

APERTIF

Dry Martini – Strawberry Daiquiri – Whisky Sour – Frozen Magarita – Gin & Tonic – Thai Mojito – Campari Orange – Apple Mojito – Thai Caipirinha – Glass of sparkling Wine **180**

STARTERS

Garlic Bread **110**

Bruschetta with diced tomato, garlic and Italian basil **120**

Mediterranean Seafood Salad **310**

Classic Caesar Salad with poached egg, bacon and grilled chicken **250**

Greek Salad with Fried Feta Cheese **260**

Smoked Salmon platter, Toasted Rye Bread & Dill and Horseradish creamy sauce **350**

Tuna and Salmon Sashimi plate **260**

Spicy Prawns with garlic **250**

Toast Skagen **320**

Fino Mix Cold Cut & Cheese selection with apricot Jam and toasted ciabatta bread **490**

Fino Deli, a taste of Lobster Soup / Smoked Salmon & Toast Skagen **310**

Thai Deli, a taste of Spring Roll / Chicken Satay / Breaded Shrimps Gambo **270**

Fino Grill

Grass Fed Grilled Beef Tenderloin (200g) topped with Parmesan & Truffle sauce and mashed potato **790**

Beef Tenderloin Surf & Turf style with Tomato Chutney sauce and steak chips (200g) **800**

Marinated Pork Medallion in a Red Wine sauce & baked potato (200g) **480**

Grilled Lamb Chops with Caramelized Shallot, Smoked Capsicum sauce **750**

Grilled Striploin with Roasted Potato & Green Peppercorn sauce **780**

FINO Mixed Grill platter (Lamb Chop, Chicken, Pork and Beef filet) and mix grilled vegetables **750**

Grilled Chicken Breast with Rosemary sauce and potato gratin (200 g) **480**

Grilled Salmon with mashed Peas & Lemon Dill sauce **580**



Lollo & Bernie's MENU

The main courses are free of charge for children under 12 years old staying at Sunwing Resort when eating in the restaurant with a paying adult.

SPECIALITIES

Ravioli filled with ricotta and porcini-mushroom, served with zucchini, cherry tomato and shrimps 320

Seafood Casserole & Garlic Bread 650

Pan Seared Tuna Belly with vegetable ratatouille 480

Seabass Filet with Prawns & Cheese served with fresh Green Asparagus, boiled potato and Chive sauce 550

Duck Breast with Goat Cheese sauce, Balsamic Vinegar reduction & Beetroot salad 510

Fino Cheese Burger 350

(Perfectly Beef Cheese Burger with smoked bacon, BBQ sauce, grilled cherry tomatoes, fried onion rings and fries)



THAI

Fino Red Duck Curry 350

Mildly spiced duck in red curry with coconut milk Fino style, served with steamed rice

Tom Yam Goong a la Fino 330

Traditional Spicy Thai soup with River prawns and lemon grass, served with steamed rice

Thod Kra Tiam Prik Thai Goong Menam 495

Deep fried River Prawns with Garlic pepper, served with steamed rice

Gang Kha Tee Poo Mee Hun 395

Crab meat in medium spicy red curry served with hair-thin white noodles

VEGETARIAN

Tagliatelle in a Creamy sauce with Feta Cheese, Olives & Fresh Herbs 310

Vegetarian Lasagne 320

Vegetarian Enchilada 250

Fino Vegetarian Pizza 350

Vegetarian Cheese Burger with Fries 220

DESSERTS

Tropical Fresh Fruit platter 180

Vanilla Ice cream with Tropical Fruit 210

Crème Caramel 160

Crème Brulee 210

Panna Cotta 190

Banana Split 190

Fresh Fruit Salad with Fruit sorbet 150

Apple & Raisin Burrito with Fudge sauce and Vanilla Ice cream 280

Chocolate Mousse 190

Mixed Ice Cream 200

Chocolate Fondant with Vanilla Ice cream 250

Brownie with Ice Cream 185

