

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

teriyaki-glazed foie gras

lychee, kalamata olives, passion fruit sauce
château des ormes, sauternes, france 10

SECOND COURSE

santorini tomato kefte

yogurt sauce ✓
villa maria sauvignon blanc, marlborough, new zealand 10

ENTRÉE

roast lamb leg

aubergine-onion stuffing, oregano fondant potatoes
wente vineyards southern hills cabernet sauvignon,
livermore valley, california 11.5

DESSERT

chocolate charlotte

fonseca late bottled vintage port, oporto, portugal 12

GLOBAL CUISINE

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

Taste of Greece

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

APPETIZER

santorini tomato kefte

yogurt sauce ✓

SECOND COURSE

cretan dakos salad ✓

tomatoes, feta, olives, caper leaves

ENTRÉE

roasted lamb leg

aubergine-onion stuffing, oregano fondant potatoes

DESSERT

chocolate charlotte

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

santorini tomato kefte ✓

yogurt sauce
[215 / 2 / 3]

SECOND COURSE

cretan dakos salad ✓

tomatoes, feta, olives, caper leaves
[290 / 22 / 2]

ENTRÉE

dover sole meunière

lemon-butter sauce, steamed potatoes, vegetables
[260 / 13 / 4]

DESSERT

strawberry-coconut cream tartlet 🍓 🥥

[250 / 10 / 2]

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APPETIZER

**baby shrimp-
avocado cocktail**
marie-louise sauce

teriyaki-glazed foie gras
lychee, kalamata olives,
passion fruit sauce

summer fruit cup 🌿
ouzo liqueur

santorini tomato kefte ✓
yogurt sauce

chilled shrimp
horseradish-spiked cocktail sauce

serrano cured ham
marinated artichokes,
pecorino romano

SOUP & SALAD

**coconut-sweet corn
velouté** 🌿
garlic, cilantro

marmite henry iv
beef, vegetables,
baguette crouton

lobster bisque
armagnac cream

cretan dakos salad ✓
tomatoes, feta, olives,
caper leaves

cesarion salad 🌿
romaine lettuce, croutons, soy-
marinated shiitake mushrooms,
orange-almond dressing

caesar salad
traditional garnish

mixed greens salad 🌿
choice of dressing

ENTRÉE

doyle sole meunière
lemon-butter sauce, sweet leeks, puff pastry, parsley potatoes

***roasted new york strip loin**
yorkshire pudding, vegetable medley, natural gravy

roast lamb leg
aubergine-onion stuffing, oregano fondant potatoes

free-range chicken
creamy morel mushroom sauce, rice pilaf, vegetable sticks

pad thai 🌿
stir-fried rice noodles, tamarind, broccoli, tofu, peanuts

porcini mushroom risotto ✓

🌿 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 12, 2022



WINE

RECOMMENDED
RESERVES

2016 | château montelena
chardonnay, napa valley,
california 99

2016 | il palazzone brunello
di montalcino docg, tuscany,
italy 92



SIDE DISH

ALWAYS AVAILABLE

assorted vegetables

green peas

mashed potatoes

baked idaho potato

parsley potatoes

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 charlotte

vanilla-raspberry vacherin

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]


**strawberry-coconut cream
tartlet**  


[250 / 10 / 2]

ICE CREAM

vanilla

chocolate

strawberry 

coffee 

HUMPHRY

SLOCOMBE

**sweet summer
corn**

SORBET

pineapple

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