Rum, and Tequila
Piña Colada Piña Colada Mix, and Rum
Irish Coconut Piña Colada Mix, Irish Cream, and Malibu



tulip
restaurant

Dinner

Juan E. Irausquin Blvd 240

MVC Eagle Beach

Starters

Soup of the Day Freshly prepared daily	\$ 5.50
Onion Soup Traditionally prepared and topped with melted cheese	\$ 6.00
Tomato Soup Prepared with roasted garlic and fresh basil	\$ 5.50
Mixed Salad A blend of garden greens with onion rings, cucumber, and sliced tomatoes	\$ 5.50
Caesar Salad Original Romaine lettuce with croutons, Parmesan cheese and anchovy dressing	\$ 7.50
with grilled chicken breast	\$ 9.50
with grilled shrimps	\$11.50
Mozarella Sticks Golden fried cheese sticks served with a Marinara sauce	\$ 5.75
Shrimp Cocktail Served with a classic red sauce	\$ 9.75
Breaded Calamari Rings With a homemade mild spicy tomato sauce	\$ 8.95
Beef Carpaccio Thinly sliced beef tenderloin with toasted pine nuts, salad bouquet, chopped tomatoes, and grated Parmesan cheese	\$10.50

Fish Dishes

Catch of the Day Ask your waiter for today's catch	\$PP
Caribbean Red Snapper Served with Creole sauce	\$20.75
Canadian Salmon Filet cut straight from the grill with garlic-herb butter	\$24.50
Dishes are served with vegetables and your choice of French fries, baked potato, fried potato wedges, white rice, or fried rice	

Pasta Dishes

Spaghetti Bolognese Classic ground beef tomato sauce and Parmesan cheese	\$15.00
Lasagna alla Nonna Layers of pasta and ground beef, finished with a little tomato sauce	\$18.50

International Dishes

Nasi Goreng Special Indonesian fried rice dish with fried egg, chicken satay, peanut sauce, shrimp crackers (krupuk), and pickled white cabbage	\$16.50
Bami Goreng Special Indonesian noodle dish with fried egg, chicken satay, peanut sauce, shrimp crackers (krupuk), and pickled white cabbage	\$16.50
Shoarma Oan fried thinly sliced pork meat served with Pita bread pocket, garlic sauce, and crispy garden greens	\$15.00

Meat Dishes

Grilled Lamb Chops Marinated in olive oil and grilled to perfection, accompanied with mint jelly	\$26.00
Filet Mignon Black Forrest Pan fried center cut beef tenderloin served with sautéed button mushrooms and finished with its own gravy	\$25.50
Filet Mignon Dutch Style Center cut beef tenderloin topped with sautéed white onions	\$24.50
Mixed Grill Platter A large sampler of chicken breast, petit filet mignon, spareribs and a lamb chop, accompanied with our chef's special BBQ sauce	\$19.95
Tulip's Famous Spareribs Pork ribs marinated in our homestyle recipe accompanied by BBQ sauce	\$17.95
On request we have the following sauces: Green Pepper Sauce, Garlic Sauce, Red Wine Sauce, Mushroom Sauce, and BBQ Sauce	

Chicken Dishes

Chicken Satay Three grilled chicken skewers, served with a light spicy peanut sauce, shrimp crackers, completed with pickled cabbage	\$15.50
Keshi Yena An authentic Aruban dish with chicken, onions, raisins, olives and Creole sauce, topped with melted cheese. A must try!!	\$18.50
Schnitzel Filet of chicken, thinly breaded and crispy fried topped with sautéed onions and served with a Gipsy sauce with peppers and pickles	\$15.75
Cordon Bleu Golden fried breaded chicken breast stuffed with Gouda cheese and ham	\$17.50
Dishes are served with vegetables and your choice of French fries, baked potato, fried potato wedges, white rice, or fried rice	

Vegetarian Dish

In Corn Oil Fried Brie Served with salad and raspberry sauce	\$18.25
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Side Orders

French Fries	\$2.50
Fried Potato Wedges	\$3.00
White Rice	\$2.50
Vegetables of the Day	\$3.00
Extra Sauce	\$0.75

Children's Menu

Frikandel (Dutch Style Sausage)	\$7.50
Kroket	\$7.50
Bitterballs (5)	\$7.50
Chicken Nuggets	\$8.00
Chicken Wings (4)	\$8.00
Chicken Skewer (Satay)	\$8.00
Served with French fries and applesauce	
Spaghetti	\$7.50
Indonesian Fried Rice	\$8.00
Dutch Pancake	\$6.00

Desserts

Cheese Cake with Vanilla Ice Cream and Whipped Cream The best cheese cake, all the way from New York	\$5.25
Apple Pie with Whipped Cream Served with vanilla ice cream	\$5.25
Key Lime Cheese Cake Served with vanilla ice cream and whipped cream	\$5.25
Dame Blanche Vanilla ice cream with chocolate sauce and whipped cream	\$6.25
Sorbet Ask your waiter for the different flavors	\$5.50
Profiteroles with Chocolate Sauce Delicious profiteroles filled with whipped cream	\$5.25
Tiramisu The real Italian!!	\$5.50
Chocolate Cake Served with vanilla ice cream and whipped cream	\$6.50
Kids' Ice Cream One scoop of vanilla ice cream served with whipped cream	\$3.25

Coffee & Tea

Coffee Regular	\$1.75
Coffee with Cream	\$2.75
Cappuccino	\$2.75
Espresso	\$2.50
Several Flavors of Tea	\$2.00

Special Coffees

Caribbean Coffee, with Kahlua	\$6.50
Italian Coffee, with Amaretto	\$6.50
French Coffee, with Grand Marnier	\$6.50
Spanish Coffee, with Tia Maria	\$6.50
English Coffee, with Baileys	\$6.50
Irish Coffee, with Irish Whisky	\$6.50

Soft Drinks (Glass)

Coca Cola, Diet Coke, Fanta, Soda Water, Sprite, Tonic	\$1.75
Fruit Punch, Cranberry Juice, Pineapple Juice, Sweet Ice Tea, Lime Juice, Orange Juice	\$1.75
Mineral Water	\$1.75
Milk	\$1.75
Gatorade Bottle	\$2.75
Red Bull	\$3.00