

THE
GRAND DINING
ROOM

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
diablotins

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

traditional beef bourguignon
tagliatelle

roasted veal paupiette
port wine sauce, rosti potatoes, sautéed spinach

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

***salmon supreme**
rice pilaf, choron sauce

***sirloin steak**
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.

THE
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ROOM

FOOD & WINE PAIRING

APPETIZER

***traditional beef tartare**
toasted baguette
la delizia 'naonis' prosecco extra dry, veneto, italy 14

SECOND COURSE

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

ENTRÉE

roasted veal paupiette
port wine sauce, rosti potatoes, sautéed spinach
guenoc merlot, california 15

DESSERT

almond croquant, pistachio mousse
château du levant sauternes, bordeaux, 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.