

Menu

Welcome to Restaurant Breeze @ Number 5

Craving a true culinary experience? At Breeze – Gourmand's Paradise, Chef Ton and Host Mea welcome you with refined flavors and heartfelt hospitality. Located in a beautifully restored 1742 landmark in the heart of Pietermaai, you'll enjoy exceptional wines and exquisite dishes in an intimate, atmospheric setting.

"An evening at Breeze is an ode to flavor and ambiance."

We are delighted to welcome you!



All prices listed on our menu are in Caribbean Guilders (XCG) and include 9% tax.

Service fee is not included, but always greatly appreciated.

We accept cash (US Dollars and/or Caribbean Guilders), debit cards, and credit cards (except AMEX).

For credit card payments, we are required to charge a 5% fee.

You can easily avoid this additional fee by paying with
debit card or cash.

Thank you for your understanding.

lunch (SERVED FROM 12 PM TILL 3 PM)

A Feast for the Senses!

Pumpkin soup

Creamy pumpkin soup with a garnish of whipped cream, pumpkin seeds and parsley, served with bread and seasalt butter

Xcg. 19,⁵⁰

Mustard soup

Creamy mustard soup of 2 sorts of mustard and leek, and a garnish of leek parsley and baked bacon

Xcg. 19,⁵⁰

Beef carpaccio

with arugula, pine nuts, capers, truffle mayonnaise and parmesan

Xcg. 29,⁵⁰

Caprese Salad

mozzarella, tomato, pine nuts, parmesan, balsamic syrup and beetroot relish

Xcg. 29,⁵⁰

Gamba's pil pil

prawns in spicy garlic oil with chillies, served with bread

Xcg. 29,⁰⁰

Beef Tataki

with arugula, Teriyaki sauce, pistachio crumble and baked onions

Xcg. 35,⁵⁰

Tuna Tataki

with arugula, wasabi mayonnaise, seaweed salad and pink ginger

Xcg. 35,⁵⁰

Salad Goat Cheese

mixed salad, local goat cheese, beetroot, walnuts, red onion, boiled egg, bacon and honey-mustard dressing, served with bread and seasalt butter

Xcg. 32,⁵⁰

Salad Vitello Tonnato

mixed salad, veal, tuna pieces, capers, pine nuts and special tuna anchovies dressing, served with bread and seasalt butter

Xcg. 35,⁵⁰

Salad Smoked Salmon

mixed salad, smoked salmon, red onions, capers, cherry tomatoes, avocado and a mustard-dill dressing, served with bread and seasalt butter

Xcg. 35,⁰⁰

lunch (SERVED FROM 12 PM TILL 3 PM)

A Feast for the Senses!

Quesadillas Chicken

with spicy chicken, beans, corn, tomatoes, cheese and jalapeno's, served with creme fraiche, guacamole and tomatoes relish

Xcg. 26,⁵⁰

Quesadillas Beef

with spicy ground beef, beans, corn, tomatoes, cheese and jalapeno's, served with creme fraiche, guacamole and tomatoes relish

Xcg. 26,⁵⁰

Quesadillas Cheese

with pesto, cheese, beans, corn, tomatoes and jalapeno's, served with creme fraiche, guacamole and tomatoes relish

Xcg. 23,⁵⁰

Breeze Juicy Lucy Burger

brioche bun, beef burger with melted cheese filling, jalopenos and special seasoning, served with bacon, cheddar cheese, special pickle relish, tomatato relish and battered union rings

Xcg. 42,⁰⁰

Breeze Louisiana Shrimp Burger

brioche bun, crispy burger from big shrimps, served with coleslaw, cucumber, special ranch dressing and tomato relish

Xcg. 43,⁵⁰

Add On

Cone of fries with mayonaise or tomato ketchup

Xcg. 8,⁵⁰

dinner

SERVED FROM 5PM TILL 9PM

A Feast for the Senses!

Chill & Grill

The meat and/or fish from our Chill & Grill concept will be marinated in homemade marinades and served on Skewers XL for a unique experience at the table.

Tenderloin	7 oz (4 pieces of +/-1.75 ounces)	Xcg. 63, ⁰⁰
	10.5 oz (6 pieces of +/-1.75 ounces)	Xcg. 94, ⁰⁰
	14 oz (8 pieces of +/-1.75 ounces)	Xcg. 126, ⁰⁰
Pork Tenderloin	7 oz (4 pieces of +/-1.75 ounces)	Xcg. 38, ⁰⁰
	10.5 oz (6 pieces of +/-1.75 ounces)	Xcg. 57, ⁰⁰
	14 oz (8 pieces of +/-1.75 ounces)	Xcg. 76, ⁰⁰
Chicken Breast Filet	7 oz (4 pieces of +/-1.75 ounces)	Xcg. 33, ⁰⁰
	10.5 oz (6 pieces of +/-1.75 ounces)	Xcg. 49, ⁰⁰
	14 oz (8 pieces of +/-1.75 ounces)	Xcg. 66, ⁰⁰

Lacquered Pork Belly	+/-8.8 ounces	Xcg. 45, ⁰⁰
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Prawns

Heads off, tail on (easy peel)	6 pieces	Xcg. 36, ⁰⁰
	8 pieces	Xcg. 48, ⁰⁰
	10 pieces	Xcg. 60, ⁰⁰

Surf & Turf skewer

3 pieces/5.25 Boof Tenderloin and 3 Prawns	Xcg. 65, ⁰⁰
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All our skewers XL are served with French fries or potato wedges, mayonnaise and two homemade sauces (garlic and tomato relish)

Sides

Extra portion of fries or potato wedges	Xcg. 8, ⁵⁰
Portion of Satay sauce	Xcg. 4, ⁵⁰
Green Salad (various toppings, honey mustard dressing and pumpkin pits)	Xcg. 18, ⁵⁰
Small Skewer with grilled vegies	Xcg. 16, ⁵⁰

Salmon fillet / Mahi-Mahi Filet

baked on the skin on a bed of spinach and fresh roasted vegies, served with potato gratin	Xcg. 57, ⁰⁰
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Vegetarian Dish

Inquire about our changing veggie dish	Current price
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Breeze Spareribs

Slow cooked spareribs, lacquered with homemade BBQ sauce, coleslaw, mayonnaise and potato wedges	Xcg. 49, ⁰⁰
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Xcg. 35,⁵⁰

Beef carpaccio

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Xcg. 29,⁵⁰

Beetroot Bread

Crispy homemade bread made of beetroot, goat cheese, pumpkin seeds and honey, served with seasalt butter and green pesto

Xcg. 21,⁰⁰

Bread Platter

3 assorted little buns with sea salt butter, green pesto and aioli

Xcg. 15,⁰⁰

dinner

SERVED FROM 5 PM till 9 PM

A Feast for the Senses!

Mango Delight

light cake from Mango and creme fraiche, Mango ice cream, caramel sauce and whipped cream

Xcg. 19,00

Choco Delight

white and brown chocolate mouse on a chocolate cake base with stracciatella ice cream, chocolate sauce and whipped cream

Xcg. 19,00

Sundae

2 scoops of ice cream (Stracciatella and/or Mango) with chocolate or caramel sauce and whipped cream

Xcg. 15,00

Raspberry Infused Brownie

homemade brownie filled with raspberry jam, served with a little pipet with raspberry liquor, raspberry ice cream, white chocolate sauce and whipped cream

Xcg. 24,50

Wine suggestion

a nice glass of Kopke Tawny or Ruby Port

Xcg. 16,00

dessert