



GRANDSIRENIS  
PUNTA CANA RESORT



PUNTA CANA - REPÚBLICA DOMINICANA

# Exclusive

## Tomahawk Bourbon <sup>900g</sup> \$ 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

Leek and Potato Cream  
with Crunchy Corn

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## Casoulet

Traditional dish of French Cuisine  
Adapted to the Vegan World

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Ratatouille with Roasted  
Tomato Sauce and Basil Oil




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Mushroom and Onion    
Crepes with Spinach Sauce

## STARTERS

Lobster Bisque Scented au Pernod    SO2  




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Salad of Tender Leaves, Goat Cheese,  
Walnuts and Balsamic Reduction.   




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Duck Pate with Caramelized    SO2  
Apple and Red Wine Jelly

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Scallop in its Shell au Gratin with     
Carrot Puree and its Panceta Quenel

## MAIN COURSE

Supreme of Snook with Champagne    SO2  
with Green Beans and Steamed Potatoes



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Cereal Crust Salmon with      
Spinach and Seafood Velouté


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Duck Magret with Modena Sauce  SO2  
and Honey, Candied Figs and Red Fruit Stew

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Beef Tournedo with Foie Butter,    
Sweet Potato Puree and Onion Confit

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Roquefort Pork Tenderloin with  SO2  
Apple Parmantier and Peas with Bacon

## DESSERTS

Chocolate Coulant with Vanilla Ice Cream   

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Paris Brest With Praline Cream     
Delicious Choux Pasta Filled with a Rich Praline

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Tatin Cake with Cream and Red Fruit Coulis   

We Have Baby Food (Under Request)



PLATILLO VEGETARIANO  
VEGETARIAN DISH  
PLAT VEGETARIEN

  
CEREALES  
CON GLUTEN  
CEREALS WITH  
GLUTEN  
CÉRÉALES AVEC  
GLUTEN

  
CRUSTACEOS  
CRUSTACEANS  
LES CRUSTACÉS

  
HUEVOS  
EGGS  
DES ŒUFS

  
PESCADO  
FISH  
POISSON

  
CACAHUATES  
PEANUTS  
CACAHUÉTES

  
SOJA  
SOY  
SOJA

  
LACTEOS  
MILK  
LAIT

  
FRUTOS  
SECOS  
NUTS  
DES  
NOISSETTES

  
APIO  
CELERY  
CÉLERI

  
MOSTAZA  
MUSTARD  
MOUTARDE

  
SESAMO  
SESAME  
SÉSAME

  
SULFITOS  
SULPHITE  
SULFITE

  
ALTRAMUZ  
LUPINS  
LUPINS

  
MOLUSCOS  
SHELLFISH  
FRUITS DE MER