

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

Land & Sea 38
Crispy pork belly and buttery shrimp, elegantly complemented by a rich lobster sauce.

Octopus 43
Tender sliced octopus served over crispy potato chops and chorizo, finished with a light potato foam.

Conch 38
Compound butter, wakame, mango served with local pastry.

Ribeye Bites 35
Pan-seared premium Argentinian beef, caramelized onions and chimichurri.

Goat cheese (Vegetarian) 32
Brûléed goat cheese with honey, fresh tomatoes, and crisp radish.

Bread basket 17
Freshly baked bread served with our signature chef's butter.

Main

Lamb chops (275 gr / 9.7 oz) 89
Perfectly seared lamb chops with sweet potato and a deep, flavorful thymereduction sauce.

Filet Mignon (250 gr / 8.8 oz) 65
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 and a bold Creole sauce.

Salmon 65
Fish filet served with rice of the day and a velvety curry lobster sauce.

Pasta (Vegetarian) 45
Creamy fusion of garlic with sun-dried tomatoes, parsley & parmesan.
add on: Chicken +12
add on: Smoked Beef +17
add on: Shrimps +17
add on: Seafood (octopus-shrimps) +22



ZOH Special 3-course Menu

100

Ask you waiter for the daily chef's choice.

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CARNIVORE**

***Large portions that can be shared between 2 persons, or just 1 person if you have the stomach. Each option below is served 2 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

Smoked Beef ribs 155

Two Dino ribs, smoked for 8 hours with Hickory and Oak, bursting with flavor.

Baby Back Ribs 98

Two tender slabs, slow-cooked ribs glazed with a sweet pear-bourbon sauce.

POULTRY

Fried Whole Chicken 85

Deep fried corn-fed chicken, perfectly seasoned for deep flavor.

SEAFOOD

Whole Lobster 145 p/k

Based on availability. Price varies per size. Choose between Garlic Butter or Thermidor.

Conch & Shrimps 135

A classic salty and creamy Caribbean island seafood feast.

Extra's

Rice of the Day 9

Ask your waiter for the special rice of the day

Cesar Salad 9

Creamy Mashed Potato 9

Sweet potato 9

French Fries 9

Steamed vegetables 9

Yuca 9

Desserts

Brownie & Ice cream 30

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

Spiced poached fruit 28

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

Boka dushi 28

Ask your waiter for today's special handcrafted traditional Curacao Sweets for the day.

Bites

Cheeseballs (6pcs) 21

Chicken Wings (6pcs) 22

Crispy Chicken (6pcs) 25

Shrimp Tempura (4 pcs) 28

ZOH Taco's of the Day (4pcs) 28

Meatballs (6 pcs) 22

Specials

Ask your waiter what the chef might have as an exclusive option for the day.