



RAINBOW CAFÉ

Saint Martin

ENGLISH MENU

Code wifi : rainbow2025

Crudo Bar

Yellowfin Tuna Ceviche 36

Coconut water and avocado

Mahi Mahi Tiradito 34

Mango, blood orange and pineapple tempura with almonds

Akami Red Tuna Tartar with Truffle 45

Avocado and wasabi cream

Wagyu Kagoshima Striploin 85

Grade A5 8og, sauce Yakiniku

Oysters Marennes-Oléron

6pcs/ 32

12pcs/ 64

Madagascar Shrimp 36

Homemade Mayonnaise

Tasting Platter 140

Oysters, prawns, snow crab,
langoustines

Imperial Platter 450

Oysters, prawns, snow crab,
langoustines, lobster, king crab

CAVIAR KAVIARI

Kaviari Kristal

50g/100g/250g

250/500/1250

Kaviari Gold

250g/500g

2250/5250

Starters

Edamame

With Fleur de Sel 13

With garlic, soy sauce and jalapenos 14

Grilled Eggplant 21

Caviar-style, hummus, muhammara Greek
yogurt and harissa, cashew

The Tomato 28

Stracciatella, basil, strawberry and fig

Iced Avocado 26

Tomato rougail, cassava and plantain
chips

Cod Fritters 18

Creole sauce

Crispy Ravioli 27

With Peking Duck, teriyaki sauce

Truffle Pizzetta 35

Mozzarella fior di latte, fontina
ricotta, truffle

Italian Pizzetta 25

Mozzarella fior di latte, tomato
stracciatella, red pesto, basil

Crispy Wahoo Tacos 27

Sesame, honey and ponzu

Salads

Our Caesar Salads
Chicken and bacon 26

100% Iberian Bellota Ham 49
Arugula and caramelized pecans

So Fresh 28
Feta filo, watermelon, tomatoes, mint,
basil, olives

Lobster Salad 39
Lobster, Anguillan Crayfish, avocado,
tomatoes, cucumber, exotic fruits

Mains

Wagyu flank steak 64
wasabi butter

Roasted wild sea bass filet 62
Okinawa sweet potato purée with hazelnuts and chanterelles

Rotisserie Marinated Chicken
Caribbean Sauce, Half 32 / Whole 61 Truffle Juice, Half 39 / Whole 72

Truffle Tagliolini 38
Parmigiano Reggiano cream
Spinash pappardelles 34
Bolognese ragu, pecorino chips

Truffle Croque 32
Confit veal shoulder and aged Comté
cheese

Double Smash Bacon Cheeseburger 29
fries and Rainbow sauce

The Chef's Catch
Ask our selection according on arrival

Our Aged meats
Ask our selection

Sides

Homemade fries/Sweet potato fries 10
Truffle fries and parmesan cheese 15
Okinawa sweet potatoe purré with hazelnuts 13
Potato purée 10
Lemon and mushroom risotto 12
Buttered corn roasted in Josper 14
Broccolini, asparagus and goma-ae 10
Truffle patatas bravas 15

Sushi Platters

Okinawa 170 Edomae 320 Shibuya 450 Sashimi lover 96 Nigiri on fire 48
28 Pieces 54 Pieces 78 Pieces 16 Pieces 8 Pieces

Sushi Rolls

Yellowfin Tuna 44

Cucumber, double cream with capers and herbs, yuzu jelly, tobiko and caviar

Salmon 38

Tempura-style salmon rilletes with cream cheese, asparagus, avocado, ponzu pearl, flamed salmon, furikake, miso wasabi mayonnaise and tobiko wasabi

Crab 39

Tempura soft-shell crab, flamed kanikama, king crab, avocado, red tobiko, fried onions, ABC sauce, spicy mayonnaise

Shrimp 39

Tempura-style, half-cooked in a spicy tartare, ebi and amabi shrimp, spicy mayonnaise with red tobiko, avocado, cucumber and tenkasu ABC sauce

Lobster 42

Tempura lobster, avocado, cucumber, spicy mayonnaise with shellfish oil, sea urchin roe and kaffir lime

Shirashi futomaki 36

Yellowfin tuna, salmon, shiso, shrimp tempura, masago, avocado, mango, wakame seaweed, fried onions, unagi sauce and spicy mayonnaise

KOSHER SPECIALS

Kosher dishes can be prepared to your preferences.

Please consult your server for available options.

Kosher certification available upon request.

