

PREVIEW MENU | SUBJECT TO CHANGE

The BISTRO

APPETIZER

tiger shrimp

avocado, grapefruit, marie-louise sauce

*salmon rillettes

salmon spread, cucumber rosette

leek terrine, egg mimosa ✓

sauce verte, crème fraîche, assorted greens

warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

SOUP & SALAD

velouté de champignons ✓

creamy mushroom soup

boston lettuce heart ✓

shallot vinaigrette, roquefort blue cheese

ENTRÉE

*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette
choice of grilled tuna | halibut | salmon

traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,
mixed greens, french fries

ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

free-range chicken fricassée [446 / 13 / 4]

aged-champagne vinegar jus, pilaf rice, haricots verts

*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

DESSERT

apple-raisin tart

assorted nuts, orgeat syrup

litchi raspberry mousse cake

vanilla sauce, raspberry coulis

coconut-mango-pineapple tapioca pudding

shredded coconut

cappuccino parfait 🍷

chocolate sauce

COUPE GLACÉE

caramel fleur de sel

salted caramel ice cream, caramel sauce, almond croquant

ICE CREAM & SORBET

vanilla | chocolate | banoffee | piña colada | vanilla 🍷

raspberry-apricot sorbet 🍷

MARINA

JANUARY 1, 2020



DAILY SPECIALS

APPETIZER

vietnamese vegetable-tofu summer roll 🍷 [184 / 4 / 8]

daikon, carrots, peanut sauce

chicken gyoza

asian slaw, black rice-mirin sauce

SOUP & SALAD

korean kimchi soup 🍷 [110 / 6 / 1]

cabbage, mushrooms, sesame seeds

wakame sesame salad 🍷 [90 / 4 / 1]

seaweed, peanut butter dressing

ENTRÉE

bangkok power bowl 🍷

black rice, tamarind-peanut glazed tofu, sweet
potatoes, mung bean, spring onions, cherry tomatoes,
white cabbage, fried shallots, peanut-lime ginger dressing

japanese chicken wrap

sautéed chicken, teriyaki sauce, bell peppers,
shiitake mushrooms, lettuce, flour tortilla, french fries

*baked teriyaki sesame salmon [419 / 17 / 5]

sweet potato, shiitake mushrooms,
baby corn, spring onions

farfalle al gorgonzola ✓

green peas, assorted mushrooms,
creamy gorgonzola sauce

kaeng keaw wan kai [356 / 9 / 5]

thai green chicken curry, eggplant, coconut,
kaffir lime leaves, coconut rice



TASTE OF THE WORLD

Our executive chef
invites you to enjoy the

FLAVORS OF ASIA

prawn tempura

*thai beef salad

avocado rolls

wakame salad

fried vietnamese pork & shrimp rolls

chicken satay

peanut butter sauce

served as a main course
or sampler for two

AQUAMAR VITALITY CUISINE

Aquamar Spa + Vitality Center's healthy living choices
[calories / fat grams / fiber grams]

✓ lacto-ovo vegetarian | 🍷 plant-based | 🍷 no-sugar-added

Put yourself in our hands

Tell us about your likes, aversions & allergies

*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.