



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

Carpaccio of Tomate Avocado and Cucumber 🍷

Tomato, Avocado, Cucumber, Basil,
Parmesan Cheese and Olive Oil

...

Carrot Tinga Toast

Carrot, Lettuce, Cilantro, Pickled Red
Onion and Avocado Mousse

...

Sushi Veggie Roll 🍣

Cucumber, Avocado, Seaweed Salad,
Carrot, Cilantro and Ponzu

...

Poke Bowl Veggie 🍣

Rice, Mango, Avocado, Cucumber, Wakame and Soy

ENJOY OUR DELICIOUS ELABORATIONS BASED ON SEAFOOD AND FISH

Shrimp Cocktail 🍤 🌶️

Fresh Lemon Juice, Extra Virgin Olive Oil, Cilantro, Clamato,
Hot Sauce, Salt and Pepper to Taste, Diced Avocado

...

Ginger Braised Squid Salad 🦑

Onion, Tomato, Pepper, Braised Squid,
Grated Ginger, Salt, Pepper and Olive Oil

...

Mussels with Pickled White Wine 🦑 SO2

Onion, Carrot, White Wine and Pico de Gallo

...

Tuna Toast 🐟 🍣 🌶️

Chipotle Dressing with Cilantro,
Pickled Onion, Avocado and Fried Pore

...

Salmon Tiradito 🍣 🐟 🍣 🌶️

Mango, Teriyaki, Wakame, Serrano
Pepper and Sesame Oil Salad

...

Peeling and Eating Shrimp 🍤 🥚

Cooked Shrimp, Tartar Sauce And Chipotle

...

Tuna Tartare 🐟 🍣 🌶️

Avocado, Sesame, Soy, Olive Oil and Chipotle Mayonnaise

...

Green Shrimp Aguachile 🍤 🌶️

Cucumber, Red Onion and Chili

...

Tropical Mahi Mahi Ceviche and Chocolata Clam 🐟 🦑

Lemon Juice, Cucumber, Red Onion and Tiger Milk

...

Salmon Poke Bowl 🐟 🍣

Rice, Mango, Avocado, Cucumber, Soy and Wakame

...

Bulgogi of Nothing 🍣 🍷

Soybeans, Sesame Oil, Ginger, Parmesan and Arugula

ENJOY OUR SELECTION OF SIGNATURE SUSHI

Nigiri 🍣 🌶️ 🦑

Salmon With Yellow Pepper And Masago Roe
Bluefin Tuna With Caramelized Onion And Crispy Panko

...

California Roll 🦑 🌶️

Kanikama, Masago, Sesame, Cucumber & Avocado

DESSERTS

Seasonal Fruit Salad

...

Lemon Cheesecake 🍷 🦑 🥚

...

Double Chocolate Mousse 🍷



🌶️ SPICY | 🌿 VEGETARIAN DISH