

EDEN ROC

CAP CANA



CULINARY EXPERIENCES



RELAIS &
CHATEAUX



Eden Roc Cenote

Romantic dinner setup in the cave



4 Course dinner



1 Champagne bottle



Violinist, Romantic trio, or Saxophonist



Roses bouquet



Private service



Couple massage (*Classic relaxation, 50 minutes*)



THE GARDEN OF EDEN

USD \$1,200 PER COUPLE PLUS TAXES

USD \$ 1000 PER COUPLES PLUS TAXES (MASSAGE NOT INCLUDED)



Sunset Sweet Emotions

Romantic dinner setup in a sand beach hole



4 Course dinner



1 Champagne bottle



Violinist, Romantic trio, or Saxophonist



Roses bouquet



Private service



Couples massage (*Classic Relaxation, 50 minutes*)

USD \$1,200 PER COUPLES PLUS TAXES

USD \$ 1,000 PER COUPLES PLUS TAXES (MASSAGE NOT INCLUDED)



Love is in the Air

Romantic dinner setup



Venues: Beach | Beach deck | Palapa garden

Riva bar private garden | La cava



4 course dinner



1 Champagne bottle



Roses bouquet



Private service

USD \$ 500 PER COUPLES PLUS TAXES
ADD A WINE PAIRING BASED ON THE MENU
(5 OPTIONS OF WINE) – USD \$ 200 PLUS TAXES



Dinner Plated Menu

STARTERS

CRUDO DE CHILLO

Raw snapper, pineapple juice & passion fruit
Crudo de chillo, jugo de piña & chinola



HOME MADE CURED SALMON

Smoked cured salmon, creme fraiche & condiments
Salmón ahumado curado, crema fresca y condimentos



PARMEGIANA MED

Caramelized eggplant parmigiana with hot & cold parmigiano Reggiano
Parmesana de berenjena caramelizada con caliente & frio de parmigiano reggiano



VITELLO TONNATO

Veal with tuna sauce and capers
Ternera con salsa de atún y alcaparras



RISOTTO ARAGOSTA

Lobster risotto with five spices and lime
Risotto de langosta con cinco especias y lima



AVOCADO SALAD

Avocado salad, heirloom tomatoes and coconut vinegar
Ensalada de aguacate, tomates heirloom y vinagre de coco





RAW

CEVICHE

Fish of the day, chulpi corn, tiger's milk, and sweet potato.
Pescado del día, maíz chulpi, leche de tigre y batata dulce



TUNA TARTAR WITH CAVIAR

Tuna tartare, soy sauce and caviar
Tartar de atún, salsa soya y caviar



ASSORTED ROLLS AND SUSHI PLATTER

Assortment of sushi rolls and sashimi with ponzu sauce
Variedad de sushi roll y sashimi con salsa ponzu





MAIN COURSES

MICHES RED SNAPPER 🍷

Miches red snapper with bok choy and coconut sauce
Chillo de Miches con bok choy y salsa coco



LOBSTER 🍷

Maine lobster, broccolini, nantua sauce
Langosta, brocolini, salsa nantua



SUCKLING PIG 🍷

Suckling pig with sour potatoes and glazed chard
Cochinillo con papas agrias y acelgas glaseadas



CHATEAUBRIAND 🍷

Snake River farm filet with vegetables salad, mashed potatoes, and vegetables
Filete de Snake River farm con ensalada de vegetales, pure de papas y vegetales



CAULIFLOWER & TOMATE 🍷

Cauliflower steak with tomato vinaigrette and curry oil
Steak de coliflor con aceite de curry y vinagreta de tomate



CHICKEN ON THE HAY FOR TWO (PARA DOS) 🍷

Criollo Chicken with hay, "Chenchén", served with vegetables
Pollo criollo con heno, "Chenchén", servido con vegetales



MISO COD 🍷

Black cod marinated in misoyaki sauce
Bacalao negro marinado en salsa misoyaki



RACK OF LAMB 🍷

Rack of lamb, pistachio crust, carrots, dates
Costilla de cordero, pistacho, zanahorias, dátiles





DESSERTS

OREO CHEESECAKE

Oreo cheesecake with dulce de leche
Cheesecake Oreo con dulce de leche



CHOCOLATE MOUSSE

Dark chocolate mousse
Mousse de chocolate negro



MOUSSE MANGO CAKE

Coconut and mango mousse
Mousse de coco y mango



LEMON PIE

Lemon pie with chocolate and matcha ice cream
Pie de limón con chocolate blanco y helado de té macha



PINEAPPLE BAKED ALASKA (FOR TWO / PARA DOS)

Pineapple with vanilla ice cream and flambe meringue
Piña con helado de vainilla y merengue flambeado



SET UP COST: UP TO 6 PEOPLE USD \$ 275 | UP TO 12 PEOPLE USD \$ 400

THREE COURSE DINNER: USD \$ 85 PER PERSON | FOUR COURSE DINNER: USD \$ 100 PER PERSON

BBQ SELECTION

One option to choose

SALADS

Avocado salad, mesclun & passion fruit dressing
*Ensalada de aguacate, mesclun
& salsa de chinola*

Watermelon & feta salad
Ensalada de Sandia y queso feta

Corn salad, cherry tomatoes & rocket
Ensalada de maíz, tomates cherry y rúcula

DESSERT

One option to choose

Tropical fruits plate
Plato de fruta tropical

Chocolate cake
Tarta de chocolate

Tres leches
Tres Leches

Cheese cake
Cheesecake



GRILL

**Choose 4 options of meat,
vegetarian or fish**



VEGETARIAN

Grilled corn on the cob with herb butter
*Maíz en la mazorca a la parrilla con
mantequilla de hierbas*

Grilled eggplant
Berenjena a la parrilla

Grilled cauliflower
Filetes de coliflor a la parrilla

Halloumi cheese skewers,
mushrooms and sweet onion
*Brochetas de queso halloumi
con champiñones y cebollas dulces*

MEAT

*Tenderloin USDA
Filete de res USDA*

*Ribeye USDA
Ribeye de res USDA*

*Sirloin USDA
Solomillo de Res USDA*

*Tomahawk (Min. 4 people)
Tomahawk (Min. 4 personas)*

*Whole chicken
Pollo criollo entero*

*Spare rib
Costilla de res*

*Beef brisket
Churrasco de res*

*Pork loin
Lomo de cerdo*

*Pork sausage
Salchicha de cerdo*

*Chicken wings
Alitas de pollo*

FISH

*Octopus
Pulpo*

*Spiny lobster
Langosta*

*Clams
Almejas*

*Red snapper
Chillo*

*Sea bass
Lubina*

*Red prawns
Camarones rojos*

*Shrimps
Camarones*

SIDES

Please choose 2

*Baked potatoes
Papas horneadas*

*Coleslaw
Ensalada de col*

*French fries
Papas fritas*

*Mashed potatoes
Puré de papas*

*Mixed grilled vegetables
Verduras mixtas a la parrilla*

SET UP COST: UP TO 6 PEOPLE USD \$ 275
UP TO 12 PEOPLE USD \$ 400
BBQ MENU: USD \$ 95 PER PERSON



VENUES

Beach wooden deck
Deck de madera frente al mar



Beach
Playa



Beach hole (4 pax max.)
Hoyo de arena en la playa (4 pers. max.)



Palapa garden.
Jardín de Palapa



La Cava



Eden Roc Cenote

(Available just with the 'Eden Roc Cenote' package. package. (8 pax max)
(Disponible solo con el paquete 'Eden Roc Cenote'. 8 pers. max.)



Outdoor events are subject to weather conditions. Eden Roc Cap Cana reserves the right to relocate an event due to extreme weather conditions.
Los eventos al aire libre están sujetos a las condiciones climáticas. Eden Roc Cap Cana se reserva el derecho de reubicar un evento debido a condiciones climáticas extremas.

TERMS & CONDITIONS

- * Taxes and gratuities are not included.*
- * Prices are subject to 10% service charge and 18% tax.*
- * Confirmation is required with at least 24 hours in advance.*
- * **Cancelation policy:** cancelation must be done with a minimum of 6 hours in advance. A penalty of the 50% of the package price will be applied if the cancelation is done less than 6 hours in advance.*
- * Packages are not subject to change and / or reimbursement or discount if unused.*
- * “No Show” will be charged 100% of the reserved service amount.*
- * Alcoholic or non alcoholic drinks are not included.*
- * Kids: Up to 4 free. Up to 12 half price.*
- * Romantic packages are based on 2 people.
In case of extra guests additional charges apply.*

USD \$ 100 plus taxes per extra adult | USD \$ 45 plus taxes per kid (4-12 years old).

A chef in a white uniform and glasses is focused on pouring a vibrant orange sauce from a glass into a dish. The background is dark, highlighting the chef's concentration and the colors of the food.

COOKING CLASS
& WINE TASTING



MIXOLOGY CLASS

Theory and practice classes to teach you how to create unique twists on classic cocktails.
Clases de teoría y práctica para enseñarle cómo crear giros únicos en cócteles clásicos.

RIVA BAR

USD \$ 35 per person



MOJITO BARTENDING CLASS

You will learn from the bottom how to prepare the classical Mojito, how to master all the tools, garnishes and local rum. Our training course is made up of easy practices.
Aprenderás desde abajo cómo preparar el clásico Mojito, cómo dominar todas las herramientas, guarniciones y ron local. Nuestro curso de formación se compone de prácticas sencillas.

RIVA BAR

USD \$ 35 per person



RHUM & CHOCOLATE

Our bar manager will introduce you to the great local rum, combined with a lovely dominican chocolate.
Nuestro gerente de bar le presentará el excelente ron local, combinado con un delicioso chocolate dominicano.

RIVA BAR

USD \$ 65 per person



MOFONGO COOKING CLASS

Immerse yourself in the culinary culture of the Dominican Republic, beyond simply eating in local restaurants with this hands-on cooking class. You will love learning about traditional mofongo cooking and tasting fresh local ingredients.

Sumérgase en la cultura culinaria de la República Dominicana, más allá de simplemente comer en restaurantes locales con esta clase de cocina práctica. Le encantará aprender sobre la cocina tradicional del mofongo y degustar ingredientes locales frescos.

BLUE GRILL + BAR

USD \$ 45 per person



SUSHI & CEVICHE COOKING CLASS

Fun and easy class that offers a wide range of sushi making techniques.

Aimed for beginners looking to understand the basics of making sushi.

Clase divertida y fácil que ofrece una amplia gama de técnicas para hacer sushi. Dirigido a principiantes que buscan comprender los conceptos básicos de la elaboración de sushi.

BLUE GRILL + BAR

USD \$ 50 per person



PIZZA COOKING CLASS

Learn how to make the authentic neapolitan pizza with our pizzaiolo.
Aprinde a hacer la auténtica pizza napolitana con nuestro pizzaiolo.

BLUE GRILL + BAR TERRACE

USD \$ 45 per person



FRESH PASTA COOKING CLASS

Some of the flavors and smells of the traditional Sunday lunches prepared by mamma.
Learn how to roll “sfoglia” (fresh egg pasta) by hand and how to prepare 3 simple different kinds of pasta.

Algunos de los sabores y olores de los tradicionales almuerzos dominicales preparados por mamá.

Aprinda a enrollar “sfoglia” (pasta fresca con huevo) a mano y a preparar 3 tipos diferentes de pasta sencilla.

BLUE GRILL + BAR

USD \$ 45 per person



WINE TASTING

Interactive class on different wines around the world, where you'll learn how to taste and to talk about wines, paired with proper appetizers.

Clase interactiva sobre diferentes vinos alrededor del mundo, donde aprenderemos a degustar y a hablar de vinos, maridados con aperitivos adecuados.

Sommelier selection of five wines: Italy – France – Spain – United States

Selección sommelier de cinco vinos: Italia - Francia - España - Estados Unidos

Selection of food pairing

Selección de maridaje

USD \$ 65 per person



Premium selection of five wines: Italy – France – Spain – United States

Selección Premium de cinco vinos: Italia - Francia - España - Estados Unidos

Selection of food pairing

Selección de maridaje

USD \$ 80 per person



Luxury Sommelier selection of five wines from: Italy – France – Spain – Argentina – United States
Selección de lujo Sommelier de cinco vinos de: Italia - Francia - España - Argentina - Estados Unidos

Selection of food pairing

Selección de maridaje

USD \$ 90 per person

LA CAVA WINE CELLAR

TERMS & CONDITIONS

- * Taxes and gratuities are not included.
- * Prices are subject to 10% service charge and 18% tax.
- * Confirmation is required with at least 24 hours in advance.
- * Cancellation policy: cancellation must be done with a minimum of 6 hours in advance.
A penalty of the 50% of the package price will be applied if the cancellation is done less than 6 hours in advance.
- * “No Show” will be charged 100% of the reserved service amount.
- * Alcoholic or non alcoholic drinks are not included.
- * Kids: Up to 4 years free. Up to 12 years half price.

TÉRMINOS Y CONDICIONES

- * *Los impuestos y propinas no están incluidos.*
- * *Los precios están sujetos a un cargo por servicio del 10% y al 18% de impuestos.*
- * *Se requiere confirmación con al menos 24 horas de anticipación.*
- * *Política de cancelación: la cancelación debe hacerse con un mínimo de 6 horas de anticipación.
Se aplicará una penalización del 50% del precio del paquete si la cancelación se realiza con menos de 6 horas de anticipación.*
- * *“No Show” se cobrará el 100% del monto del servicio reservado.*
- * *Las bebidas alcohólicas o no alcohólicas no están incluidas.*
- * *Niños: Hasta 4 años gratis. Hasta 12 años a mitad de precio.*



For Information and Reservations please contact:
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