

A top-down photograph of four glasses filled with a light-colored wine, arranged on a white marble surface. The glasses have a decorative, etched pattern around the rim. To the left, there are olive branches with green leaves and a few olives, one of which is dark and ripe. The entire scene is framed by a thin black border.

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# MAGNA

CLUB RESTAURANT

## APPETIZERS

🍏🌿 Greens, lettuce, blue cheese, pumpkin seeds salad  
balsamic vinegar dressing

🍏🌿 Green apple and celery sticks with crab salad,  
horseradish cream sauce

Seared foie gras, red wine poached and roasted pears,  
spiced sauce and toasted brioche

Salt fish quingombó with sautéed onions,  
cassava and dried dumplings

🍏🌿 Homemade salmon gravad lax seasoned with dill infused honey,  
sprouts salad and whole wheat bread toast

Clams and vegetables in short cilantro and sweet garlic broth,  
extra virgin olive oil

Shrimp, carrot and cabbage spring rolls, ginger and soy sauce

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🍏 These are healthy dishes which help in maintaining a balanced diet

🌿 These are gluten free dishes

## **SOUP AND VELOUTÉS**

**Fish and shrimp soup with scents of Provence,  
paprika rouille sauce**

**Split pea velouté with crispy bacon, black pepper foam**

## **FRESH PASTA AND RICE**

**Beef osso bucco ravioli, half dried tomatoes  
and onion sauce with meat juice**

🍎 **Spinach and ricotta ravioli, goat cheese and black pepper sauce**

🌿 **Saffron and shrimp arborio risotto, steamed asparagus with lime  
infused olive oil**

🌿 **Arborio rice risotto with truffle oil marinated chicken breast,  
green peas puré and parmesan cheese emulsion**

**\* Gluten free pasta available \***

## MAIN COURSES

☞ Grilled salmon filet filled with blue chees  
and zucchini, pilaf rice

Low temperature cooked lobster vol au vent in shellfish  
cream sauce, and vegetables

🍏 Steamed fish filet, crab broth reduction, sautéed bok choy

🍏☞ Marinated red tuna steak, slow-cooked tomato sauce,  
capers and pesto

Grilled spiny lobster Thermidor, grilled beef tenderloin turf and  
buttered zucchinis

☞ Grilled sirloin steak, Jamaican pepper sauce  
and Pont-Neuf potatoes

Stout beer slow-braised beef ribs, jerk style, rustic potato puré with  
olive oil, candied carrots and scallions

Grilled twelve hours marinated beef rib eye with aromatic herbs,  
onion balsamic vinegar compote, Dauphinois gratin

**Cylinder-shaped lamb roast with rosemary jus,  
Provence style vegetables**

**🌿 Braised chicken breast and sautéed shrimps,  
lobster creamy broth**

**Jerk style duck Magret, hibiscus flower compote,  
potato puré and okras**

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**🌿 These are gluten free dishes**

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase  
your risk of foodborne illness, especially if you have a medical condition.**

# Vegetarian Menu

## APPETIZERS

⦿ Blue cheese and fig salad with balsamic vinegar dressing

🌿 Variety of lettuce salad with celery, apple, lime jelly and coriander cream

🌿 Vegetables quingombó with okra, sautéed onions, cassava and dried dumplings

## SOUP

⦿🌿 Split pea cream with black pepper whipped cream

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🌿 These are gluten free dishes

⦿ These are ovo lacto vegetarian dishes

🌿 These are vegan dishes

## MAIN COURSES

🍴 Spaghetti with vegetable provençal vegetables with tomato, capers and pesto

🍴 Mushroom vol au vent with tofu and peas in creamy sauce

🍴 Spinach and ricotta ravioli, goat cheese and black pepper sauce

🍴🍴 Saffron and asparagus risotto with lime oil

🍴🍴 Risotto with caramelized carrot, puréed peas, truffle oil and Parmesan cheese emulsion

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## DESSERTS

◊ Frozen Limoncello soufflé, soft jelly and grilled pine nuts

◊ Bitter chocolate macaroon, milk chocolate mousse dumpling,  
toasted ground almonds and cocoa syrup

◊ Tropical fruits crumble, passion fruit merengue,  
pineapple ice-cream and jelly cubes

◊ Pistachio genoise with a smooth black cherry mousse, chocolate ice cream

🌿 Ask for today's ice-creams and sherbets

◊ Molten chocolate cake with rum raisin ice cream

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🌿 These are gluten free dishes

◊ These are ovo lacto  
vegetarian dishes

🌿 These are vegan dishes



## DESSERTS

### RUFFINO MOSCATO D'ASTI, ITALY

*14 % alcohol*

**Citric fruit, tropical fruit, peach aromas. Low acidity, sweet and fresh wine with a short finish.**

**\$ 40.00 USD/bottle (750 ml)**

### CAVICCHIOLI, LAMBRUSCO, ITALY

*14 % alcohol*

**Ripe black cherry and black currant fruit aromas. Low acidity, sweet fruit flavors, short finish.**

**\$ 25 USD/bottle (750 ml)**

### RESERVE MOUTON CADET SAUTERNES, FRANCE

*15% alcohol*

**Peach, honey, orange and naphthalene wine. Good acidity, sweet and high alcohol finish.**

**\$ 15.00 USD/glass (3 oz.)**

### SANDEMANS RUBY PORT, PORTUGAL

*19.5% alcohol*

**Red fruit, plum and strawberries aromas. Sweet and low acidity, with a long finish.**

**\$ 10.00 USD/glass (3oz.)**

### COCKBURNS SPECIAL RESERVE PORT, PORTUGAL

*19% alcohol*

**Ripe plum and red fruit aromas. Low acidity, sweet and long finish.**

**\$10.00 USD/glass (3oz.)**

### TOMMASI RIPASSO, ITALY

*13% alcohol*

**Elegant and sweet ripasso made from Valpolicella, Dark cherry, blueberry, mocha, earth and spice flavors, sweet and long finish.**

**\$15.00 USD/glass (3oz.)**