



STONE
SEASONAL CUISINE

SMALL PLATES

FARMERS SALAD

beetroot, green apple
arugula, green apple vinaigrette

17

CRISPY GOAT CHEESE

orange blossom honey, arugula,
black truffle oil, nuts

29

VEGETABLE DIMSUM

home made with local vegetables,
teriyaki sauce

21

CURRIED MUSSELS

coconut curry, scallion, ginger, lemongrass

19

BEEF TARTAR

dijon mustard, anchovies, capers, egg

38

LOBSTER BISQUE

truffled croûton

26

MAIN COURSES FISH & SEAFOOD

LOCAL MAHI MAHI FILLET

lobster, asparagus, pak choi,
seafood sauce

48

GRILLED TUNA

broccoli puree,
spinach with roasted sesame seeds

44

FISHERMAN'S STEW

calamari, mussel, fish and lobster pot au feu
with vegetables

44

GRILLED RED SNAPPER

brunoise vegetables,
butternut squash puree, mango sauce

46

WASABI LOBSTER

sautéed vegetables with herbs

49

Zemi Beach House Hotel is committed to the utilization of local ingredients from locales such as Green Cuisine and Island Harbor. We believe that sustainable practices in farming and fishing bring food to life.

15% service charge and 2% environmental fee will be added for your convenience



STONE
SEASONAL CUISINE

MEAT

GRILLED MAGRET DUCK BREAST

asparagus, beet puree
orange sauce
42

RIB EYE STEAK

maître d'hôtel butter, mashed potato,
vegetables
46

STONE STEAK

beef tenderloin, sweet potato mash,
sautéed vegetables, bearnaise sauce
52

VEGETARIAN

VEGETABLE WOK

asian noodles, ginger
coriander, roasted sesame
36

BEET & MINT RISOTTO

beets, fresh mint, white wine
parmesan
39

DESSERTS

PISTACHIO CRÈME BRÛLÉE

orange tile
12

FINE APPLE PIE

caramel butter, bourbon vanilla ice cream
12

ROASTED CARAMELIZED PINEAPPLE

salted butter, anise infused vanilla pod
12

CHOCOLATE FONDANT

vanilla ice cream, red fruit coulis
12

MANGO PUFF PASTRY

tropical coulis, mango ice cream
12