



Lights.
Camera.
Action.

The show is
about to begin,
prepare to
delight all your
senses through
music, the
stage is ready,
indulge your
palate with the
best cuisine of
Punta Cana.

It's time for
Chic Cabaret &
Restaurant!

ENTREES

TROPICAL AURORA

Salad of hydroponic greens with delicate hints of exotic fruits and marinated tofu.

ANDEAN CEVICHE FROM THE SEA

Octopus and shrimp marinated in passion fruit leche de tigre, with a refreshing acidity and tropical notes.

MAIN DISHES

ATLANTIC UMAMI

Pork and chicken wontons with an Asian essence, filled with flavor and served over a subtle umami base.

CARIBBEAN SUNSET

Butter-confit fish, served with creamy spinach and edamame. A smooth and comforting dish.

ROOTS & FLAME

Slow-cooked beef short rib, accompanied by creamy beet purée and spiced apple compote. A combination that honors root-based cuisine and slow fire cooking.

DESSERT

COCONUT & PINEAPPLE BREEZE

Coconut and lime cream, roasted pineapple compote, and almond crisps. A sweet ending with a tropical essence.