

### APPETIZER

**\*dorado & tuna ceviche**  
hummus foam, sweet paprika,  
roasted colombian coffee

**auguste escoffier's bouchée à la reine** 🍄  
chicken, truffle, mushrooms, suprême sauce

**papaya, mango & pineapple cocktail** 🍹  
caipirinha marinade

**falafel fritters** 🍷  
harissa-mayo, cucumber, mint, capers

**chilled shrimp** 🍷  
horseradish-spiked cocktail sauce

**serrano cured ham** 🍷  
marinated artichokes, pecorino romano

### ENTRÉE

**alaskan halibut viennoise** 🍄  
parisian potatoes, carrots

**\*argentinian flank steak**  
chimichurri, fried sweet potatoes

**\*grilled lamb chops**  
thyme jus, garlic cream, vegetable casserole

**roasted guinea fowl**  
garlic butter, fava bean risotto

**potato & vegetable curry** 🍷  
basmati rice, freshly baked papadam bread

**tagliolini pasta**  
fried garlic, chili flakes, parsley,  
italian extra virgin olive oil

**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 rôti

### SOUP

**colombian sancocho soup**  
beef, chicken

**sarah bernhardt chicken consommé**  
prawns, chicken quenelle,  
asparagus, tapioca

**lobster bisque** 🍷  
armagnac cream

### SALAD

**iceberg lettuce salad** ✓  
apple, celery,  
blue cheese dressing

**raw pad thai salad** 🍷  
kelp noodles, sweet spicy cashews

**caesar salad** 🍷  
traditional garnish

**mixed greens salad** 🍷  
choice of dressing

### SIDE DISH

*always available*

**assorted vegetables**

**glazed carrots**

**mashed potatoes**

**baked idaho potato**

**fried sweet potatoes**

**pasta**  
choice of sauce:  
bolognese  
tomato ✓  
pesto ✓

### COURSE-BY-COURSE SELECTIONS



### JACQUES PÉPIN

Featured in Executive Culinary Director Jacques Pépin's namesake restaurant on *Marina and Riviera*, these dishes are some of Chef Pépin's favorite French selections.

FIRST COURSE  
**auguste escoffier's bouchée à la reine**  
chicken, truffle, mushrooms,  
suprême sauce

ENTRÉE  
**alaskan halibut viennoise**  
parisian potatoes, carrots

DESSERT  
**warm apple crumble**  
blackberry compote

### GLOBAL CUISINE

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

*Tonight: Taste of South America*

FIRST COURSE  
**\*dorado & tuna ceviche**  
hummus foam, sweet paprika,  
roasted colombian coffee

SECOND COURSE  
**colombian sancocho soup**  
beef, chicken

ENTRÉE  
**\*argentinian flank steak**  
chimichurri, fried sweet potatoes

DESSERT  
**venezuelan chocolate silk cake**

### AQUAMAR VITALITY CUISINE

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.

[ calories / fat grams / fiber grams ]

FIRST COURSE  
**\*dorado & tuna ceviche**  
hummus foam, sweet paprika,  
roasted colombian coffee  
[150 / 12 / 1]

SECOND COURSE  
**sarah bernhardt chicken consommé**  
prawns, chicken quenelle, asparagus, tapioca  
[60 / 1 / 0]

ENTRÉE  
**\*grilled lamb chops**  
thyme jus, garlic cream, vegetable casserole  
[485 / 26 / 7]

DESSERT  
**chocolate-orange cake** 🍷  
[300 / 15 / 2]

### 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.*

- ✓ lacto-ovo vegetarian
- 🌿 plant-based
- 🍄 Jacques Pépin selection
- 🌐 Oceania signature
- 🍷 no-sugar-added

### RECOMMENDED RESERVES

### WINE

Year | wine name wine type region, country \$\$

Year | wine name wine type region, country \$\$