



*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 of 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

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

2011 | joseph drouhin chablis 1er cru, burgundy, france 73

2017 | honig vineyard & winery cabernet sauvignon, napa valley, california 89



SIDE DISH

ALWAYS AVAILABLE

assorted vegetables

stir-fried vegetables

mashed potatoes

baked idaho potato

rosemary potatoes

pasta, choice of sauce tomato \forall | pesto \forall | bolognese

Put yourself in our handsTell us about your
likes, aversions & allergies

V 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

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**

toasted baguette

*traditional beef tartare

germaine reserve brut, reims, france 16.5

SECOND COURSE

*fresh local mussels

coconut, lemongrass

swartland winery winemaker's collection chenin blanc, south africa 10.25

ENTRÉE

veal oscar medallions

asparagus, crabmeat, hollandaise sauce, gratinated polenta

parducci small lot blend merlot, mendocino, california 10.5

DESSERT

almond croquant, pistachio mousse

château des ormes, sauternes, france 10

GLOBAL CUISINE

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.

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

[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

roasted butternut squash 🥒

arugula, black radish, mango, hearts of palm

[170 / 10 / 5]

SECOND COURSE

*fresh local mussels coconut lemongrass

[202 / 9 / 2]

ENITOÉ

tamarind-braised grouper fillet

sweet ginger sauce, steamed rice, stir-fried vegetables

[320 / 21 / 1]

DESSERT

mango sticky rice 🛭 🎜

[170 / 11 / 1]

PREVIEW MENU | SUBJECT TO CHANGE

PREVIEW MENU | SUBJECT TO CHANGE

GDR_DINNER_0322_01





*potato fritter, caviar vodka chantilly

foie gras mi-cuit terrine apricot-mango chutney

chilled shrimp horseradish-spiked cocktail sauce

grapefruit, orange segments cointreau

molten cheese soufflé √ chive velouté

serrano cured ham marinated artichokes. pecorino romano

SOUP & SALAD

marseillaise fish soup emmental cheese, rouille sauce, garlic croutons

clear chicken broth vegetable brunoise, chervil

lobster bisque armagnac cream cornelia salad 🥒

romaine lettuce, plant-based orange mavo, coconut-curry croutons, glazed shiitake mushrooms

baby spinach salad

pine nuts, creamy bacon dressing

caesar salad traditional garnish

mixed greens salad 🗸 choice of dressing

ENTRÉE

lotte à l'américaine

french monkfish, tomato-cognac cream sauce, wild rice

bordelaise sauce, fondant potatoes, vegetable bouquetière

chermoula butter-roasted maine lobster

risotto primavera, bisque jus

duck à l'orange

marinated red cabbage, potato croquettes

potato waffle, white asparagus √

black truffle cream, wilted spinach

truffle mac & cheese 🥒

portobello, green peas, panko

*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

2016 | rombauer vineyards chardonnay, carneros, california 86

2011/2009 | craggy range te muna road vineyard pinot noir, martinborough, new zealand 92



SIDE DISH

ALWAYS AVAILABLE

assorted vegetables

braised red cabbage

mashed potatoes

baked idaho potato

risotto primavera

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.

GDR DINNER 0322 02

FOOD & WINE PAIRING

APPETIZER

foie gras mi-cuit terrine

apricot-mango chutney

leon beyer pinot blanc, alsace, france 11

SECOND COURSE

molten cheese soufflé

chive velouté \

pedroncelli east side vineyard sauvignon blanc, dry creek valley, sonoma, california 10.5

ENTRÉE

*prime rib roast

bordelaise sauce, fondant potatoes, vegetable bouquetière wente vineyards southern hills cabernet sauvignon, livermore valley, california 11.5

DESSERT

papuan chocolate volcano

passion fruit heart, caramel lava

cantina di soave le poesie recioto di soave classico docg,

veneto, italy 10.5

GLOBAL CUISINE

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

Taste of France

Our executive chef

invite you to savor

wine by the glass

20% discount

and head sommelier

tonight's perfectly paired

Four courses + all suggested

gourmet tasting menu.

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

APPFTI7FR

foie gras mi-cuit terrine

apricot-mango chutney

SECOND COURSE

marseillaise fish soup

emmental cheese, rouille sauce, garlic croutons

duck à l'orange

marinated red cabbage, potato croquettes

DESSERT

papuan chocolate volcano passion fruit heart, caramel lava

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

cornelia salad 🥒

romaine lettuce, plant-based orange mayo, coconut-curry croutons, glazed shiitake mushrooms [220 / 14 / 5]

SECOND COURSE

clear chicken broth

vegetable brunoise, chervil [55 / 0 / 1]

ENTRÉE

chermoula butter-roasted maine lobster

risotto primavera, bisque jus [330 / 15 / 2]

DESSERT

summer bread pudding 🕖 🦨

berries, vanilla sauce

[330 / 11 / 2]





traditional pâté en croute

panna cotta di burrata aubergines stiletto, fried focaccia

chilled shrimp

horseradish-spiked cocktail sauce

tropical fruit medley 🥒

mojito syrup

SOUP & SALAD

crema de malanga √ malanga cream soup

chicken consommé flavigny

rice, mushroom julienne

lobster bisque armagnac cream boston lettuce salad √

frituras de bacalao

serrano cured ham

marinated artichokes,

pecorino romano

salted codfish fritters, salsa criolla

sweet spiced walnuts, stilton cheese, grenadine vinaigrette

white bean & cauliflower salad @ just like feta, mango-ginger dressing

PREVIEW MENU | SUBJECT TO CHANGE

caesar salad

traditional garnish

mixed greens salad 🕖 choice of dressing

ENTRÉE

fresh sea bass

ratatouille sauce, chickpea croutons, tomato petals

*steak au poivre

pepper-crusted beef strip steak, cognac sauce, anna potatoes

osso buco gremolata

creamy polenta, assorted vegetables

cuban-style chicken casserole

tomato sauce, black beans, rice

mushroom burger 🖉 🗸

charcoal bun, fresh truffle-cheddar cheese, tobacco onions, barbecue sauce, fried sweet potatoes with tajin spices

creamy fregola sarda

sardinian seafood pasta, roasted cherry tomatoes

A 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

VESSEL MONTH ##, YEAR



WINE

RECOMMENDED RESERVES

2017 | le domaine saget pouilly-fumé, loire valley, france 62

2017 | penfolds bin 28 kalimna shiraz, south australia 74



SIDE DISH

ALWAYS AVAILABLE

assorted vegetables

ratatouille

mashed potatoes

baked idaho potato

creamy 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.

FOOD & WINE PAIRING

APPETIZER

traditional pâté en croute

château d'esclans angel rosé, côtes de provence, france 10.5

SECOND COURSE

frituras de bacalao

salted codfish fritters, salsa criolla backhouse pinot noir, california 10

osso buco gremolata

creamy polenta, assorted vegetables deakin estate shiraz, victoria, australia 11.75

DESSERT

white chocolate mousse cake

berry compote filling

fonseca late bottled vintage port, oporto, portugal 12

GLOBAL CUISINE

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

Taste of Cuba

Our executive chef

and head sommelier

tonight's perfectly paired

Four courses + all suggested

gourmet tasting menu.

invite you to savor

wine by the glass

20% discount

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

APPETIZER

frituras de bacalao salted codfish fritters, salsa criolla

SECOND COURSE

crema de malanga √

malanga cream soup

ENTRÉE

cuban-style chicken casserole

tomato sauce, black beans, rice

white chocolate mousse cake

berry compote filling

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

white bean-cauliflower salad //

just like feta, mango-ginger dressing [320 / 16 / 9]

SECOND COURSE

chicken consommé flavigny

rice, mushroom julienne [140 / 6 / 0]

ENTRÉE

osso buco gremolata

creamy polenta, assorted vegetables [490 / 14 / 5]

PREVIEW MENU | SUBJECT TO CHANGE

coco-vanilla cashew crème brûlée 💋 🎜

GDR_DINNER_0522_03

[210 / 15 / 2]

GDR_DINNER_0522_03





*beef carpaccio

roasted peanuts, coriander, shallots, chili oil

rustic roasted tomato cheese tart \checkmark

arroz caldoso

spanish rice, lobster broth, chorizo, clams

watermelon / chat masala, mint

chilled shrimp

horseradish-spiked cocktail sauce

serrano cured ham

marinated artichokes, pecorino romano

SOUP & SALAD

*cream of asparagus smoked salmon

.

oxtail consommé aged sherry, gruyère sticks

lobster bisque armagnac cream

assorted greens salad √ orange, fennel, manchego cheese

spring garden salad

lettuce, tomato wedge, potatoes, crispy fried vidalia onion

caesar salad traditional garnish

mixed greens salad
choice of dressing

ENTRÉE

braised black cod

seafood emulsion, stuffed calamari, green pea purée

malaysian beef penaeng

peanut-coconut curry sauce, steamed rice

*herb-roasted lamb rack

ratatouille, gratin dauphinois

pais vasco chicken casserole

chorizo, peppers, garlic, olives, tomato sauce, saffron rice pilaf

red curry vegetable stir fry 🥒

cashew, fried tofu, brown rice

spaghetti pasta

pancetta, chili flakes, tomato 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

VESSEL MONTH ##, YEAR



WINE

RECOMMENDED RESERVES

2010 | müller-catoir mussbach riesling kabinett, pfalz, germany 60

2011 | gaja ca'marcanda promis igt "super tuscan", tuscany, italy 110



SIDE DISH

ALWAYS AVAILABLE

assorted vegetables

ratatouille

mashed potatoes

baked idaho potato

saffron rice pilaf

pasta, choice of sauce tomato $\ensuremath{\bigvee}$ | pesto $\ensuremath{\bigvee}$ | bolognese

Put yourself in our handsTell 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.

GDR_DINNER_0722_06

FOOD & WINE PAIRING

Our executive chef and head sommelier invite you to savor tonight's

you to savor tonight's perfectly paired gourmet tasting menu.

Four courses + all suggested wine by the glass 20% discount

APPETIZER

*beef carpaccio

roasted peanuts, coriander, shallots, chili oil

uggiano roccialta chianti classico docg, tuscany, italy 10.5

SECOND COURSE

arroz caldoso

spanish rice, lobster broth, chorizo, clams

villa maria sauvignon blanc, marlborough, new zealand 10

ENTRÉE

*herb-roasted lamb rack

ratatouille, gratin dauphinois

finca flichman malbec roble, mendoza, argentina 10.5

DESSERT

chocolate mousse crème brûlée cake

château des ormes, sauternes, france 10

GLOBAL CUISINE

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

Taste of Spain

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

arroz caldoso

spanish rice, lobster broth, chorizo, clams

SECOND COURSE

assorted greens salad √

orange, fennel, manchego cheese

ENTRÉE

pais vasco chicken casserole

chorizo, peppers, garlic, olives, tomato sauce, saffron rice pilaf

DESSERT

crema catalana

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

spring garden salad 🥒

lettuce, tomato wedge, potatoes, crispy fried vidalia onion [100 / 4 / 3]

SECOND COURSE

oxtail consommé

aged sherry, gruyère sticks [165 / 10 / 1]

ENTRÉE

*herb-roasted lamb rack

ratatouille, gratin dauphinois

[290 / 10 / 3]

DESSERT

orange cream cheese <a> ♠ shortbread cookies, raspberries

[380 / 22 / 2]





*salmon tartare

sushi rice, avocado, wasabi cream

crispy mediterranean vegetable tart \lor

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 of choice of dressing

ENTRÉE

lobster pad thai

rice noodles, bean sprouts, 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 \vee

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

VESSEL MONTH ##, YEAR



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 \forall | pesto \forall | bolognese

Put yourself in our handsTell us about your
likes, aversions & allergies

V 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

Our executive chef and head sommelier invite you to savor

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 \vee

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

seafood, lemongrass, galangal

SECOND COURSE

tom yum talay soup

green papaya-mango salad 🥒

peanut dressing

ENTRÉE

lobster pad thai

rice noodles, bean sprouts, 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

GDR_DINNER_0722_07

[380 / 10 / 2]

DESSERT

chocolate baklava 💋 🔊

[410 / 25 / 3]

PREVIEW MENU | SUBJECT TO CHANGE

GDR_DINNER_0722_07





grilled pancetta salad

pine nuts, roasted cherry tomatoes, parmesan, garlic croutons

mushroom fritters aioli sauce, endive salad

exotic fruit cup a campari-orange marinade

crispy scallops pastilla virgin sauce, sweet fennel

chilled shrimp

horseradish-spiked cocktail sauce

serrano cured ham marinated artichokes, pecorino romano

SOUP & SALAD

spiced harira duck soup chickpeas, lentils,

coriander, basmati rice
beef consommé
grimaldi

parmesan royale, celery julienne

lobster bisque armagnac cream

crunchy vegetable salad \lor

mixed greens, feta cheese, mint, oregano, sherry vinaigrette

quinoa tabbouleh 🥒

red onion, tomato, cucumber, parsley, mint, lemon-olive oil vinaigrette

caesar salad traditional garnish

mixed greens salad ochoice of dressing

ENTRÉE

*herb-crusted tuna loin

baby porcini ravioli, leeks, red wine sauce

*grilled prime rib

bone marrow, rustic vegetable casserole

soba noodles 🕖

broccoli, scallions, edamame, peanut sauce

roasted chicken tajine

lemon confit, saffron, onion, green olives

crispy fried polenta timbale \lor

forest mushroom-tarragon ragout

gnocchi ai quattro formaggi √

 * 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

2013 | cloudy bay sauvignon blanc, marlborough, new zealand 80

2017 | shafer vineyards td-9, napa valley, california 98



SIDE DISH

ALWAYS AVAILABLE

assorted vegetables

rustic vegetable casserole

mashed potatoes

baked idaho potato

rice pilaf

pasta, choice of sauce tomato \forall | pesto \forall | bolognese

Put yourself in our handsTell 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

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

*grilled pancetta salad

pine nuts, roasted cherry tomatoes, parmesan, garlic croutons

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

SECOND COURSE

crispy scallops pastilla

virgin sauce, sweet fennel poesie soave classico doc, veneto, italy 10

ENTRÉE

*grilled prime rib

bone marrow, rustic vegetable casserol solar viejo tempranillo, rioja, spain 10.5

DESSERT

baked banana & macadamia nut pudding

rum raisin ice cream

germain reserve brut, reims, france 16.5

GLOBAL CUISINE

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

Taste of Morocco

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

APPETIZER crispy scallops pastilla

virgin sauce, sweet fennel

SECOND COURSE

spiced harira duck soup

chickpeas, lentils, coriander, basmati rice

ENTRÉ

roasted chicken tajine

lemon confit, saffron, onion, green olives

DESSERT

baked banana & macadamia nut pudding

rum raisin 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

crispy scallops pastilla virgin sauce, sweet fennel

[190 / 11 / 1]

SECOND COURSE

quinoa tabbouleh 🥒

red onion, tomato, cucumber, parsley, mint, lemon-olive oil vinaigrette

[110 / 6 / 2]

ENTRÉE

*herb-crusted tuna loin

baby porcini ravioli, leeks, red wine sauce [410/12/5]

DESSERT

baked apple plougastel

coconut chantilly [230 / 7 / 3]





baby shrimpavocado cocktail marie-louise sauce

teriyaki-glazed foie gras lychee, kalamata olives,

summer fruit cup 🕖

passion fruit sauce

ouzo liqueur

SOUP & SALAD

coconut-sweet corn velouté 🥒

garlic, cilantro

marmite henry iv beef, vegetables. baguette crouton

lobster bisque armagnac cream santorini tomato kefte √ yogurt sauce

chilled shrimp horseradish-spiked cocktail sauce

serrano cured ham marinated artichokes, pecorino romano

cretan dakos salad √

tomatoes, feta, olives, caper leaves

cesarion salad 🕖

romaine lettuce, croutons, soymarinated shiitake mushrooms, orange-almond dressing

caesar salad traditional garnish

mixed greens salad 🕖 choice of dressing

ENTRÉE

dover 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, bean sprouts, broccoli, tofu, peanuts

porcini mushroom risotto √

A 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

VESSEL MONTH ##, YEAR



WINE

RECOMMENDED RESERVES

2016 | château montelena chardonnay, napa valley, california 99

2016 | il palazzone brunello di montalcino docg, tuscany,



SIDE DISH

ALWAYS AVAILABLE

assorted vegetables

green peas

mashed potatoes

baked idaho potato

parsley potatoes

pasta, choice of sauce

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.

GDR DINNER 0722 10

FOOD & WINE PAIRING

and head sommelier teriyaki-glazed foie gras invite you to savor

tonight's perfectly paired gourmet tasting menu.

Four courses + all suggested wine by the glass 20% discount

Our executive chef

APPETIZER

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

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]

strawberry-coconut cream tartlet 🥒 🎜

[250 / 10 / 2]





*seared sesame saku tuna loin

wasabi vegetable tartare

grilled marinated portobello mushrooms √ piquillos, crispy bread, arugula, manchego shaving

japanese fruit cup 🥏 sake, shiratama rice balls baked burgundy escargot garlic butter

chilled shrimp

horseradish-spiked cocktail sauce

serrano cured ham marinated artichokes, pecorino romano

SOUP & SALAD

cajun seafood gumbo rouille sauce

miso soup 🥒 wakame, silk tofu.

shiitake mushrooms lobster bisque

armagnac cream

boston lettuce salad √

crumbled gorgonzola, toasted pecans

marinated three-bean salad 🥥 red onions, cumin dressing

caesar salad traditional garnish

mixed greens salad 🥥 choice of dressing

ENTRÉE

pan-seared jumbo bay scallops

cauliflower mousseline, sherry vinegar glaze

*grilled teriyaki sirloin steak

fried onion rings, sesame vegetables

*venison medallions au poivre

mushroom ravioli, cranberry apple, celery mousseline

roasted turkey

giblet gravy, cranberry relish, chestnut stuffing, duchess sweet potato, green peas

green curry stir fry

eggplant, oyster mushrooms, cauliflower, green peas, thai basil, jasmine rice

penne rigate

veal bolognese, porcini mushrooms

*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

2016 | fleuriet cave de la petite fontaine sancerre, loire valley, france 56

2017 | achaval ferrer malbec, mendoza, argentina 79



SIDE DISH

ALWAYS AVAILABLE

assorted vegetables

cauliflower mousseline

mashed potatoes

baked idaho potato

jasmine rice

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.

GDR DINNER 0322 12

FOOD & WINE PAIRING

APPETIZER

*seared sesame saku tuna loin

wasabi vegetable tartare

château d'esclans angel rosé, côtes de provence, france 10.5

SECOND COURSE

baked burgundy escargot

garlic butter

saint fleurin mâcon villages, burgundy, france 11

ENTRÉE

*venison medallions au poivre

mushroom ravioli, cranberry apple, celery mousseline

uggiano roccialta chianti classico docg, tuscany, italy 10.5

DESSERT

yuzu chocolate mousse

hazelnut croquant

cantina di soave le poesie recioto di soave classico docg,

veneto, italy 10.5

GLOBAL CUISINE

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

Taste of Japan

Our executive chef

and head sommelier

tonight's perfectly paired

Four courses + all suggested

gourmet tasting menu.

invite you to savor

wine by the glass

20% discount

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

APPETIZER

*seared sesame saku tuna loin wasabi vegetable tartare

SECOND COURSE

miso soup 🥏

wakame, silk tofu, shiitake mushrooms

FNTRÉF

*grilled teriyaki sirloin steak

fried onion rings, sesame vegetables

DESSERT

yuzu chocolate mousse

hazelnut croquant

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

*seared sesame saku tuna loin

wasabi vegetable tartare

[210 / 12 / 3]

SECOND COURSE

marinated three-bean salad 🥏

red onions, cumin dressing [180 / 11 / 5]

ENTRÉE

roasted turkey

cranberry relish, duchess sweet potato, green peas

[380 / 8 / 6]

DESSERT

pineapple carpaccio 🥒 🔊

yuzu syrup, just like feta, pomegranate, tajine spices

[150 / 6 / 1]





*caviar

crushed fingerling potatoes, lemon sour cream

salt-roasted beetroot carpaccio 🥒 truffle vinaigrette

melon balls 🥒

stolichnaya vodka syrup

porcini purée

polenta-crusted duck foie gras, croutons, soft cream

chilled shrimp

horseradish-spiked cocktail sauce

serrano cured ham

marinated artichokes. pecorino romano

SOUP & SALAD

traditional russian borscht soup

chicken-tomato consommé madrilène

crispy shoestring cheese sticks

lobster bisque armagnac cream

assorted greens salad √

crumbled danish blue cheese, dried cranberries

roma tomato biais 🥒 cherry tomato confit

caesar salad

traditional garnish

mixed greens salad 🕖

choice of dressing

ENTRÉE

sweet potato-oat tart fine

forest mushroom, truffle-cheddar sauce

*beef wellington

shiraz wine sauce, truffle potatoes, vegetable bouquetière

florida lobster tail

rémy martin cognac sauce, saffron rice pilaf

chicken à la kiev

green pea puree, glazed pearl onions

ricotta & spinach cannelloni V

mozzarella, fresh tomato sauce

creamy arborio risotto

prawns, zucchini

*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

2013 | far niente chardonnay, oakville, napa valley, california 131

2016 | ken forrester the gypsy grenache-syrah, stellenbosch, south africa 88



SIDE DISH

ALWAYS AVAILABLE

assorted vegetables

green pea purée

mashed potatoes

baked idaho potato

pilaf rice

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.

GDR DINNER 0322 13

FOOD & WINE PAIRING

APPETIZER

salt-roasted beetroot carpaccio

truffle vinaigrette

uggiano roccialta chianti classico docg, tuscany, italy 10.5

SECOND COURSE

porcini purée

polenta-crusted duck foie gras, croutons, soft cream

château mont-redon côtes du rhône, rhône valley, france 10.5

ENTRÉE

*beef wellington

shiraz wine sauce, truffle potatoes, vegetable bouquetière

deakin estate shiraz, victoria, australia 11.75

DESSERT

molten tanzanian chocolate cake

caramel filling

germain reserve brut, reims, france 16.5

GLOBAL CUISINE

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

Taste of Russia

Our executive chef

and head sommelier

tonight's perfectly paired

Four courses + all suggested

gourmet tasting menu.

invite you to savor

wine by the glass

20% discount

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

APPETIZER

*caviar

crushed fingerling potatoes, lemon sour cream

SECOND COURSE

traditional russian borscht soup

ENTRÉE

chicken à la kiev

green pea puree, glazed pearl onions

DESSERT

strawberry romanoff

tuile basket

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

salt-roasted beetroot carpaccio

truffle vinaigrette

[135 / 7 / 5]

SECOND COURSE

roma tomato biais 🥒

cherry tomato confit [100 / 7 / 2]

ENTRÉE

florida lobster tail

rémy martin cognac sauce, saffron pilaf rice [390 / 19 / 2]

DESSERT

blueberry trifle 🥒 🎜

coconut whip, shortbread crumble

[460 / 16 / 1]





*toasted buckwheat kasha tabouleh salmon gravlax,

cream of goat cheese

vegetable caponata √

roasted red pepper dressing

mimosa fruit cup omaple syrup, orange juice

chicken jiaozi

mango salsa, sweet & sour sauce

chilled shrimp

horseradish-spiked cocktail sauce

serrano cured ham marinated artichokes, pecorino romano

SOUP & SALAD

green thai vegetable coconut curry soup
silk tofu

chicken consommé bellini parmesan-semolina diamonds

lobster bisque armagnac cream

barley salad 🕖

kernel corn, belgian endive

iceberg lettuce salad creamy goat cheese, miso-anchovy dressing

caesar salad traditional garnish

mixed greens salad of choice of dressing

ENTRÉE

seaweed-flaked atlantic cod fillet

white sturgeon caviar, zucchini, stuffed clams, white wine sauce

*roasted chateaubriand

choron sauce, sautéed potatoes, artichokes, peas, bacon

veal piccata marsala

eggplant confit, fried artichokes

golden-crusted chicken breast

fontina cheese stuffing, spinach, morel mushrooms

vegetable lasagna \vee

 $to mato\ sauce,\ fresh\ genovese\ pesto$

spaghetti 🛭

tomato sauce, black bean balls, just like mozzarella

*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

2010 | leth grüner veltliner steinagrund, donauland, austria 62

2008 | château lynchmoussas 5ème cru classé pauillac, bordeaux, france 119



SIDE DISH

ALWAYS AVAILABLE

assorted vegetables

green peas

mashed potatoes

baked idaho potato

sautéed potatoes

pasta, choice of sauce tomato $\ensuremath{\mathbb{V}}$ | pesto $\ensuremath{\mathbb{V}}$ | bolognese

Put yourself in our handsTell 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.

GDR DINNER 0722 14

FOOD & WINE PAIRING

APPETIZER

Our executive chef

and head sommelier

tonight's perfectly paired

Four courses + all suggested

gourmet tasting menu.

invite you to savor

wine by the glass

20% discount

*toasted buckwheat kasha tabouleh

salmon gravlax, cream of goat cheese

 ${\bf leon\ beyor\ pinot\ blanc,\ alsace,\ france\ {\tt 11}}$

SECOND COURSE

chicken jiaozi, mango salsa sweet & sour sauce

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

ENTRÉE

DESSERT

*roasted chateaubriand

choron sauce, sautéed potatoes, artichokes, peas, bacon

wente vineyards southern hills cabernet sauvignon, livermore valley, california 11.5

ivermore variey, carriorn.

warm chocolate-hazelnut pudding

fonseca late bottled vintage port, oporto, portugal 12

GLOBAL CUISINE

APPETIZER

vegetable caponata √

roasted red pepper dressing

SECOND COURSE

chicken consommé bellini

parmesan-semolina diamonds

ENTREE

veal piccata marsala

eggplant confit, fried artichokes

DESSERT

panna cotta

caramel sauce

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.

Our executive chef invites

you to discover dishes

from around the world.

Taste of Italy

Global cuisine is a

distinctive style of

cooking practices and

traditions associated

country or culture.

with a specific region,

APPETIZER

*toasted buckwheat kasha tabouleh

salmon gravlax, cream of goat cheese [290/46/3]

SECOND COURSE

vegetable caponata √

roasted red pepper dressing [195 / 11 / 4]

FNTRÉ

seaweed-flaked atlantic cod fillet

white sturgeon caviar, zucchini, stuffed clams, white wine sauce

[310 / 16 / 4]

DESSERT

cabernet & port wine poached pear 🕖 💉

[310 / 10 / 6]