

# Explora Lounge Food Menu

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## TO SHARE

### Mediterranean Mezze & Antipasti

*Hummus royale, baba ghanoush,  
whipped feta crostini, marinated artichokes,  
grilled vegetables, Sicilian olives, green falafel,  
rosemary focaccia & warm pita, Manchego*

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## APPETIZERS

### Vietnamese Summer Rolls

*Fresh herbs, crisp vegetables & peanut dipping sauce*

### Pacific Crab & Avocado Roll

*King crab, premium sushi rice,  
avocado, cucumber, sesame & yuzu soy*

### French Country Petite Pâté en croute

*Pickles & whole grain mustard*

### Chilled Jumbo Shrimp Cocktail

*Spicy cocktail sauce & lemon*

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## SOUPS

### Roasted Pumpkin Cappuccino

*Coconut foam, fresh ginger & aromatic spices*

### Thai Coconut Tom Kha Soup

*Free-range chicken or shrimp,  
lemongrass, galangal & coriander*

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## SALADS & BOWLS

### Baby Gem Caesar Salad

*Anchovy dressing, 36-month Parmigiano Reggiano*

*Grilled farm raised chicken breast on request*

### Artichoke bottom

*Truffle vinaigrette, baby greens,  
shaved Parmigiano Reggiano*

### Levantine Garden Salad (PB)

*Pomegranate, herbs & sumac dressing*

### Tuna Tataki Poke Bowl

*Mediterranean red tuna, sushi rice,  
wakame, mango, edamame, carrots,  
white cabbage, ginger pickles,  
miso mustard vinaigrette*

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## SANDWICHES

### Butter-Poached Lobster hot-dog

*Brioche bun, Aji Amarillo mayonnaise  
& crispy onions*

### Explora Signature Club

*Roasted striploin, chicken, bacon,  
Swiss cheese, boiled egg, tomato & mayonnaise  
on triple-decker toast*

### Explora Green Club Sandwich (PB)

*Grilled vegetables, tofu, arugula  
& plant-based herb mayonnaise  
on toasted whole wheat bread*

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## BURGERS

### Black Angus House Burger

*Sesame bun, fries & classic garnishes?*

*Your choice of Swiss cheese or Cheddar*

### Wagyu Beef Sliders

*Three mini-brioche burgers, arugula, tomato,  
provolone & smoked mozzarella*

### Explora Signature Dry-Aged Burger

*Red onion confit, Taggiasca*

*olive jam & alpine cheese*

### Mediterranean Za'atar Burger

*Charcoal bun, eggplant & zucchini patties,  
goat cheese cream, red beet, onion compote*

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## PLANT-BASED

### Mexican Street Grilled Corn & Avocado (PB)

*Aromatic Tajín spice butter,  
whipped feta, & charred lime*

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## DESSERTS

### Chocolate Addict Tart

*70% chocolate ganache & crisp*

### Japanese Matcha Cheesecake

*Premium green tea cheesecake*

### Classic Tiramisu Verrine

*Mascarpone cream, espresso & cocoa*

### Seasonal Fruit Selection

*Freshly cut seasonal fruits & berries*

### Vitamin Sea Smoothie (PB)

*Almond mylk, mixed red berries,  
pineapple, banana*

### Ice cream

*Vanilla / Berry / Mango*

### Plant-based chocolate ice cream (PB)

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## CHEESE

### Nut-Crusted Brie de Meaux

*Boston lettuce hearts & herb vinaigrette*

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