

A top-down photograph of four glasses filled with a light-colored wine, arranged on a white, textured surface. The glasses have a decorative, etched pattern around the rim. To the left of the glasses, there are several green olives on a branch with small leaves. The entire scene is framed by a thin black border.

**MAGNA**

**CLUB RESTAURANT**

## **APPETIZERS**

🌿 🍏 **Salad of greens, lettuce, blue cheese  
and figs, balsamic vinegar dressing**

**Foie gras with candied pear layers,  
a touch of spices, toasted brioche**

**Homemade salmon gravad lax seasoned  
with dill infused honey, sprouts  
salad and whole wheat bread toast**

**Sautéed calamari and cabbage spring roll  
with low sodium soy sauce**

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## **SOUPS**

**Fish and shrimp soup with scents  
of Provence, paprika rouille sauce**

🌿 **Cauliflower velouté with diced  
chicken, leek, bacon and tumeric foam**

## **FRESH PASTA AND RICE**

**Spinach and ricotta ravioli,  
goat cheese and black pepper sauce**

Ⓢ **Saffron and shrimp Arborio risotto, steamed  
asparagus with lime infused olive oil**

**\* Gluten free pasta available \***

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## **MAIN COURSES**

Ⓢ **Blue cheese and zucchini filled grilled salmon loin, pilaf rice**

🍏 **Steamed fish filet, in red vermouth reduction,  
grapefruit gastrique and buttered pumpkin puré**

**Grilled scallops, Genovese red bell  
peppers stew, roasted eggplant caviar**

**Grilled spiny lobster Thermidor surf and grilled beef  
turf with sautéed mushrooms, al dente vegetables**

## MAIN COURSES

**45 oz Tomahawk beef cut, corn on the cob with butter,  
chimichurri and red wine demi-glace sauce**

**Stout beer slow-braised beef ribs served with fork mashed  
potatoes with olive oil, chives and onion**

**🌿 Grilled twelve hours herbs marinated beef rib eye  
with onion balsamic vinegar compote, Dauphionis gratin**

**Cylinder-shaped lamb roasted with  
Rosemary jus, Provençal style vegetables**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

🍏 These are healthy dishes which help in  
maintaining a balanced diet

🌿 These are gluten free dishes

🥛 This dish contains dairy and/or milk

🌿 Whole Food Plant-Based option

# DESSERTS

🍷 Frozen lime and limoncello soufflé,  
grappa soft jelly and pine nuts crackers

🍷 Bitter chocolate macaroon, milk chocolate mousse  
dumpling, toasted ground almonds and cocoa syrup

🍷 Pistachio genoise with a smooth black  
cherry mousse, chocolate ice-cream

🌱🍷 Ask for today's ice-creams and sherbets

🍷 Molten chocolate cake with red fruit,  
raspberry sherbet

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# Whole Food Plant-Based Menu

## APPETIZERS

🌱🍏🥬 Variety of lettuce salad with celery,  
apple, lime jelly and coriander cream

🌱🥕🍄 Cabbage, carrot and mushroom spring rolls  
sautéed with low sodium soy sauce

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## SOUP

🌱🥦🍷 Cauliflower and leek velouté soup,  
crispy bread topped with turmeric foam

## MAIN COURSES

🌱🥛 Polenta vegetables with simmered tomatoes, capers and pesto

🥛 Spinach and ricotta ravioli, goat cheese and black pepper sauce

🌱🥛 Arborio rice risotto, complemented with truffle scented oil simmered caramelized carrots, finished with puréed peas and Parmesan cheese emulsion

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EXCELLENCE

PUNTA CANA, D.R.