

NEW & OLD SAN JUAN DINE AROUND

San Juan is approximately 10 minutes drive from Condado and 15 min from Isla Verde

Drop off / Pick up point for Dragonfly, Aguaviva, Parrot Club, Toro Salao and Marmalade is Plaza Colon, guests dining at Baru will be dropped off at Plaza San Jose and guests dining at Budatai will be dropped at the restaurant entrance. Dragonfly staff will escort guests to their designated restaurants.

BARU



This is one of the most fashionable and popular of the creative and imaginative new restaurants of Old San Juan, with an attractive and hard-playing clientele of beautiful people, some of whom might effectively compete for roles on the Hispanic soap operas. Named after an unspoiled island off the north coast of Colombia, a personal favorite of its Colombian-born owner, Barú occupies a stately high-ceilinged space capped with massive timbers, fronted with a hyperconvivial mahogany bar, and decorated with paintings by such Colombia-born artistic luminaries as Botéro.

First Course

Chicken & Beef Empanadas
Mixt Salad with fresh Mango & Balsamic Vinagrete

Second Course

Carpaccio de Salmon Fresh Tomatoes and Red Onions
Carpaccio de Tuna Marinated in Soy Sauce with a Seaweed Salad
Chicken Pinchos Marinated in a Green Curry Sauce and Served with Peanut Sauce
Pork Ribs with Ginger and Tamarind Glaze

Third Course

Chef's Choice

20 guests at \$75.00 per person:

TORO SALAO



Toro Salao is a pop tribute to Puerto Rico's Spanish heritage. Their versions of Spanish tapas are an exciting culinary journey into the zesty flavors of Spain and Puerto Rico. The floating wine bar flows with great Spanish wine selections and three signature sangrias.

TAPAS STYLE MENU

First Course

Arroz con Pollo y Gandules

Second Course

Churrasco a la plancha con Chimichurri y fufu cubano

Third Course

Rodaballo con Serrano crujiente, Spinach mashed potatoes and Avocado Sauce

Lamb chops a la Riojana with Mediteranian Cous Cous

Fourth Course (Choice of)

Expresso Cheesecake

or

Churros with Chocolate Ice Cream

Puerto Rican Coffee and Soft Drink

40 guests at \$75.00 per person:

THE PARROT CLUB



This bistro and bar serves Nuevo Latino cuisine that blends traditional Puerto Rican cookery with Spanish, Taino and African influences. Its set in a stately 1902 building that was originally a hair tonic factory. Today it is a spectacular dining room with roof top terrace were dignitaries and famous guests may sometimes be seen dining.

First Course

Chefs Choice

Second Course

Small Cesar Salad

Third Course (choice of)

Grilled Churasco Steak - Yellow tomato Chimichurri and Sauteed Potatoes

OR

Seared Red Snapper with Crab Guiso and Yucca Gratinada

OR

Chicken Cabbob with Mofongo and Mojo verde

Fourth Course (Choice of)

Mocha Crème de Pot

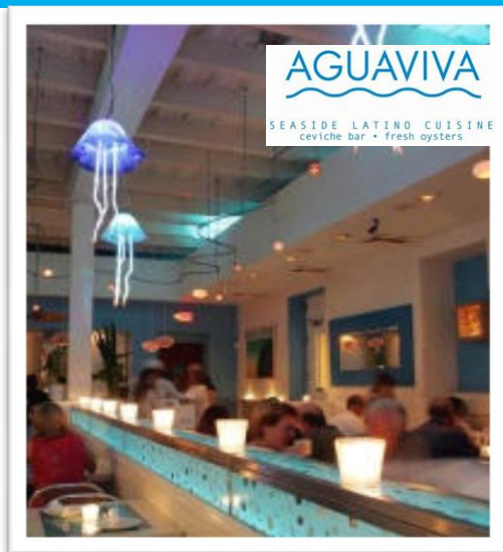
or

Homemade guava flan

Puerto Rican Coffee and Soft Drink

40 guests at \$69.00 per person:

AGUAVIVA



The location is at the bottom of Calle Fortaleza, in Old San Juan, within a cool, turquoise-colored environment that's in welcome contrast to the saffron-and-fire-colored décor, presiding above the sometimes frenetic bar action and dining room hubbub of this place are replicas of three aguaviva (jellyfish), quivering with illumination, each painstakingly manufactured from stained glass specifically for this site.

First Course

Chef's Choice

Second Course

Small Sofo Salad mixed greens with jicama and cucumber in balsamic-mango vinaigrette

Third Course (Choice of)

Grilled Dorado (Mahi Mahi) with savory Mofongo de Apio y Guava
Balsamic syrup

or

Grilled Churrasco Steak with Steak Potatoes

or

Pollo a la Barbacoa-Grilled Chicken Thights-Nuevo Potatoes-Sweet
Corn & Grilled Onion Salad

Fourth Course (Choice of)

Mocha crème de pot

or

Homemade Flan de Guayaba

Puerto Rican Coffee

20 guests at \$69.00 per person:

MARMALADE



Marmalade is a contemporary-creative-unique style restaurant that serves California-French or Napa Valley style food. The Chefs/owner changes the menu regularly using only seasonal ingredients and having 15 wines by the glass, it is perhaps the best contemporary choice for a restaurant in Old San Juan today.

Appetizers to share....

Bacalaitos “Marmalade Style”

salt cod and chick pea fritters with tomato, saffron aioli, and chorizo

Prosciutto di Parma

honey grilled pears gorgonzola cheese,

Sherry mustard vinaigrette & local baby arugula

Ceviche

red snapper cured with fresh lime, avocado and jicama
orange-chipotle dressing & basil infused tostones

Second Course

Tiny White Bean Soup

scallions, black truffle oil & pancetta “dust”

Third Course

Queen Red Snapper “Au Natural “

steam-poached in a clear bag with a flavorful broth of garlic,
red peppers & lemon with garbanzo beans, chorizo,
little neck clam and basil pesto

or

Horseradish-Potato Gnocchi

shiraz braised beef ribs, wilted peppery greens
and crispy beetroot

Fourth Course

Warm Four Berry Cobbler
with pistachio streusel and vanilla-mascarpone ice cream

100 guests at \$85.00 per person:

DRAGONFLY



Dim Sum Style Service

Chino Latino Lo Mein- chicharrones de pollo or vegetariano

Miso Honey Halibut-miso honey sauce-yuca bacon croquetas

Asian Marinated Churrasco-wasabi dragonfries

Sweet and Sour Carne Frita-Pineapple Agri-Dulce

Dessert

Milk Chocolate crème de pot
or

Gingersnap Crème Brulee
Coffee

20 guests at \$75.00 per person:

BUDATAI



This remarkable place blends to perfection the essence to traditional and contemporary Asian design with the warmth and exuberance of the Puerto Rican spirit. An incredible energy and unique ambience it's a must seen and be seen 3 in 1 (rest, bar & terrace).

First Course

Mixed Green Salad

Second Course (Choice of)

Churrasco with Congri Fried Rice

or

Glazed Salmon with Coconut Hash

or

Sesame Crusted Chicken with Spiced Mashed Potatoes

Third Course (Choice of)

Juzu Lemon Bar

Chocolate Crème d' Pot

80 guests at \$80 per person:

NOTES: PRICES SUBJECT TO CHANGE AT ALL TIMES, DEPENDING ON MENU, DATES AND TIMES. PRICE DOESN'T INCLUDE TAX OR GRATUITIES. TRANSFERS ARE NOT INCLUDED.