



À NI

DOMINICAN REPUBLIC

DINING

ÀNI'S DINING PHILOSOPHY

ÀNI's dining philosophy centers on creating beautiful settings in which to savor exquisite cuisine, with every meal an unforgettable, full sensory experience.

From dinners in secluded garden glades to clifftop brunches, beach BBQs, and starlit, oceanside banquets, every meal served by ÀNI's experienced private chefs is a uniquely memorable event.

Beautiful settings become the backdrops for dishes created from the finest ingredients in line with your personal tastes and requirements – from vegan to halal and kosher - with every mouthful designed to be an unforgettable, full sensory experience.

Using only the finest ingredients and striving to source local, seasonal produce when available, ÀNI chefs take great pleasure in revealing the natural bounty of each ÀNI destination. Ingredients specific to each country – be it lemongrass or coconut milk, plantains or sugar apples – are subtly incorporated to impart a real sense of place.

Welcome to ÀNI Dominican Republic.





MENUS FROM AROUND THE WORLD

Our chefs draw their inspiration from local flavors as well as cuisines from all corners of the globe. Cooked with soul and known for its hearty generosity, Dominican fare introduces the Republic's favorite ingredients, from grilled lobster with comforting tostones (fried plantains) to classic sancocho stew with a side of mangú mash.

Showcasing the rich culinary heritage of Latin American, our menus also feature Asian and European cuisines, ensuring that every taste is accounted for.

PERSONALISED MENUS FOR EACH GROUP

The following pages include sample menus to the food and beverage selection at ÀNI Dominican Republic. These are a guideline to highlight the range of cuisine that is available and are all included within your full-board stay. Every group will receive a personalised menu, according to their occasion and reason for travel.

DIETARY REQUIREMENTS

We can accommodate whatever dietary requirements you and your group may have. With the facilities and expertise to serve Halal and Kosher cuisines, our imaginative and innovative culinary team can also produce exceptional vegetarian, vegan, dairy-free, and gluten-free fare. Personal preferences are always taken into account – with no like or dislike too small to be remembered.

KIDS MENUS

A range of kids menus are available on request for Little ÀNI guests.

BREAKFAST MENU

GOOD MORNING 'HEALTHY SHOTS'

Cleansing - Beetroot, apple, lemon

Energize - Carrot, apple, ginger, orange

Revitalize - Pineapple, cucumber, apple, celery

BREAD SECTION

Pastry Box - Muffins, cinnamon roll, banana bread

Preserves/Spreads

3 types of jams, jelly, peanuts, Nutella

Bread Box - White bread, brown bread, multi-grains bread

COLD CUTS

Cured and Smoked Charcuterie

Cheese Platter

MADE TO ORDER

Eggs cooked in any style, bacon, sausages

ROTATED BREAKFAST SPECIALS

MEXICAN BREAKFAST

Huevos Rancheros

ENGLISH BREAKFAST

Bacon, Sausage, Egg, Beans, Mushroom, and Tomatoes

OATMEAL

Warm oatmeal, cinnamon, lemongrass, kaffir lime

EGGS BENEDICT OR EGGS FLORENTINE

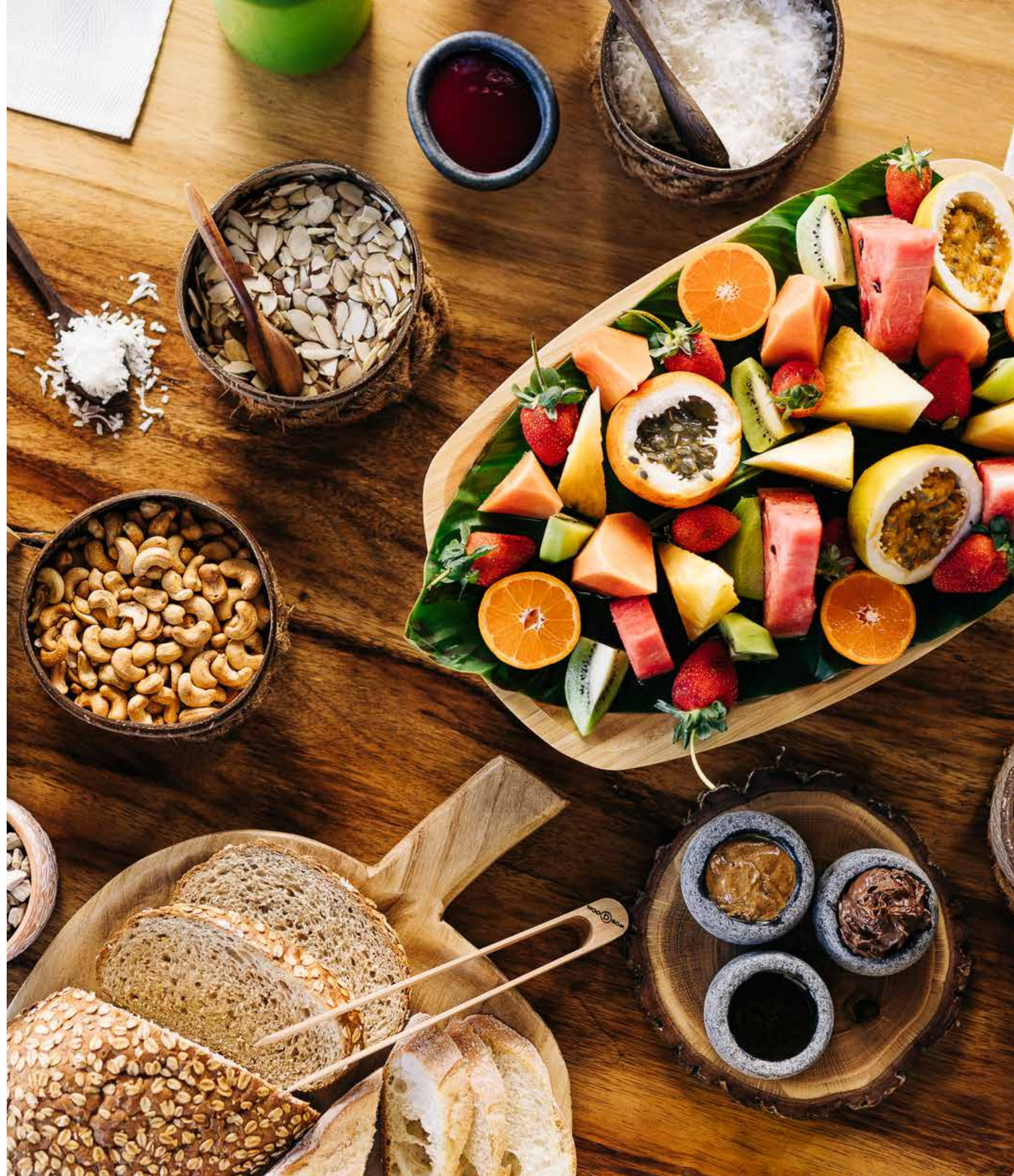
Poached egg on English with cold meat (or) spinach topped with hollandaise sauce

PANCAKES

Vanilla flavored Pancake /Waffles /Crepes with maple syrup or honey

FRENCH TOAST

With maple syrup





LOCAL CUISINE - FAMILY STYLE LUNCH

SOUP OF THE DAY

Local pumpkin cream soup flavored with fresh aromatic herbs and sweet potato

SALAD

Seasonal cucumber, avocado, and tomato tossed with spicy regional vinaigrette

MAIN COURSE

Freshly caught red snapper with coconut curry sauce Caribbean style
Farm-raised chicken breast grilled with chef-style creole sauce

SIDES

Tostones, white rice, aromatic herbs stew beans

DESSERT

Greek yogurt topped with tropical mixed fruit

LOCAL CUISINE - BEACH BARBEQUE

SALAD

Roasted broccoli & cauliflower salad served with sunflower seed and house-made creamy dressing
Mango & avocado salad served with onion dressing and topped with pistachio

MAIN COURSE

Smoked pork baby back rib with passion fruit BBQ sauce glaze
Grilled crayfish served with brown butter garlic flavor
Grilled jerk chicken served with BBQ sauce spicy

SIDES

Anguillian-style johnny cakes
Grilled corn on the cob with herb butter
Grilled vegetables with basil pesto

DESSERT

Freshly baked cookies with homemade vanilla ice cream





LOCAL CUISINE - FAMILY STYLE DINNER

SOUP OF THE DAY

Sancocho, Mixed meat stew with sweet corn

SALAD

Pickles onions, avocado, and shrimp with lemon vinaigrette

MAIN COURSE

Whole fried local red snapper served with cilantro and coconut sauce

'Chivo Guisado' Goat meat stew cooked with Caribbean herbs

'Lechon Asado' Slow-cooked pork with crispy skin served with chili and lemon salsa

SIDES

White rice cooked with green pigeon peas

Oven cooked sweet potatoes

Oven baked ripe plantain

Tostones

DESSERT

Tres leches

LOCAL CUISINE - SET DINNER

AMUSE BOUCHE

Fresh tuna and crunchy calamari drop ceviche with a hint of Caribbean flavors

SOUP OF THE DAY

Charred leak with foam of butter on pomme de terre

SALAD

Sous-vide pickled watermelon with mesclun green tossed with feta cheese

PALATE CLEANSER

Raspberry infused with Brugal rum granita

MAIN COURSE

Lamb rack coated with green pistachio dust

served with potato dauphine and red wine bloody orange

DESSERT

Dominican chocolate lava cake with vanilla ice cream

INTERNATIONAL CUISINE - LUNCH

SOUP OF THE DAY

Fresh tomato cream soup drizzled with basil and hot chili oil

SALAD

Mixed vegetable salad with crispy octopus and spicy sweet dressing

MAIN COURSE

Oven roast beef tenderloin with fresh mushrooms sauce

Pan-fried fresh grouper filet with garlic and parsley

SIDES

Celery root puree

Sautéed broccoli with toasted almond

DESSERT

Deconstructed cheesecake with passion fruit coulis

INTERNATIONAL CUISINE - FAMILY STYLE LUNCH - MEXICAN

SOUP OF THE DAY

Tomato soup served with corn tortillas

SALAD

Mexican street corn salad with lemon juice and olive oil

MAIN COURSE

Chicken fajita

Beef fajita

Fish taco served with pickled cabbage and sour cream

SIDES

Freshly baked cornbread

Black bean rice with sweet peppers and herbs

Sautéed sweet peppers and onion

Warm flour tortillas

DESSERT

Tequila-glazed pineapple with mild spicy chocolate hot fudge







INTERNATIONAL CUISINE - FAMILY STYLE DINNER - INDIAN

SOUP OF THE DAY

Yellow lentils cooked with spices and topped with fresh coriander

SALAD

Chickpea, cucumber and onion salad with a hint of lemon and yogurt

MAIN COURSE

Classic butter chicken

Chicken cooked with cashew and tomato with Indian herbs

Mutton rogan josh

Slow-cooked mutton with hot spices

Aloo jeera

Potato cooked with cumin and spices

SIDE

Garlic rice, Pickles, Raita

DESSERT

Alphonso mango kulfi

INTERNATIONAL CUISINE - FAMILY STYLE DINNER - ITALIAN

SOUP OF THE DAY

Italian style Vegetables Minestrone Soup

SALAD

Traditional Caprese Salad with fresh tomato and mozzarella with pesto sauce

MAIN COURSE

Chicken Milanese (tomato and basil sauce)

Grouper Filet with a Florentine sauce

Fresh Mushroom Risotto

Herbs marinated Grilled Zucchini

DESSERT

Traditional Tiramisu

BEVERAGES

The following beverages are stocked at ÀNI Dominican Republic and provided to our guests at no additional cost. We are more than happy to substitute and/or complement our selection with comparable beverages, spirits and wines. Cocktails /Signature Cocktails, mocktails and smoothies are also included.

A separate menus are available for these items including 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 Añejo
Barceló White Rum
Malibu Coco Rum
Malibu Pineapple Rum

WHISKY

Johnnie Walker Black Label
Dewar's 12 Years

GIN

Tanqueray 10
Bombay Sapphire

VODKA

Grey Goose
Absolut
Tito's

BOURBON

Woodford Reserve
Maker's Mark
Jack Daniels

TEQUILA

Don Julio Silver
Don Julio Reposado
José Cuervo Reposado

RED WINES

Wente Cabernet Sauvignon
Bodega Del Fin Del Mundo Pinot Noir
Robert Mondavi Private Selection
Luigi Bosca Malbec
Yellow Tail

WHITE WINES

Atlantis By Maetierra
Wente Chardonnay
Santa Margherita Pinot Grigio
Clarendelle Bordeaux
Matua Sauvignon Blanc

ROSÉ WINES

Whispering Angel Rose
By OTT, Côtes de Provence
Decoy Rose

SPARKLING WINES

Segura Viuda Brut Vintage Gran Reserva
Barollo Prosecco
Cantine Maschio Rose

BEER

Presidente
Presidente Light
Corona

APERITIF

Campari
Aperol
Martini Extra Dry
Martini Rosso

DIGESTIF

Baileys
Cointreau
Amaretto
Kahlua

SOFT DRINKS

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

FRESH JUICES

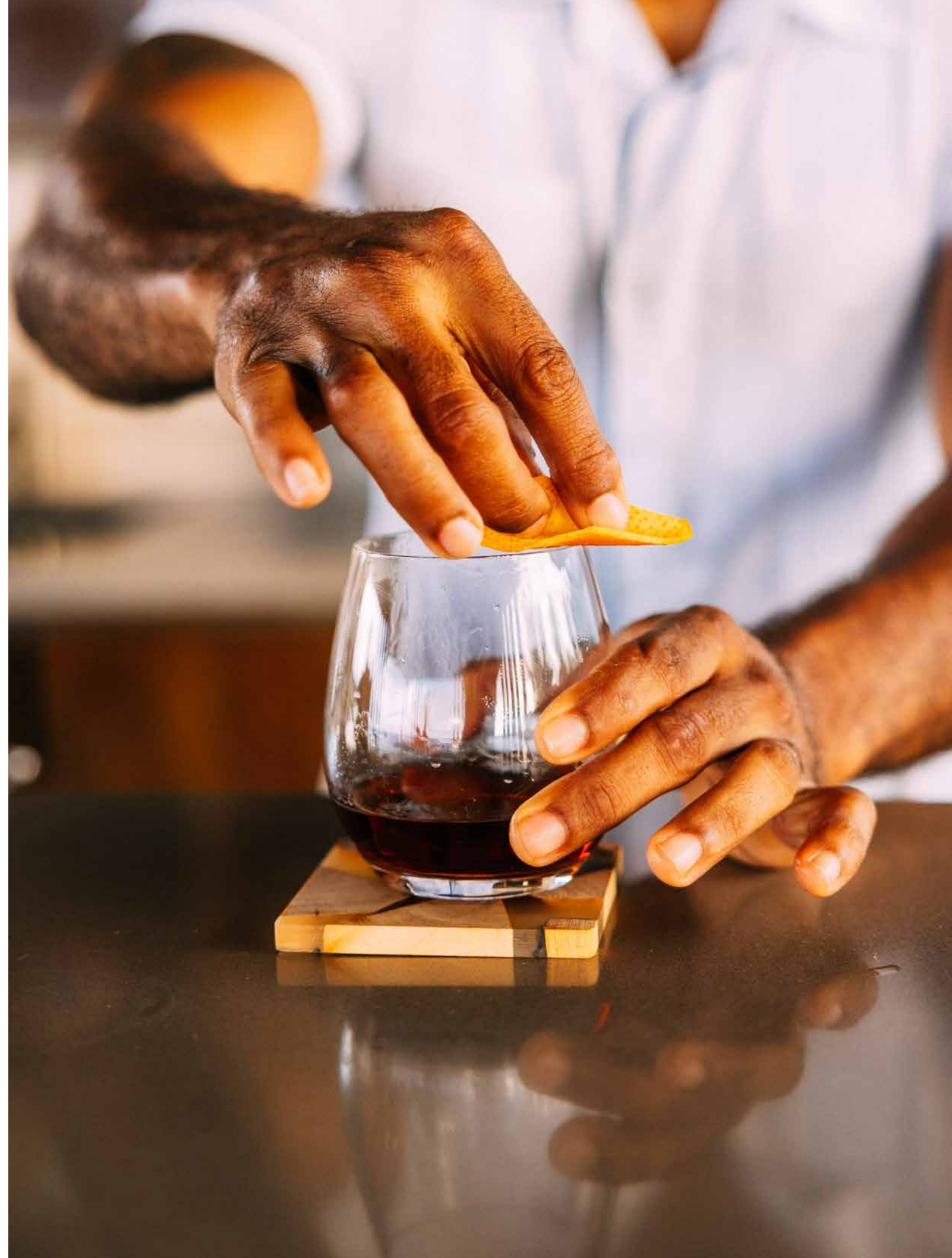
Apple, Orange, Beet, Carrot
Tomato, Fresh Watermelon
Pineapple

WATER

ÀNI Filter Water
San Pellegrino

ÀNI DETOX WATER

Apple, Orange,
Lemon, Cucumber





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