

ZOH

menu

ZOH Signature 5-course Menu

175



Where bold global flavors meet artistic precision, each plate is crafted to surprise and satisfy, offering an indulgence for both the palate and the eyes. Chef Nathan and his team deliver a refined and unforgettable dining experience.



add on: Winepairing

+125

Appetizers

Oysters Market price

On Request

Sauteéd sea scallops 38

Golden-seared scallops in compound butter and shallots, served with cheese crisps.

Octopus 43

Tender sliced octopus served over crispy potato chops and chorizo, finished with a light potato foam.

Deconstructed Sushi 32

Fresh, delicate tuna paired with wakame salad and a touch of wasabi and sesame for a perfect balance of flavor.

Land & Sea 38

Crispy pork belly and buttery shrimp, elegantly complemented by a rich lobster bisque.

Salted Brisket 35

Fried salted brisket with caramelized onions, piccalilli, paprika gel, served with warm focaccia.

Goat cheese (Vegetarian) 32

Brûléed goat cheese with honey, fresh tomatoes, and crisp radish.

Broccoli & Cauliflower Crème VEGAN 28

A silky blend of broccoli and cauliflower, gently simmered and finished with basil oil.

Cesar Salad 28

A rich, creamy Caesar dressing with Worcestershire sauce, anchovies, and crusty croutons.

add on: Chicken +12

add on: Tenderloin +17

add on: Shrimps +17

Bread & Chef's Butter 10

Freshly baked bread served with our signature chef's butter.

Main

Lamb chops (275 gr / 9.7 oz) 89

Perfectly seared lamb chops with roasted parsnip and a deep, flavorful lamb shank reduction sauce.

Filet Mignon (250 gr / 8.8 oz) 55

Crusted center-cut tenderloin, creamy mashed potato and flavorful Jus de veau.

Make it a Rosinni by adding Foie Gras +25

Add Shrimps for a Surf & Turf twist +15

Herb Chicken 56

Juicy corn-fed chicken, served with an array of purées, pickled cucumber, and a bold Creole sauce.

Salmon 65

Fish filet served with rice of the day and a velvety curry lobster sauce.

Pasta aglio e olio (Vegetarian) 45

Fusion of garlic, olive oil and vodka sauce with sun-dried tomatoes, parsley & parmesan.

add on: Chicken +12

add on: Tenderloin +17

add on: Shrimps +17

add on: Seafood (octopus-shrimps-mussels) +22

ZOH Ratatouille VEGAN 45

Flavorful and hearty medley of eggplant, zucchini, bell peppers and tomatoes simmered in olive oil and herbs.



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Meat for two**

**Each option below is served two side orders of your choice.

Steaks

Porterhouse (750 gr / 26 oz) 165

A steakhouse classic, now with a ZOH twist, offering the best of both worlds.

Ribeye (500 gr / 17 oz) 145

A handpicked, well-marbled ribeye with a beautifully seared crust.

Ribs

Beef ribs 1000 gr / 35 oz) 125

Juicy, slow-cooked ribs that fall off the bone, bursting with flavor.

Boneless Baby Back Ribs (2 full slabs) 98

Tender, slow-cooked ribs glazed with a sweet pear-bourbon sauce.

Poultry

Roasted Whole Chicken 85

Thai inspired corn-fed chicken, perfectly roasted for deep flavor with tangy tamarind chutney (45 min prep time).

Specials

Refer to the last pages of our menu, where you can see the specials we currently have available.

Extra's

Rice of the Day 9

Ask your waiter for the special rice of the day

Creamy Mashed Potato 9

Buttery, smooth mashed potatoes for the ultimate comfort side

Sweet potato 9

French Fries 9

Steamed vegetables 9

Yuca 9

Desserts

Brownie & Ice cream 30

Rich, decadent brownie topped with a berry reduction, goat cheese, and balsamic caviar.

Cake of the Day 28

Ask your waiter for today's special handcrafted cake.

Spiced poached fruit 28

Chef's Take! Seasonal fruit gently poached in aromatic wine and spices, served on cream with fresh fruits.

Give me all (Shareable) 60

A delightful combination of all our signature desserts, perfect for sharing.

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Bites & Cocktails

Bites

Cheeseballs (6pcs)	21
Gouda, parmesan, wasabi	
Chicken Wings (6pcs)	22
Golden brown in honey-basil mayo	
Crispy Chicken (6pcs)	25
Sweet & Sour crudités, pecan and samurai sauce.	
Shrimp Tempura (4 pcs)	28
Tropical fruit chutney, crudités, lime	
ZOH Croquette (4 pcs)	28
Salmon, capers, gochujang	
ZOH Taco's (2pcs)	28
Tuna tartare, wonton, pico de gallo	
Meatballs (6 pcs)	22
Traditional Curacao meatballs	

Cocktails

ZOH - Quick Fixes

Touch of Sweetness	23
Vodka, Triple Sec, Cranberry	
Pinch of Sour	23
Blue Curacao, Vodka, Lime	
Taste of Power	24
Curacao Green Rum, Coconut Rum, Amaretto, Lime	
Lights out!	25
Gin, Vodka, White Rum, Triple Sec, Tequila	

Cocktails

ZOH Signatures

Fiesta Piña Colada	24
Fresh piña colada, Vodka, Amaretto, Blue Curaçao.	
Tamarein	23
Tamarind Liquor, Tamarind syrup, Barceló	
ZOH Lover	22
Fresh Fruit Punch, Amaretto, Coconut Rum, Sparkling Wine, Lime	
ZOH Martini	23
Passion fruit, Amaretto, Aperol, White Rum	
ZOH Dove	22
Triple Sec, Tequila, Grapefruit Soda, Lime, Pineapple	
ZOH Mule	22
Orange, lime, white rum, dark rum, ginger beer	
Fran-ZOH-gelico	24
Frangelico liquor, bailey's, vodka, citrus	

The Classics

(Spicy) Margarita	24
Espresso Martini	23
Pornstar Martini	23
Negroni	24
Mojito	20
Old Fashioned	20
Aperol Spritz	20
Gin & Tonic	23

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Beverages

Tea

Da Fo Longjing - Green tea	11
From China, Zhejiang, Hangzhou City	
Iron Goddess of Mercy - Oolong tea	11
China, Anxi County, Fujian	
Yunnan Golden Buds - Black tea	25
China, Yunnan Province	
Fresh mint tea	8

Coffee

Black Coffee	8
Capuccino	9
Espresso	7
Irish Coffee	21

Cold Beverages

Soft drinks	7
Coke, coke zero, sprite, ginger ale, soda, tonic	
Juice	6
Apple, cranberry, orange, pineapple	
Awa di Lamunchi	8
Fresh lime, water, sugar	
Iced Tea	7
Saratoga Water Still / Sparkling (28 oz.)	15
Saratoga Water Still / Sparkling (12 oz.)	7

Mocktails

Piña Colada	10
ZOHITO (virgin mojito)	10
Fresh Lemonade	10
Pinky Rose Mocktail	13
Fruit Punch	9

Beer

Amstel Bright	9
Heineken	9

Liquor & Spirits

Barcelo Anejo	from 15
Old Parr	from 15
Tequila	from 15
Bourbon Whiskey	from 16
Grey Goose	from 16
Hendricks	from 16
Dissarono	from 16
Frangélico	from 16
Black Sambuca	from 19



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Wines

Sparkling

		
Sumarroca, Reserva Brut, Cava Spain, Catalonia. <i>Macabeo, Xarello, Parellada & Chardonnay</i>	20	98
Langlois, Crémant de Loire Brut France, Loire. <i>Chenin Blanc, Chardonnay & Cabernet Franc</i>	23	113
Villa Sandi, Prosecco Superiore D.O.C.G. Italy, Valdobbiadene <i>Glera</i>	-	180
Thierry Houry, Champagne Blanc de Blancs France, Champagne. <i>Chardonnay</i>	-	405



White

		
Martin-Codax, Marieta Spain, Rias Baixas, 2022 <i>Albariño</i>	18	88
Weingut Dr. Loosen, Riesling Germany, Mosel, 2023 <i>Riesling</i>	18	88
Bodegas Alceño, Hilanda Verdejo Spain, Castilla La Mancha, 2024 <i>Verdejo</i>	18	88
Zenato, Lugana Italy, Veneto, 2024 <i>Trebbiano</i>	19	93
Talamonti, Aternum Italy, Abruzzo, 2019 <i>Trebbiano</i>	19	93
Chablis, Premier Cru France, Burgundy, 2018. <i>Chardonnay</i>	-	210
Kistler, Les Noisetiers, Chardonnay United States, Sonoma Coast, 2022 <i>Chardonnay</i>	-	575



Dessert

		
Niepoort, Tawny, Port Portugal <i>Port</i>	13	-
Moscato D'Asti Italy, Barolo <i>Moscato</i>	20	98

Rose

		
Château Berne, Romance France, Provence, 2023 <i>Grenache, Syrah & Merlot</i>	23	113

Red

		
Los Vascos, Cabernet Sauvignon Chile, Colchagua, 2020. <i>Cabernet Sauvignon</i>	19	93
Mont-Redon, Côtes du Rhone France, Rhône, 2020 <i>Grenache & Syra</i>	22	108
Maucaillou, Le B Par France, Bordeaux, 2017 <i>Cabernet Franc, Merlot, Cabernet Sauvignon</i>	22	108
Masseria Li Veli, Susumaniello Italy, Salento, 2021 <i>Susumaniello</i>	-	160
Château Cantemerle, Les Allées de Cantemerle France, Bordeaux, 2016 <i>Cabernet Sauvignon, Merlot & Cabernet Franc</i>	-	180
Valduero, Crianza Spain, Ribero del Duero, 2018 <i>Tempranillo</i>	-	180
Araucano Reservas, Carmenère Chile, Colchagua Valley, 2017 <i>Carmenère</i>	-	200
Viberti, Barolo Buon Padre Italy, Piemonte, 2020 <i>Nebbiolo</i>	-	270
Domaine Chanson, Pommard France, Burgundy, 2019 <i>Pinot Noir</i>	-	350
Zenato, Amarone de la Valpolicella Italy, Veneto, 2018. <i>Corvina, Rondinella, Sangiovese & Molinara</i>	-	350

Exclusive off-the-menu wines

Ask your waiter for any off-the-menu wines available