



MENU

KING FRED PRINCESS DIANA

SOUP

FRED'S FAMOUS MUSTARD SOUP \$9
With bacon bits

SOUP OF THE DAY \$9
Please ask your waiter

APPETIZER

HOMEMADE BRIOCHE BREAD \$5
With herb butter

BRUSCHETTA \$9
A toasted slice of brioche bread with pesto, red onion, tomato, Pecorino Romano cheese and arugula

STUFFED RAVIOLI \$9.50
Three ravioli stuffed with mushrooms, spinach and cream cheese, served with tomato sauce

FRED'S FAVORITE TUNA TATAKI \$12
Seared sliced tuna served with soy sauce and wasabi

VITELLO TONNATO \$14.50
Veal carpaccio with pine nuts, arugula and tuna mayo

BEEF CARPACCIO \$14.50
With lettuce, bacon bits, pesto, pine nuts, Parmesan cheese and balsamic dressing

KING FRED SALAD \$10
With apple, tomato, walnuts, croutons, Parmesan cheese and Fred's homemade dressing

Add chicken \$5

Add shrimp \$9



CHICKEN

Our chicken dishes feature exclusively corn-fed chicken, ensuring quality. The chicken is cooked sous vide for extra tenderness.

- DRUNK CHICKEN** \$22
Boneless chicken breast in a red wine sauce, served with mashed potatoes and veggies
- CHICKEN PARMESAN** \$22
Unbreaded chicken breast with melted Mozzarella and Parmesan cheese from the oven, served with tomato sauce, tagliatelle pasta and veggies
- CHICKEN MASALA** \$22
Chicken breast in a mild spiced masala coconut sauce, served with yellow rice, green beans and fried onions
- ASIAN CHICKEN** \$22
Egg noodles with stir-fried chicken in teriyaki-oyster sauce, mixed with Asian veggies
- CHICKEN SCHNITZEL** \$22
Breaded chicken cutlet with mashed potatoes, veggies and a sauce of your choice
- CHICKEN CORDON BLEU** \$22
Breaded chicken breast stuffed with ham and Gouda cheese, served with mashed potatoes, veggies and a sauce of your choice

FISH

- HERB CRUSTED COD FISH** \$30
Served with veggies and truffle risotto
- BELGIAN FISH STEW**..... \$30
With shrimp, codfish and grouper
- OVEN-BAKED GROUPEL FILET** \$32
Topped with herb cheese and Parmesan cheese

MEAT

ANGUS TENDERLOIN 8OZ \$39
A tender cut of beef tenderloin, served with mashed potatoes, veggies and truffle sauce

ANGUS NEW YORK STRIPLOIN \$39
Served with mashed potatoes, veggies and roasted garlic jus

ANGUS BEEF WELLINGTON \$140
Served with mashed potatoes, veggies and truffle sauce
Order 1 day in advance. Minimum 4 persons.

VEGETARIAN

VEGETARIAN PARMESAN \$20
Tagliatelle pasta in Alfredo sauce, topped with gratinated eggplant, zucchini, sliced tomato, Parmesan cheese, mixed veggies, pesto and tomato sauce

TRUFFLE TAGLIATELLE \$20
With mushrooms and mixed veggies

VEGETARIAN MASALA \$20
Mild spicy masala coconut sauce made with cauliflower, field peas, green beans and onions, served with yellow rice, topped with fried onions

SIDES

FRENCH FRIES \$4.50
MASHED POTATOES \$4.50
RICE \$3.50
MIXED SALAD \$7
TRUFFLE RISOTTO \$7

SAUCES

MUSTARD SAUCE \$2.50
MUSHROOM SAUCE \$2.50
TRUFFLE SAUCE \$2.50
RED WINE SAUCE \$2.50

DESSERT

DESSERT TAPAS \$3.50
Please ask your waiter

SOFT DRINKS

SPRITE	\$3.25
COKE	\$3.25
COKE ZERO	\$3.25
TONIC	\$3.25
SODA	\$3.25
GINGER ALE	\$3.25
ICED TEA	\$3.25

JUICES

FRESH ORANGE JUICE	\$6
FRUIT PUNCH	\$4
APPLE JUICE	\$3.25
CRANBERRY JUICE	\$3.25
PINEAPPLE JUICE	\$3.25
TOMATO JUICE	\$3.25

TAP WATER	\$0.15
Free refills	
BOTTLED WATER	\$3

WINES

PINOT GRIGIO	\$10
SAUVIGNON BLANC	\$10
CHARDONNAY	\$10
ROSÉ	\$10
MERLOT	\$10
PINOT NOIR	\$10
CABERNET	\$10
PROSECCO	\$9.75
MOSCATO	\$7

BEERS

BALASHI	\$4
BALASHI CHILL	\$4
MAGIC MANGO	\$4
POLAR	\$4
AMSTEL BRIGHT	\$5
HEINEKEN	\$5
HEINEKEN 0.0	\$5
BUDWEISER LIGHT	\$3.50

BOTTLED WINES	\$39
Our wines hail from the renowned brand, Josh, crafted in California	

CORKAGE FEE	\$10
For individuals wishing to bring their own wine selection	

PITCHER SANGRIA	\$45
Your choice of red or white wine	

BUCKET OF BEER (6 BEER BOTTLES)	\$20
Balashi, Balashi Chill, Magic Mango, Polar or Bud Light	

BUCKET OF BEER (6 BEER BOTTLES)	\$25
Heineken or Amstel Bright	

COCKTAILS

LONG ISLAND ICED TEA	\$12
MANHATTEN	\$12
BAY BREEZE	\$12
MOJITO	\$12
SEX ON THE BEACH	\$12
COSMOPOLITAN	\$12
ESPRESSO MARTINI	\$12

COFFEE & TEA

COFFEE	\$3.50
DECAF COFFEE	\$3.50
CAPPUCCINO	\$3.50
ESPRESSO	\$3.50
TEA	\$3.50

SPECIAL COFFEES

FRED'S COFFEE	\$9
With Kahlúa, Cointreau and whipped cream	
IRISH COFFEE	\$9
With Irish whiskey, brown sugar and whipped cream	
ARUBAN COFFEE	\$9
With Ponche Aruba and whipped cream	
LICOR 43 COFFEE	\$9
With Licor 43 and whipped cream	

