



## 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

Jumbo shrimp 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

- 🍷 Jumbo shrimp Surf and Turf with 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

## JUMBO SHRIMP

- 🍷 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 Jumbo shrimp, 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 dijonaise  
Dijon mustard and honey

## SIDES

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



## 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.