

THE
GRAND DINING
ROOM

FOOD & WINE PAIRING

Our executive chef and head sommelier invite you to savor tonight's perfectly paired gourmet tasting menu.

Four courses + all suggested wine by the glass
20% discount

APPETIZER

***beef carpaccio**

roasted peanuts, coriander, shallots, chili oil
uggiano rocclalta chianti classico docg, tuscan, italy 10.5

SECOND COURSE

arroz caldoso

spanish rice, lobster broth, chorizo, clams
villa maria sauvignon blanc, marlborough, new zealand 10

ENTRÉE

***herb-roasted lamb rack**

ratatouille, gratin dauphinois
finca flichman malbec robe, mendoza, argentina 10.5

DESSERT

chocolate mousse crème brûlée cake

château des ormes, sauternes, france 10

GLOBAL CUISINE

Our executive chef invites you to discover dishes from around the world.

Taste of Spain

Global cuisine is a distinctive style of cooking practices and traditions associated with a specific region, country or culture.

APPETIZER

arroz caldoso

spanish rice, lobster broth, chorizo, clams

SECOND COURSE

assorted greens salad

orange, fennel, manchego cheese

ENTRÉE

pais vasco chicken casserole

chorizo, peppers, garlic, olives, tomato sauce, saffron rice pilaf

DESSERT

crema catalana

AQUAMAR VITALITY CUISINE

[calories / fat grams / fiber grams]

Reflecting the holistic approach of the Aquamar Spa + Vitality Center, these exceptionally light, healthy and flavorful options are designed to nourish your body and support your wellness.

APPETIZER

spring garden salad

lettuce, tomato wedge, potatoes, crispy fried vidalia onion
[100 / 4 / 3]

SECOND COURSE

oxtail consommé

aged sherry, gruyère sticks
[165 / 10 / 1]

ENTRÉE

***herb-roasted lamb rack**

ratatouille, gratin dauphinois
[290 / 10 / 3]

DESSERT

orange cream cheese

shortbread cookies, raspberries
[380 / 22 / 2]

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APPETIZER

*beef carpaccio

roasted peanuts, coriander, shallots, chili oil

rustic roasted tomato cheese tart

arroz caldoso

spanish rice, lobster broth, chorizo, clams

watermelon

chat masala, mint

chilled shrimp

horseradish-spiked cocktail sauce

serrano cured ham

marinated artichokes, pecorino romano

SOUP & SALAD

*cream of asparagus

smoked salmon

oxtail consommé

aged sherry, gruyère sticks

lobster bisque

armagnac cream

assorted greens salad

orange, fennel, manchego cheese

spring garden salad

lettuce, tomato wedge, potatoes, crispy fried vidalia onion

caesar salad

traditional garnish

mixed greens salad

choice of dressing

ENTRÉE

braised black cod

seafood emulsion, stuffed calamari, green pea purée

malaysian beef penang

peanut-coconut curry sauce, steamed rice

*herb-roasted lamb rack

ratatouille, gratin dauphinois

pais vasco chicken casserole

chorizo, peppers, garlic, olives, tomato sauce, saffron rice pilaf

green curry vegetable stir fry

cashew, fried tofu, Jasmine rice

spaghetti pasta

pancetta, chili flakes, tomato sauce

JACQUES PÉPIN SIGNATURE DISHES

*salmon supreme

rice pilaf, choron sauce

*sirloin steak

certified black angus beef, french fries, garlic butter rosette

herb-crusted rotisserie chicken

mashed potatoes, jus de roti

MARINA

AUGUST 9, 2022



WINE

RECOMMENDED RESERVES

2010 | müller-catoir
mussbach riesling kabinet, pfalz, germany 60

2011 | gaja ca'marcanda
promis lgt "super tuscan", tuscan, italy 110



SIDE DISH

ALWAYS AVAILABLE

assorted vegetables



ratatouille

mashed potatoes

baked idaho potato

saffron rice pilaf


pasta, choice of sauce


tomato  | pesto  | bolognese

Put yourself in our hands

Tell us about your likes, aversions & allergies

 lacto-ovo vegetarian

 plant-based

 no-sugar-added

*Public Health Advisory:
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

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DESSERT

chocolate mousse
crème brûlée cake

crema catalana



chocolate brownie

seasonal fresh fruit plate

soufflé of the day
ask your waiter

homemade cookies & petits fours
available upon request

AQUAMAR VITALITY CUISINE
[calories / fat grams / fiber grams]

orange cream cheese  
shortbread cookies, raspberries
[380 / 22 / 2]

OCEANIA CHEESE PLATE

provolone | pont l'evêque | danish blue

apple & mango chutney, walnut & dates cake, sundried tomato &
kalamata olives cake, pressed dry dates, grapes, celery

 plant-based |  no-sugar-added

ICE CREAM

vanilla

chocolate

coffee 

pistachio 

HUMPHRY
SLOCOMBE

black sesame

SORBET

cassis