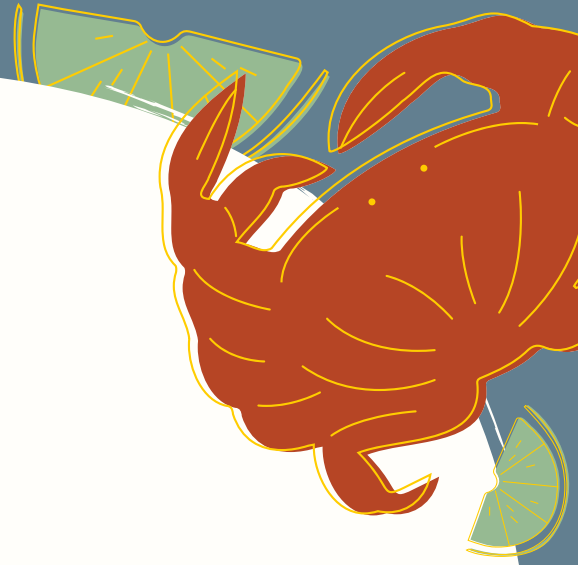




COLD STARTERS

TUNA AND BONE MARROW TARTARE

diced tuna, chives, red onion, bone marrow emulsion, citrus-ponzu, fried capers, avocado purée, sourdough croutons

RIB EYE AND POACHED SHRIMP, AGUACHILE

Seared rib eye, poached shrimp, aguachile broth, red onion, cucumber, avocado

HOT STARTERS

- ◉ **OCTOPUS AND FLANK STEAK WRAP**
avocado, beans, mozzarella cheese, and red mexican sauce

BOURBON GLAZED PORK BELLY AND CRAB CAKE

pork belly, bourbon glazed, seared crab cake, grain mustard emulsion, pickled green apple

SALADS

◉ **SMOKED SALMON AND AVOCADO SALAD**

smoked salmon, avocado, mixed greens, arugula, cucumber, crispy prosciutto, lemon-herb vinaigrette, roasted sunflower seeds

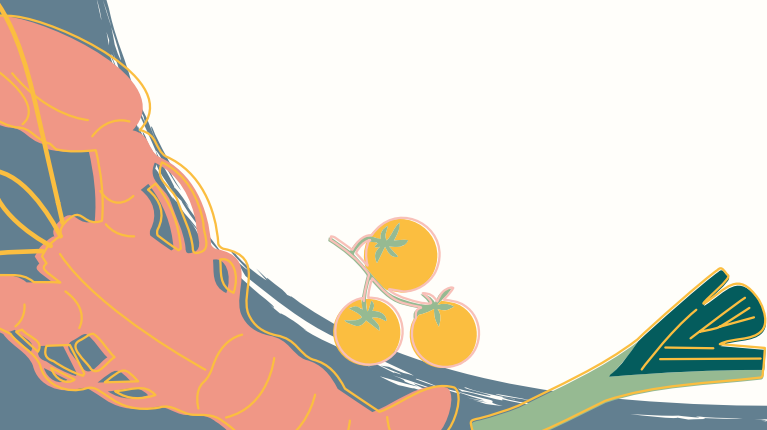
SOUPS

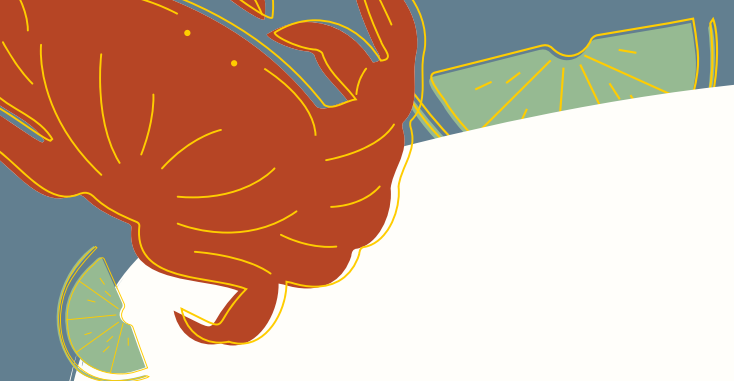
◉ **PORK BELLY AND CLAM CHOWDER**

crispy pork belly, potato, celery, clam chowder, fresh herbs

◉ **LOBSTER BISQUE WITH A SHORT RIB WONTON**

Creamy lobster bisque, steamed short rib wonton, chive oil





RICE & PASTAS

- ◉ **MAC & CHEESE**
House-made cheddar cheese sauce with chunks of lobster and confit brisket
- ◉ **SHRIMP AND CHICKEN IN PESTO PASTA**
seared shrimp, grilled chicken breast, tagliatelle pasta, pesto, Parmigiano-Reggiano
- ◉ **SEAFOOD AND PANCETTA SAFFRON RISOTTO**
saffron risotto, fried pancetta lardons, herb butter sauteed seafood mix , parmesan

MAIN COURSES

- BRAISED SHORT RIB AND SALMON FILLET**
Braised beef short rib, pan fried salmon, cauliflower purée, wild mushrooms, short rib jus
- ◉ **PETITE FILET AND TUNA STEAK**
Roasted petite filet teres major, seared tuna steak buttered potatoes, asparagus, and green peppercorn sauce
- ◉ **RIB EYE & SHRIMP**
With French fries, garlic puree and Cajun butter

DESSERTS

- ◉ **ORANGE CHEESECAKE, AND BLUEBERRY SAUCE**
- ◉ **PISTACHIO AND RASPBERRY TART**
raspberry gelée, cream cheese and raspberry

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

- 🍏 Healthy dishes which help in maintaining balanced diet
 - 🌾 Gluten free dishes
 - 🥚 Contains dairy and/or eggs
 - 🌶️ Spicy dishes
- 



WHOLE FOOD PLANT-BASED MENU

APPETIZERS

- 🍽️ **RED BEETS & MUSHROOM TARTARE**
Baked red beets, roasted mushrooms, citrus ponzu sauce, fried capers, croutons
- 🍽️ **TOMATO BISQUE**
Roasted tomato bisque served over a tomato and basil concasse

MAIN COURSES

- 🍽️ **MAC & CHEESE**
Plant base cheddar, macaroni pasta, plant based steak
- 🍽️ **SAFFRON AND VEGETABLE RISOTTO**
saffron risotto, roasted seasonal vegetables, plant base parmesan

DESSERT

- 🍽️ **CHOCO PEANUT**
Cocoa sponge, peanut butter cream and 70% chocolate ganache

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🍽️ Food Plant-Based option



KID'S MENU

◉ MAC & CHEESE

◉ BUTTER AND PARMESAN LINGUINI

Linguini pasta tossed in butter
and grated Parmesan

PAN-FRIED SALMON

Pan-fried salmon and cauliflower purée

STEAK BITES

Seared petite filet bites and sweet potato purée

◉ PISTACHIO AND RASPBERRY TART

Raspberry gelee, cream cheese and raspberry

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◉ Contains dairy and/or eggs


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PUNTA CANA, DR