



APPETIZERS

- ☞ Crab cake with chipotle remoulade sauce accompanied with green apple and coriander salad
- ☞ Seafood ceviche with “leche de tigre” sauce, sweet corn, orange and coriander
- 🍏☞ Shrimp cocktail “Veracruz” style
- ☞ Charcoal grilled octopus with potatoes, olive pesto and saffron aioli

SALADS

- ☞ Roasted salmon salad with arugula, asparagus and roasted bell pepper vinaigrette

Caramelized shrimp with sesame seeds, avocado and watercress in avocado vinaigrette

SOUPS

Lobster bisque with Rouille drops

Seafood soup with squid, scallops, crab and fish with aioli toasts



MAIN COURSES

Fried grouper with garlic sauce, fried green plantain and Creole salad

Seafood risotto with grilled vegetables and romesco sauce

Salmon in Chardonnay dill sauce and bisque

- 🍷 Surf and Turf with lobster and grilled flank steak served with mashed potatoes, roasted garlic and buttered corn

Grilled garlic and oregano marinated chicken thigh, vegetables with kalamata olives, olive oil and lime

LOBSTER

- 🍷 Thermidor, classic creamy french, mushrooms, shallots, mustard and tarragon, oven finished gratin
- 🍷 Meunière, pan fried in butter, lemon juice and fresh parsley
- 🍷🍷 Grilled or steamed lobster, choose below your side dish and sauce

SAUCE SELECTION

- 🍷🍷 Lemon butter sauce
Melted butter, lime juice and pinch of salt added
- 🍷🍷 White wine garlic sauce
Butter simmered garlic, finished with reduced white wine
- 🍷🍷 Béarnaise
Butter emulsion of black pepper, tarragon and shallot white wine reduction
- 🍷🍷 Honey dijonnaise
Dijon mustard and honey

SIDES

- 🍷🍷 Baked Potato
With cream and fresh herbs
- 🍷🍷 Grilled vegetables
- 🍷 French fries
- 🍷🍷 Steamed rice
- 🍷🍷🍷 Mashed potatoes
- 🍷 Garlic butter pasta



DESSERTS

- Creamy chocolate and coffee cake
- 🍏🌿🌾 Homemade ice cream and sorbet sampler
- 🍏🌿 Seasonal fruit salad with honey and orange sauce
- Milk chocolate, chocolate mousse, caramelized peanuts and caramel sauce
- Almond and raisin pudding, saffron sauce

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 balanced diet
- 🌾 These are gluten free dishes
- This dish contains dairy and/or milk
- 🌿 Whole Food Plant-Based option



WHOLE FOOD PLANT-BASED MENU

APPETIZERS

- 🌱🌾 Potatoes and eggplant salad, olive pesto and saffron aioli
- 🌱 Coconut breaded tofu in spicy horseradish sauce, mustard and honey
- 🌱🌿 Asparagus salad with arugula and grilled bell pepper vinaigrette

SOUP

- 🌱🍅 Tomato cream with annatto croutons, olive oil perfumed with rosemary

MAIN COURSES

- 🌱🌾 Vegetable risotto in “Court bouillon”, pesto sauce and toasted pine nuts
- 🌱🍝 Capellini pasta in lime sauce and capers, diced tomatoes and garlic bread
- 🌱🍝 Garlic linguini with Parmesan cheese and chili pepper

[Gluten free pasta available](#)



EXCELLENCE

PUNTA CANA, D.R.