



GRANDSIRENIS
PUNTA CANA RESORT

PUNTA CANA - REPÚBLICA DOMINICANA

Exclusive

Tomahawk Bourbon

900g

\$ 79.99 USD



A majestic **Tomahawk** cut, marinated in aged **bourbon whiskey**, bringing out smoky and sweet notes. Perfectly seared over wood-fired embers and finished in the oven for a tender, juicy texture. Served with a rustic baked potato topped with herb cream and a side of **vegetables sautéed in hazelnut butter**.

Our **fresh lobster** is seared on the grill to enhance its natural flavor, then finished with a delicate drizzle of roasted garlic and Meyer **lemon-infused butter**. Served with a refined selection of **steamed asparagus with sea salt and roasted vegetables** lightly finished with **truffle oil**.

Grilled Lobster

600g

\$ 59.99 USD



Special Surf & Turf

200g lobster & 200 g filet mignon

\$ 69.99 USD



Fresh Caribbean lobster, marinated in garlic butter and fine herbs, perfectly seared to preserve its juiciness. Paired with a **premium beef filet**, drizzled in an exquisite red wine plum sauce that strikes a perfect balance between sweetness and depth. Served with a silky spiced sweet potato purée and a medley of rosemary-roasted vegetables.

10% OFF

IN SELECTED WINES

WITH THE PURCHASE OF ANY PREMIUM DISH!

MEMBERS 20% OFF IN ALL WINES

WELCOME TO THE VEGGIE WORLD

Florentine Veloute

...

Pasta Salad, Cherry Tomato, Corn and Olive Vinaigrette

...

Zucchini Carpaccio with Gorgonzola Cream and Nuts

Thin Slices of Tender Zucchini, Pink Salt,
Gorgonzola Cream and Nuts

...

Spaghetti with Soy Bolognese and Basil Oil

...

Ravioli Stuffed with Spinach and Ricotta Cheese with Nut Sauce

...

Vegetarian Pizza

Tomato, Mozzarella, Mushroom, Onion, Corn,
Pepper, Italian Pumpkin, Capers, Olives and Oregano

ENTREES

Enjoy Our Bar of Starters

SOUPS

Typical Italian Soup

RISOTTO

Risotto ai Funghi

Mushroom Risotto

...

Risotto ai Frutti di Mare

Seafood Risotto

PASTA

Spaghetti Carbonara

...

Linguini with Tomato Sauce

...

Farfalle with Pesto

...

Four Cheese Gnocchi

...

Penne with Bolognese Sauce

...

Meat Tortellini Pomodoro Style with Aromatic Herbs

...

Baked Lasagne

...

Vegetables Lasagne

...

Rosini Canelloni

MAIN DISH

Sicilian Fish Rolls with Steamed

Potatoes and Pepper

...

Toscana Pork Tenderloin with

Apple Parmantier

...

Grilled Chicken Breast with Lemon

Juice, Baked Potato and Grilled Tomato

...

Marsala Beef Scaloppini with Mushrooms and Mashed Potatoes

PIZZAS

...

Margarita

Tomato, Mozzarella and Basil

...

...

Prosciutto

Tomato, Ham, Mozzarella
and Oregano

...

...

Pepperoni

Tomato, Pepperoni,
Mozzarella and Oregano

...

...

Seafood

Tomato, Mozzarella and
Variety of Seafood

...

Four Seasons

Tomato, Mozzarella, Baked Ham,
Mushroom, Bacon, Tuna,
Artichokes, Capers, Olives, and
Oregano

...

Four Cheeses

Tomato, Mozzarella, Roquefort,
Maasdam, Gouda and Oregano

...

Capricciosa

Tomato, Mozzarella, Baked Ham,
Mushroom, Boiled Eggs, Shrimps,
Black Olives, Oregano

...

Calzone

Tomato, Mozzarella,
Baked Ham, Boiled Eggs

DESSERTS

Tiramisú

...

Vanilla Pannacotta with Red Fruit Sauce

...

Limoncello Biscotti with Stracciatella Ice Cream

...

Season Fruit Salad



SPICY | VEGETARIAN DISH

CEREALS WITH GLUTEN CRUSTACEANS EGGS FISH PEANUTS SOY MILK NUTS CELERY MUSTARD SESAME SULPHITE LUPINS SHELLFISH