

APPETIZER

***traditional beef tartare**
 toasted baguette

roasted butternut squash 🍂
 arugula, black radish,
 mango, hearts of palm

fresh strawberries 🍓
 cherry syrup,
 maraschino liqueur

chilled shrimp
 horseradish-spiked
 cocktail sauce

serrano cured ham
 marinated artichokes,
 pecorino romano

***fresh local mussels**
 coconut, lemongrass

SOUP & SALAD

cream of cauliflower
 chicken quenelles

beef consommé
 diablottins

lobster bisque
 armagnac cream

hoisin duck salad
 assorted vegetables,
 thai sweet chili sauce

sicilian salad 🍃
 baby greens, onions, tomatoes,
 italian black olives, capers,
 red wine vinaigrette

caesar salad
 traditional garnish

mixed greens salad 🍃
 choice of dressing

ENTRÉE

tamarind-braised grouper fillet
 sweet ginger sauce, steamed rice, stir-fried vegetables

veal oscar medallions
 asparagus, crabmeat, hollandaise sauce, gratinated polenta

pancetta-wrapped turkey tournedos
 truffle-balsamic jus, potato gnocchi, vegetables

stuffed roasted tomatoes 🍅
 orzo, mediterranean vegetables, mushrooms,
 cashew pesto

cavatelli pasta
 fresh littleneck clams, garlic-pinot grigio sauce

🍷 JACQUES PÉPIN SIGNATURE DISHES

traditional beef bourguignon
 handmade tagliatelle

***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

VESSEL
 MONTH ##, YEAR



WINE

RECOMMENDED
 RESERVES

XXXX | winery white wine
 variety region, country 60

XXXX | winery red wine variety
 region, country 60



SIDE DISH

ALWAYS AVAILABLE

assorted vegetables

stir-fried vegetables

mashed potatoes

baked idaho potato

rosemary 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.

FOOD & WINE PAIRING

APPETIZER

***traditional beef tartare**
 toasted baguette
germain reserve brut, reims, france 18

SECOND COURSE

***fresh local mussels**
 coconut, lemongrass
swartland winery winemaker's collection chenin blanc,
south africa 12

ENTRÉE

veal oscar medallions
 asparagus, crabmeat, hollandaise sauce, gratinated polenta
line 39 merlot, California 15

DESSERT

almond croquant, pistachio mousse
château des ormes, sauternes, france 14

GLOBAL CUISINE

APPETIZER

***fresh local mussels**
 coconut, lemongrass

SECOND COURSE

hoisin duck salad
 assorted vegetables, thai sweet chili sauce

ENTRÉE

tamarind-braised grouper fillet
 sweet ginger sauce, steamed rice, stir-fried vegetables

DESSERT

mango sticky rice 🍷

AQUAMAR VITALITY CUISINE

APPETIZER

roasted butternut squash 🍂
 arugula, black radish, mango, hearts of palm
 [170 / 10 / 5]

SECOND COURSE

***fresh local mussels**
 coconut lemongrass
 [202 / 9 / 2]

ENTRÉE

tamarind-braised grouper fillet
 sweet ginger sauce, steamed rice, stir-fried vegetables
 [320 / 21 / 1]

DESSERT

mango sticky rice 🍷 🍷
 [170 / 11 / 1]

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**

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

Taste of Asia

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

[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.