Carpe Diem
at Lifestyle
PUNTA CANA

CarpeDiem Approach

"GATHER YE ROSEBUDS WHILE YE MAY"

by Robert Herrick 17th Century

Old Time is Still a-flying and this same flower that smiles today, To-morrow will be dying. The glorious lamp of heaven, the sun, The higher he's a getting.

The sooner will his race be run and neared he's to settling. That age is best which is the first, When youth and blood are warmer. But being spent, the worse, and worst. Times still succeed the former. Then be not coy, but use your time and while ye may, go marry: For having lost but once your prime. You may forever tarry.

Come let us go, while we are in our prime and take the harmless follie of the time. Before we know our liberty. Our life is short; our days run as fast away as does the sun & as vapor, or a drop of rain. Once lost, Can never be found again. By Hesperides 1648.

"Lifestyle" is all about the precious moments we have. "Seize the Day" Live your dreams while you're awake and let those other folks do it in their sleep counting sheep. "And if not now, then when?"

Manny Slomovits
Corporative Director of Food & Beverage

Tell it Only to Your Best Friends!

SOUPS

BEEF CONSOMMÉ
Fava Beans, Sweet Corn, Garbanzo Beans, Jalapeno, Avocado, Cilantro Bubbles

NEW ENGLAND CLAM CHOWDER
Chopped Clams, Mire Poix Vegetables, Bacon, White Wine, Potatoes, Cream

STARTERS

ALASKAN SALMON CARPACCIO FUME
Bonito Flakes, Miso Paste, Dashi, Leeks

PAN SEARED DIVER SCALLOPS
U-10 Diver Scallops, Kiwi Beurre Blanc, Plantain Chip

LOBSTER CAESAR SALAD
Spiny Lobster, Crisp Romaine, Coral Vinaigrette

MAHI MAHI MILLE FEUILLE
Fine Herbs, Baby Lettuce, Orange Vinaigrette

SMOKED SALMON TERRINE
Oak Smoked Salmon, Avocado, Lobster, Scallop, Aspic

MEAT

16 OZ AMERICAN BLACK ANGUS T-BONE STEAK
Served on a Hot Stone

FILET MIGNON
Smoked Salt, Gratiné Potatoes

RACK OF LAMB
Old Fashion Dijon Mustard, Dried Mushroom Crust, Vegetable Timbale

CHICKEN BREAST FLORENTINE
Spinach Stuffing

CARAMELIZED DUCK BREAST
Wok Vegetable, Sweet Potatoes Puree, Orange Salt & Grenadine Glaze

SEAFOOD

GRILL MAHI MAHI
Seasonal Vegetables

CHILEAN SEA BASS
Aroma of Lime, Wild Rice, Green Beans

SEAFOOD AQUARIUM
Alaska King Crab, Senegal Shrimp, Caribbean Lobster Tail, Shucked Oysters, Mussels Galicia, Clams, Horseradish, Lemon Butter Sauce

RICE CORNER SOUP
Lobster, Shrimp, Black Rice, Squid Ink, Served in Paella Pan

DESSERTS

BAILEYS & CHOCOLATE CHEESECAKE
Sauce Anglaise

FRUITS OF THE FOREST GRATINE
Champagne & Grand Marnier Sabayon, Haagen Dazs Vanilla Ice Cream

TIRAMISU
Mascarpone, Amaretto Disaronno, Lady Fingers, Espresso Syrup

CARROT CAKE
Philadelphia Cream Cheese Frosting

WARM VIENNESE APPLE PUDDING
Vanilla Sauce

OUR FAMOUS MOLTEN LAVA CAKE
Dulce de Leche Ice Cream, Caramelized Banana