



FOOD & BEVERAGES LIST

The following pages contain an introduction to the food and beverage selection at **ANI** Dominican Republic. You may use these as a guideline for planning discussions with our team or your travel professional. Included is a beverage list and sample menus.

The following beverages are stocked at **ANI** Dominican Republic and provided to our guests at no additional cost. We are more than happy to substitute and/or compliment our selection with comparable beverages, spirits and wines. More premium liquors (i.e. Johnny Walker Blue Label) and wines can be supplied, at cost, on request. The selection offered by our local wine supplier can be provided separately.

RUM

Brugal Extra Viejo
Brugal Anejo
Barcelo Blanco

WHISKY

Dewars
Johnny Walker Black Label

GIN

Tanqueray
Bombay Sapphire

VODKA

Grey Goose
Absolute
Titos

BOURBON

Jack Daniel's

TEQUILLA

Don Julio Blanco
Don Julio Reposado

WINES

Red
Malbec
Cabernet Sauvignon

White

Pinot Grigio
Sauvignon Blanc

Rosé

Whispering Angel

BEER

Presidente
Presidente Lite
Corona

OTHER

Amaretto
Aperol
Baileys
Campari
Cointreau
Kahlúa

SOFT DRINKS

Coke, Diet Coke, Sprite, Tonic, Ginger Ale, Club Soda

JUICES

Apple, cranberry, fresh watermelon, passionfruit, pineapple, tomato and orange Juices

WATERS

Still & sparkling



CHEF JUAN'S SAMPLE MENUS

The following is a sample gourmet menu prepared by Chef Juan Vargas' for a week's stay at **ANI** Dominican Republic. He has an amazing repertoire of cuisine - from Italian, Japanese, Mexican, French and of course local Dominican specialties.

This is just an introduction and our GM, Felix Pina will co-ordinate all food preferences or allergies with you to ensure a personalised menu for your stay.

Lunch:

STARTERS

Red Snapper Ceviche

MAIN COURSE

Seafood Linguine

DESSERT

Homemade ice cream

Dinner:

STARTERS

Avocado salad with pineapple served with sweet potato chips and pesto coulis

MAIN COURSE

Beef Fillet Al Rossini on soft polenta with béarnaise sauce. Ratatouille

DESSERT

Chocolate & Banana Cake

Lunch:

STARTERS

Tropical green Salad with Pineapple and Passionfruit Dressing

MAIN COURSE

Salcocho, famous Dominican stew with meats and native foods with avocado and fresh coriander.

DESSERT

Cheese and Honey Mousse with strawberries

Dinner:

STARTERS

Beetroot Salad with Fetta cheese & balsamic vinaigrette

MAIN COURSE

Red Snapper, Creamed Potato with Red Bell Pepper Sauce (Grilled Veg with Fetta Cheese)

DESSERT

Fruit Pyramid with red fruit coulis



Lunch:

STARTERS

Quinoa Salad

MAIN COURSE

Paad Thai with Chicken or Vegetables

DESSERT

Ice cream

Dinner:

STARTERS

Mango and Papaya Salad

MAIN COURSE

Local Fried fish fillet with green plantain tostones

DESSERT

Strawberry mousse

Lunch:

STARTERS

Crispy Calamari Rings & Eggplant with Lemon Mayonnaise

MAIN COURSE

Chicken & Veg Mexican Burritos

DESSERT

Fresh Tropical Fruit

Dinner:

STARTERS

Vegetable Pakora with a Homemade Chutney

MAIN COURSE

Chicken Tikka with Rice, Daal, spicy cauliflower, garlic naan bread

DESSERT

Gazar Halwa

Lunch:

STARTERS

Conch Salad

MAIN COURSE

Crispy Tostada with choice of 7 fillings

DESSERT

Ice cream

Dinner: BBQ Menu

STARTERS

Beef or Vegetable Satay with sesame seeds and tamarind sauce

MAIN COURSE

Grilled fish in Banana Leaves

BBQ Ribs with sweet sour sauce

Skewered shrimp lobster and squid with onion peppers and tomato served with a herb butter and lemon sauce

Vegetarian Kebabs

Roast Potato Salad with mayonnaise fresh onions and chive

Corn on the Cob served with a parsley butter

Grilled Mediterranean Vegetables

DESSERT

Vanilla Cream Brulee

Lunch:

STARTERS

Pumpkin Cream

MAIN COURSE

Greek salad with crostini

DESSERT

Dominican sweets