

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

**\*salmon tartare**  
sushi rice, avocado, wasabi cream  
casa vides sauvignon blanc, antawara, chile 9.5

#### SECOND COURSE

**porcini & forest mushroom timbale** ✓  
grana padano parmesan cream  
château d'esclans angel rosé, côtes de provence, france 10.5

#### ENTRÉE

**\*tournedos rossini**  
foie gras, truffle sauce, fried lorette potatoes  
château mont-redon côtes du rhône, rhône valley, france 10.5

#### DESSERT

**milk chocolate mousse cake**  
caramel ganache  
fonseca late bottled vintage port, oporto, portugal 12

### GLOBAL CUISINE

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

#### Taste of Thailand

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

#### APPETIZER

**tom yum talay soup**  
seafood, lemongrass, galangal

#### SECOND COURSE

**green papaya-mango salad** 🌿  
peanut dressing

#### ENTRÉE

**lobster pad thai**  
rice noodles, lime, tamarind, peanuts

#### DESSERT

**milk chocolate mousse cake**  
caramel ganache

### 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

**\*salmon tartare**  
sushi rice, avocado, wasabi cream  
[180 / 10 / 2]

#### SECOND COURSE

**baby greens salad**  
red delicious apples, italian pancetta, toasted almonds  
[106 / 8 / 2]

#### ENTRÉE

**\*roasted veal rack**  
marsala sauce, mascarpone polenta, sautéed asparagus & tomato  
[380 / 10 / 2]

#### DESSERT

**chocolate baklava** 🌿 🌿  
[410 / 25 / 3]



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## APPETIZER

**\*salmon tartare**  
sushi rice, avocado,  
wasabi cream

**crispy mediterranean  
vegetable tart** ✓  
balsamic onion compote

**porcini & forest  
mushroom timbale** ✓  
grana padano parmesan cream

**grapes & melon** 🌿  
gin-green peppercorn syrup

**chilled shrimp**  
horseradish-spiked  
cocktail sauce

**serrano cured ham**  
marinated artichokes,  
pecorino romano

## SOUP & SALAD

**tom yum talay soup**  
seafood, lemongrass, galangal

**chicken consommé  
renaissance**  
baby vegetables, herb royale

**lobster bisque**  
armagnac cream

**baby greens salad**  
red delicious apples, italian  
pancetta, toasted almonds

**green papaya-mango salad** 🌿  
peanut dressing

**caesar salad**  
traditional garnish

**mixed greens salad** 🌿  
choice of dressing

## ENTRÉE

**lobster pad thai**  
rice noodles, lime, tamarind, peanuts

**\*tournedos rossini**  
foie gras, truffle sauce, fried lorette potatoes

**\*roasted veal rack**  
marsala sauce, mascarpone polenta, sautéed asparagus, tomato

**traditional coq au vin**  
chicken, beaujolais red wine sauce, tagliatelle pasta

**butternut, spinach, feta cheese pie** ✓  
tamarind garlic sauce

**chickpea fusilli pasta** 🌿  
cherry tomatoes, basil, just like mozzarella

### 🌿 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 11, 2022



## WINE

### RECOMMENDED RESERVES

2016 | crossbarn by paul  
hobbs chardonnay, sonoma,  
california 62

2009 | château mont-redon  
châteauneuf-du-pape, rhône  
valley, france 82



## SIDE DISH

### ALWAYS AVAILABLE

assorted vegetables

sautéed asparagus & tomato

mashed potatoes

baked idaho potato

mascarpone polenta

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

**viennese apple strudel**

**white chocolate mousse cake**

berry compote filling

**new york cheesecake**

**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]

**coco-vanilla cashew**

**crème brûlée**  

[220 / 15 / 2]

ICE CREAM

**vanilla**

**chocolate**

**mint chocolate**

**banana** 


HUMPHRY

SLOCOMBE

**meyer lemon**

**pound cake**

SORBET

**mango-ginger** 

OCEANIA CHEESE PLATE

**swiss cheese | goat cheese | roquefort**

apple & mango chutney, walnut & dates cake, hazelnut & raisin cake,  
pressed dry dates, grapes, celery

 plant-based |  no-sugar-added