

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

polynesian-style tuna tartare

lemon, coconut milk

leonard kreusch piesporter michelsberg riesling, kabinet, mosel, germany 10

SECOND COURSE

***oysters rockefeller**

spinach, mornay sauce

corte giara allegrini pinot grigio delle venezie igt, veneto, italy 10

ENTRÉE

***grilled salmon tournedos**

braised beluga lentils, beurre blanc

backhouse pinot noir, california 10

DESSERT

chocolate profiteroles

tahitian vanilla ice cream

château des ormes, sauternes, france 10

GLOBAL CUISINE

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

Taste of Polynesia

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

APPETIZER

***polynesian-style tuna tartare**

lemon, coconut milk

SECOND COURSE

sweet potato cream soup 🌿

tahitian-style

ENTRÉE

chicken fafa

coconut milk, ginger, spinach, rice pilaf

DESSERT

chocolate profiteroles

tahitian vanilla ice cream

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

mykonos salad 🌿

red onion, cucumber, tomato, kalamata olives,
just like feta on baby spinach

[180 / 15 / 5]

SECOND COURSE

chicken consommé chancelière

green pea royale, truffle julienne

[50 / 4 / 0]

ENTRÉE

***grilled salmon tournedos**

braised beluga lentils, beurre blanc

[480 / 22 / 5]

DESSERT

carrot cake 🌿 🌿

coconut whip, passion fruit

[240 / 10 / 2]

THE
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APPETIZER

***polynesian-style
tuna tartare**

lemon, coconut milk

farmhouse crostata ✓

goat cheese, mushrooms

pineapple chunks 🌿

rum, tahitian vanilla

***oysters rockefeller**

spinach, mornay sauce

chilled shrimp

horseradish-spiked cocktail sauce

serrano cured ham

marinated artichokes,
pecorino romano

SOUP & SALAD

sweet potato soup 🌿

tahitian-style

chicken consommé

chancelière

green pea royale,
truffle julienne

lobster bisque

armagnac cream

assorted greens salad ✓

avocado, grapefruit,
ginger-grenadine vinaigrette

mykonos salad 🌿

red onion, cucumber, tomato,
kalamata olives, just like feta
on baby spinach

caesar salad

traditional garnish

mixed greens salad 🌿

choice of dressing

ENTRÉE

***grilled salmon tournedos**

braised beluga lentils, beurre blanc

***five peppercorn beef tournedos**

light brandy sauce, potato gratin

golden fried wiener schnitzel

potato salad, lemon, capers

chicken fafa


coconut milk, ginger, spinach, rice pilaf

quinoa couscous 🌿

roasted sweet potatoes, steamed quinoa, harissa sauce, cilantro

fettuccine pasta

wild sea bass, rustic tomato-peperoncino 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 14, 2022



WINE

RECOMMENDED RESERVES

2014 | azienda agricola di
meo greco di tufo docg,
campania, italy 56

2016 | crossbarn by paul
hobbs pinot noir, sonoma,
california 66



SIDE DISH

ALWAYS AVAILABLE

assorted vegetables

braised beluga lentils

mashed potatoes

baked idaho potato

couscous

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.

THE
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DESSERT

chocolate profiteroles
tahitian vanilla ice cream

french lemon
meringue tartlet

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]

carrot cake 🌿 🍷
coconut whip, passion fruit
[240 / 10 / 1]

ICE CREAM

vanilla

chocolate

strawberry 🍷

banana

HUMPHRY
SLOCOMBE

vietnamese coffee

SORBET

passion fruit 🌿

OCEANIA CHEESE PLATE

cheddar | livarot | bleu d'auvergne

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

🌿 plant-based | 🍷 no-sugar-added