



RUDY CULINAIR

BBQ MENU

WELCOME

Below you will find the price list and the various options and possibilities.

The prices are starting from 8 persons and including tax.

We take everything with us BigGreenEgg BBQ, plates, cutlery etc.

After the BBQ, we leave everything spotless.

The BBQ is served on wooden chopping boards, as a shared dining or walking dinner for big groups we can serve the BBQ on a Buffet.

If there are not enough tables and chairs available, we can rent them separately.

If there are special wishes or requests please let us know, Everything is possible!





RUDYCULINAIR

BIG GREEN EGG MENU

Lomito (tenderloin)
Rib-Eye with ChimmiChurrie
Angus Burgers
Langoustine with garlic
Red Snapper with picco de gallo
Tuna with sesame & Soja
Toasted Wraps with Goatcheese & Courgette
Carpaccio with truffle mayonaise, pinenuts & Parmezan
Italian Pasta Salad
Cucumber Salad with Bacon & Sesame
Roasted Veggies
Bread with Garlic butter & olive oil

\$92/165ANG PER PERSON





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LUXURIOUS BBQ

Dry Aged T-Bone Steak - chimmichurrie

Short Ribs

Angus Burgers - bacon - trufflemayonaise - BBQ sauce

Lobster Tail - miso butter

Pimentos di padron - saltflakes

Tuna Tataki - avocado - edamame - cumcumber

Grilled Ceasar salad - chicken - egg - parmezan - anchovies

Roasted Brocoli - almond - garlic - chilli

Carpaccio - pine nuts - trufflemayonaise - parmezan

Asian Cucumber salad

Fresh baked bread

\$145 / 260 ANG PER PERSON





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UPGRADES

Oysters by the dozen (12pc) lemon, Thai Vinaigrette, sjalot & red wine vinegar, tabasco	ANG 180 / \$99
Caviar Perle Imperial 10gr	ANG 136 / \$75
Caviar Perle Imperial 30 gr	ANG 260 / \$145
Caviar Perle Imperial 50 gr Blini, creme fraiche, sjalot, chives, egg yolk	ANG 395 / \$220
Pata Negra 100gr Olive oil, toast, olives	ANG 48 / \$27
Wagyu Rib-eye grade 5+ +/- 250gr	ANG 450 / \$250
Dry age Rib eye steak +/- 300 gr	ANG 89,50 / \$49
Tomahawk Steak 1000-1300gr	ANG 199 / \$110
Chef's Dessert	ANG 30 / \$16
Cheeseboard per person selection of different cheeses with toast, compote and a glass of port	ANG 38 / \$21
Wine/Champagne/Cava/Cocktails	On request
Live music	On request





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CONTACT

REQUEST A QUOTE ON OUR WEBSITE

www.rudyculinaire.com



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Callout Fee

Bluebay	ANG 30
Coral Estate	ANG 60
Bandabou	ANG 90

All prices are in Netherlands Antillean Guilder & USD\$

Payment with creditcard or Vpay +5% (bankfee)

Rudy Shaw

Private Chef

Curaçao



@rudyculinaire

