

A top-down photograph of four glasses of beer on a white marble surface. The glasses are arranged in a loose cluster, with two in the upper left and two in the lower right. A small olive branch with green leaves and a few olives is placed to the left of the glasses. 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**

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 ***

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**

☞ 🐙 **Squid in ink with potato foam, roasted
piquillos and eggplant caviar**

**Jumbo shrimp in Termidor sauce, grilled beef fillet,
sautéed mushrooms and crispy 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

🐟 Sustainable fishery

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

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.