

**ARIA**  
**AMAZON**  
**DINING**  
FRIDAY



## **BREAKFAST**

Cereals

Dried Fruits

Local Fruits

Coffee and Infusions

Selection of Fresh Juices

Natural and Fruit Yogurts

Assorted Breads

Butter and Jam Made with Local Fruits

Selection of Cheese and Ham

Local Chorizo and Calabresa with green pepper

Fried Plantains


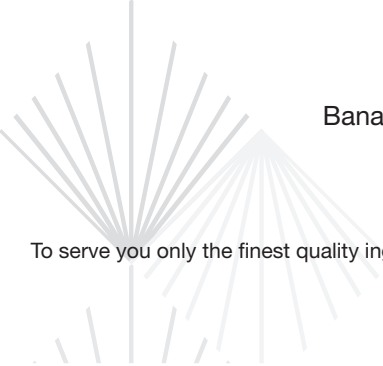
Apple Strudel

Cinnamon Roll

To Order

Eggs any Style

Banana Waffles and Maple Syrup



To serve you only the finest quality ingredients and freshest produce, our chef may deviate slightly from the menu as required



## BUFFET LUNCH

Corn Bread

Avocado & Fresh White Corn Salad

Lettuce Salad with Creamy Pepper Dressing

Leek Quiche

Refried Yellow Potatoes

Roasted Beets & Carrots

Black Olive Rice

Oven Roasted Chicken

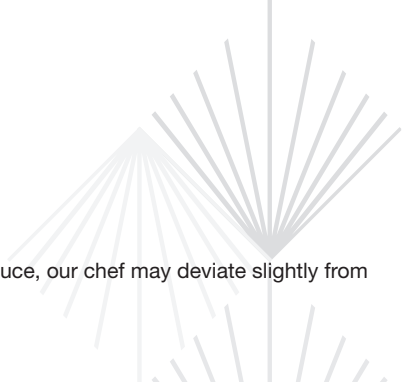
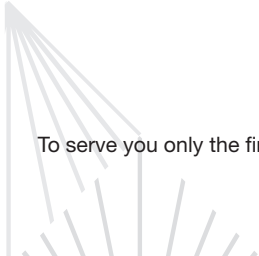
Fruit Chutney

Marinated Sweet Chili Peppers



Creamy Coffee with Chocolate Tapioca Ice Cream

Henna Fruit & Toffee Cake



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## DINNER

Charcoal Bread, Cheese Sticks, Bean Hummus & Sacha Inchi Oil


Cold Heart of Palm Cream Soup

Goat Cheese Salad with Eggplant and Roasted Tomatoes

Roasted Pig with Potato-Garlic Puree and Caramelized Onions


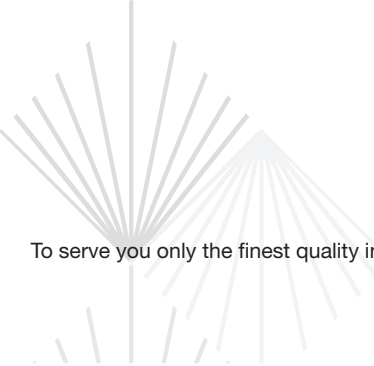


Ginger & Carrot

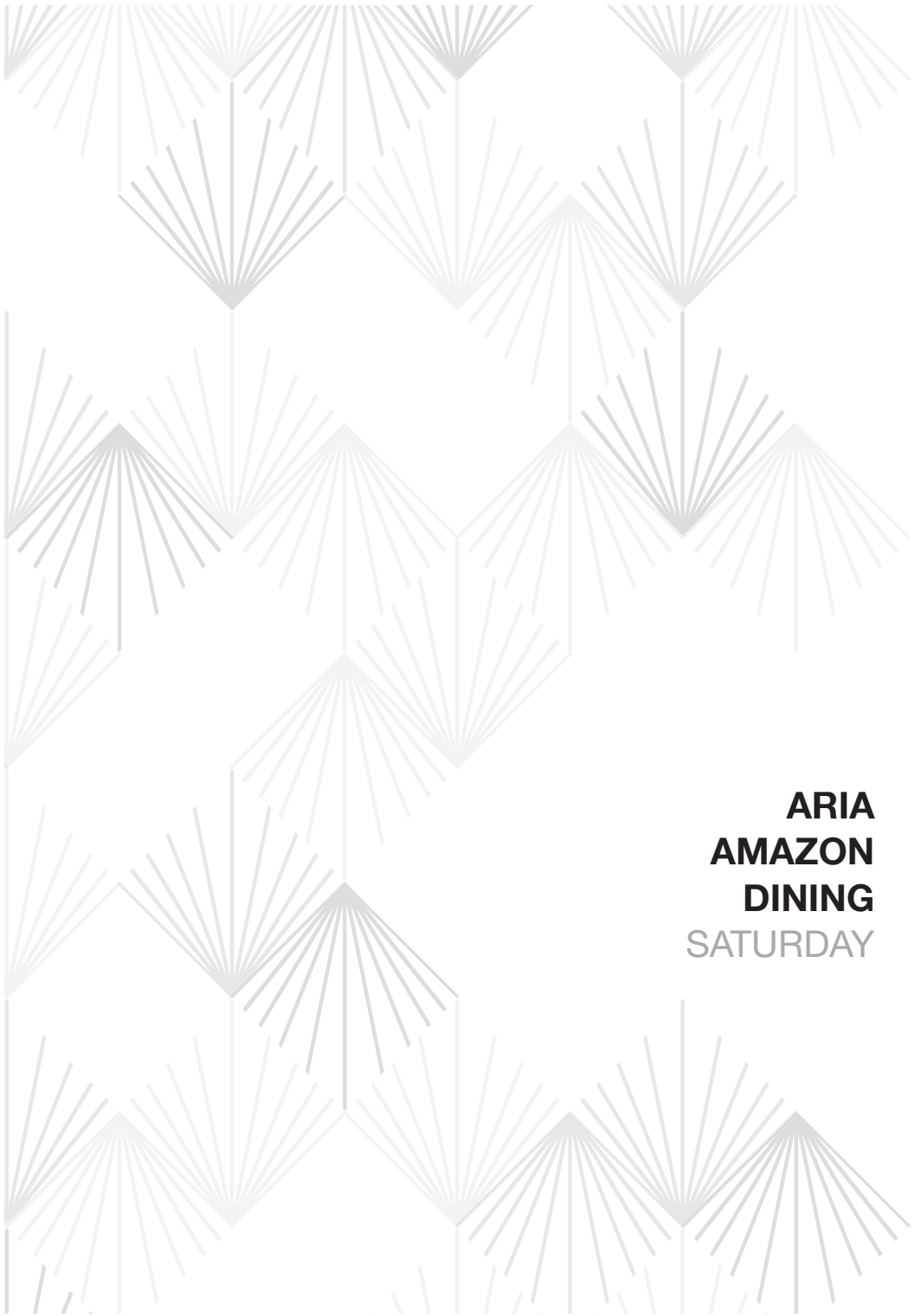


Camu Camu and Nutmeg Crème Brûlée

Peanut Butter and Chocolate Cones



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**ARIA**  
**AMAZON**  
**DINING**  
SATURDAY



## **BREAKFAST**

Cereals

Dried Fruits

Local Fruits

Coffee and Infusions

Selection of Fresh Juices

Natural and Fruit Yogurts

Assorted Breads



Butter and Jam Made with Local Fruits

Selection of Cheese and Ham

Selection of Sausages

Crispy Bacon and Cecina with Cocona Sauce


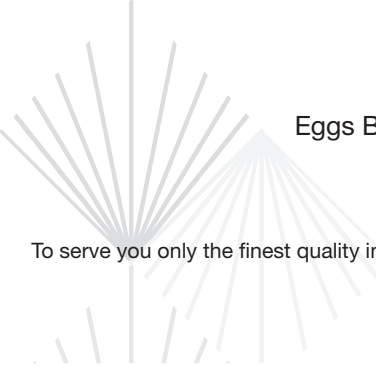
Ripe Plantains

Aguaje Muffins and English Cake

To Order

Eggs any Style

Eggs Benedict and Cocona Bearnaise



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## **BUFFET LUNCH**

Egg Drop Soup

Pickled Turnip

Soy Bean Sprouts, Cucumber and Fried Noodle Salad  
with Sesame Vinaigrette

Fried Pork Wonton with Camu Camu Sauce

Amazon Shrimp Summer Rolls with Spicy Sauce

Grilled Chicken Skewers with Chili Jam

Smoked Pancetta with Sweet and Sour Sauce

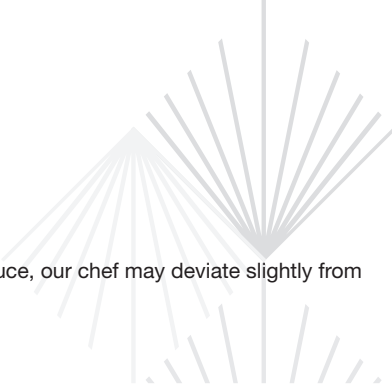
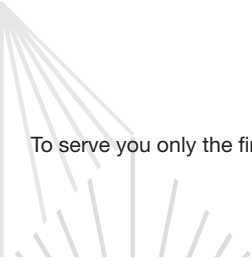
Stir-Fried Rice Amazon Style

Sautéed Paiche Fish in Coconut-Turmeric Sauce

Peking Duck Served in Lettuce Wraps with Hoisin Sauce

Orange Crème Caramel

Starfruit and Brazil Nut Crumble



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## DINNER

Brazil Nut Bread, Garlic Cheese Grissini, Crème Fraiche

Poached Egg with Creamy Hearts of Palm and Cecina Bits


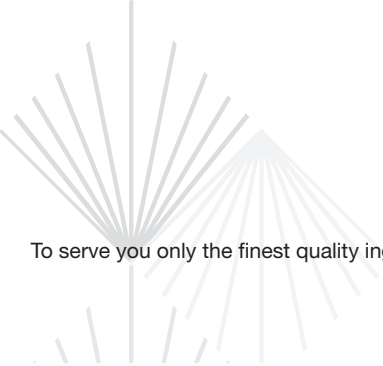
Grilled Jumbo Crayfish with Roasted Cocona Sauce

Seared Duck Breast with Achiote Sauce and Taro Root

Acai and Camu Camu

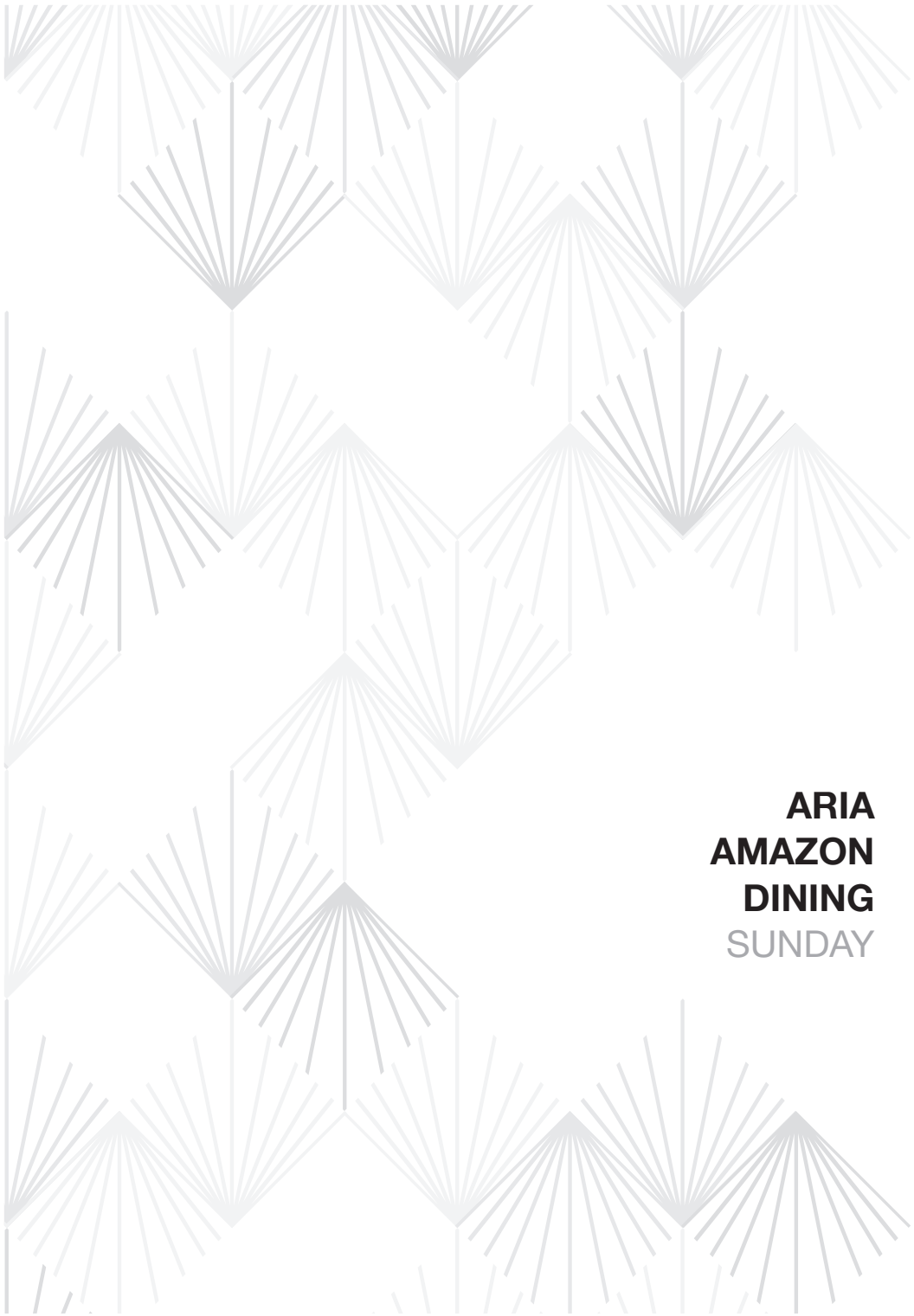
Coconut Tapioca with Mango Sorbet

Bitter Chocolate Truffles



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**ARIA**  
**AMAZON**  
**DINING**  
SUNDAY



## **BREAKFAST**

Cereals

Dried Fruits

Local Fruits

Coffee and Infusions

Selection of Fresh Juices

Natural and Fruit Yogurts

Assorted Breads

Selection of Cheese and Ham

Butter and Jam Made with Local Fruits

Cecina and Fried Chorizo with Cocona Sauce

Fried Plantains


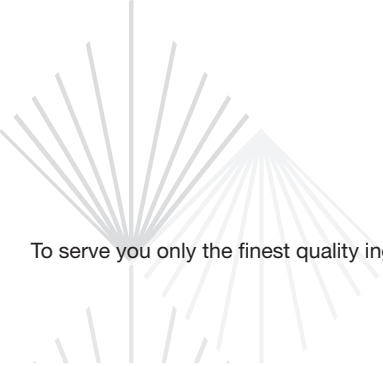
Mango Muffins

Chocolate Cake

To Order

Eggs any Style

Hot Cakes



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## BUFFET LUNCH

Focaccia Bread

Caprese Salad

Pizzetas with Mozzarella and Prosciutto

Grilled Shrimp and Local Fresh Beans Salad

Eggplant Parmigiana

Pumpkin Tortellini with Sage Butter

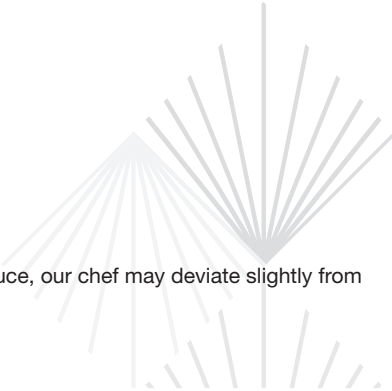
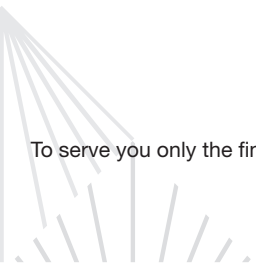
Yucca Gnocchi with Pesto

Penne in Pink Vodka Sauce

Brasato al Barolo with Creamy Polenta

Sabayon with Fresh Amazon Fruit

Warm Apple Tart with Cinnamon Ice Cream



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## DINNER

Crispy Paiche Skin, Rocoto Grissini  
Andean Soy Bean Hummus, Pita Bread


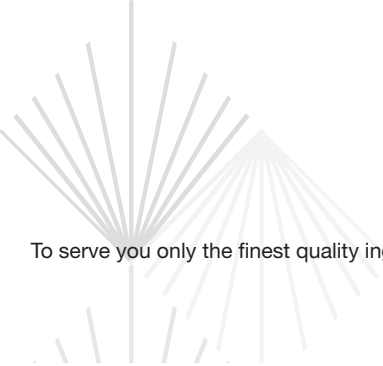
Quinoa Krispies and Roasted Vegetable Salad  
Pan Seared Trout with Capers Butter and Mashed Fava  
Beans

Slow-cooked Sirloin Steak with Stewed Potatoes and  
Peanuts



Lime and Black Mint

Wild Andean Blueberries and Cream Cheese Trifle  
Coca Leaf Alfajores



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**ARIA**  
**AMAZON**  
**DINING**  
MONDAY



## **BREAKFAST**

Cereals

Dried Fruits

Local Fruits

Coffee and Infusions

Selection of Fresh Juices

Natural and Fruit Yogurts



Assorted Breads

Butter and Jam Made with Local Fruits

Selection of Cheese and Ham

Fresh Corn and Peanuts Tamales

Chorizo and Calabresa with Green Pepper Sauce




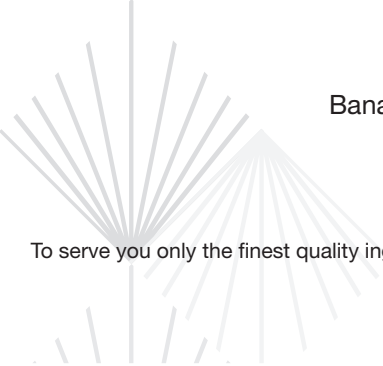
Pineapple Cake

Coconut Muffins

To Order

Eggs any Style

Banana Waffles and Maple Syrup



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## BUFFET LUNCH

Classic Cheese Burger

Veggie Burger

Amazonian Fish Burger

Mesclun Salad with Dijon Mustard Dressing

Truffle and Parmesan Fries

Sweet Potato Shoestring Fries

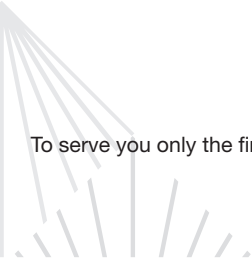
Onion Rings

Spicy Coleslaw

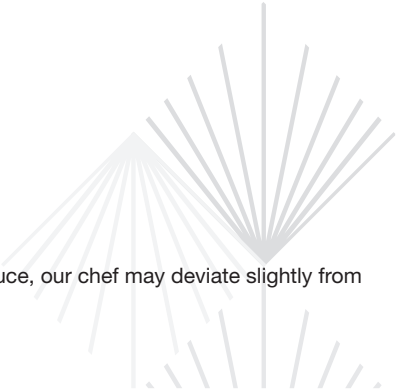
Pickles

Roasted Pineapples with Three Milks Cake

Brownies and Pecan-Caramel Ice Cream Sandwich



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## DINNER

Sun-dried Tomato Bread, Ripe Plantain Chips, Local Lime  
Butter

Wild Mushroom "Nina Juane"


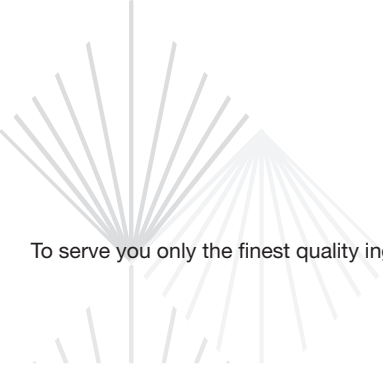
Crunchy Avocado and Fresh Buffalo Mozzarella Salad  
Grilled Paiche with Chorizo Sauce and Snake Fruit Puree



Araza

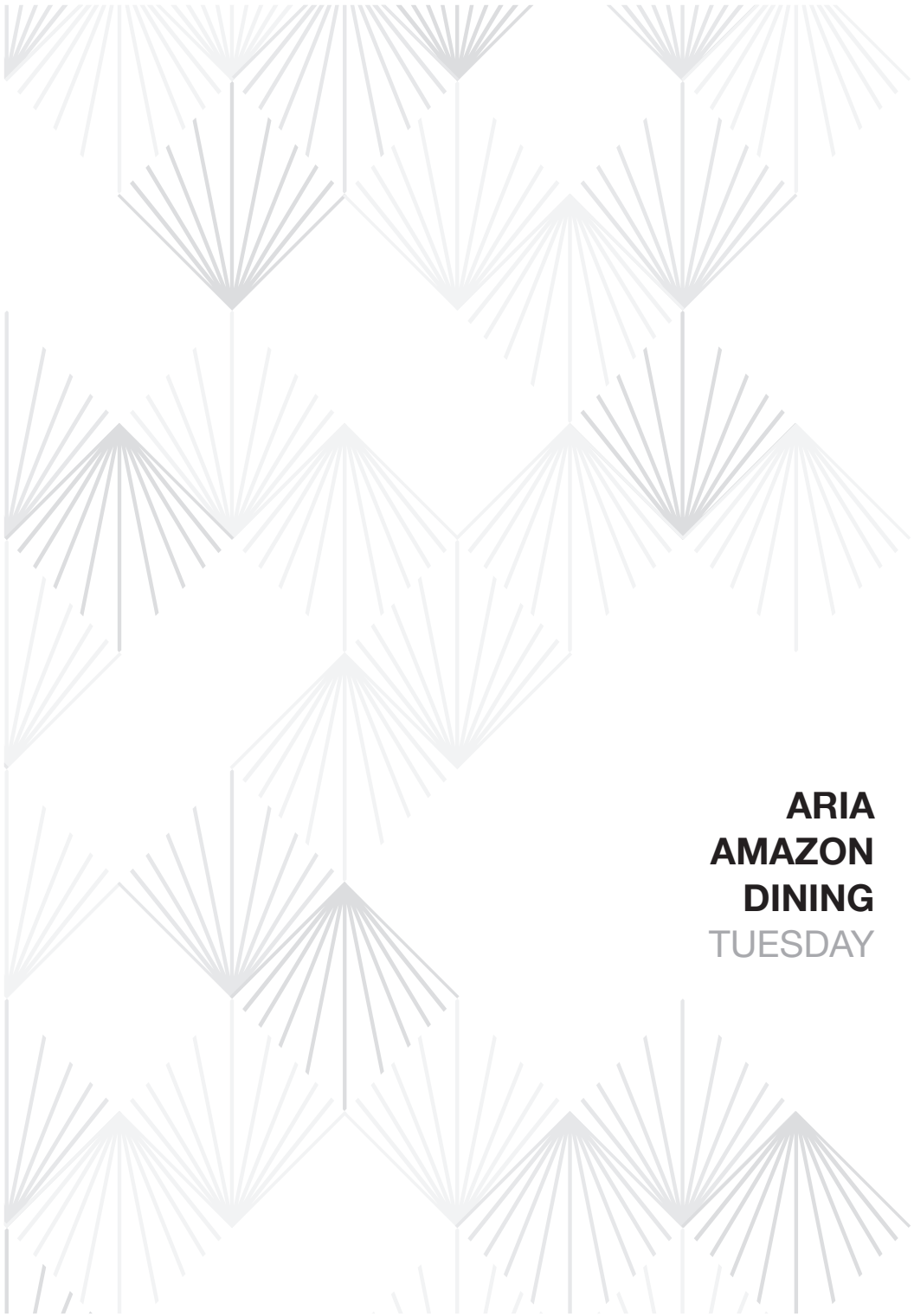
Pasifloras and Brazil Nuts Crumble

Chocolate Ñutos



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**ARIA**  
**AMAZON**  
**DINING**  
TUESDAY



## **BREAKFAST**

Cereals

Dried Fruits

Local Fruits

Coffee and Infusions

Selection of Fresh Juices

Natural and Fruit Yogurts

Assorted Breads

Butter and Jam Made with Local Fruits

Selection of Cheese and Ham

Crispy Bacon & Cecina with Cocona Sauce

Fried Plantains


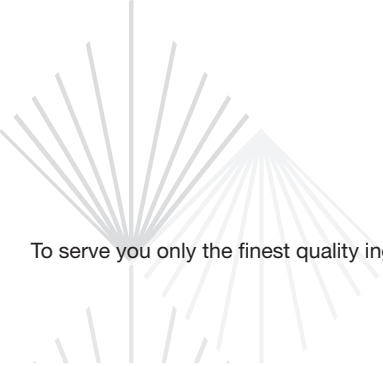
Orange Cake

Cacao Muffins

To Order

Eggs any Style

Eggs Benedict and Cocona Bearnaise



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## BUFFET LUNCH

Yucca Bread

Amazonian Chef's Salad

Fresh Hearts of Palm with Brazil Nut Oil

Spicy River Snails with Tapioca and Turmeric Sofrito

Poached Paiche Salad

Grilled Lady Finger Bananas

Grilled Tiger Catfish Wrapped in Bijao Leaf

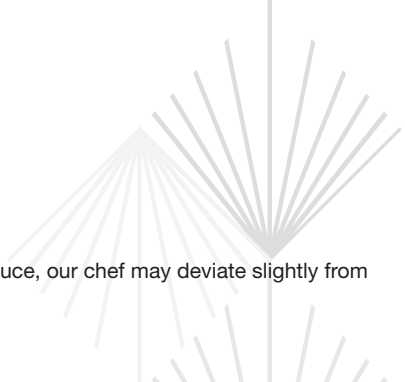
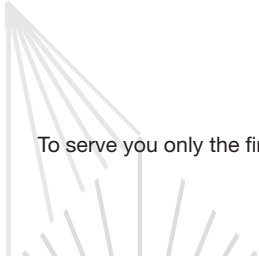
Chicken Stewed in Fermented Palm Fruit

Sautéed Beef Tenderloin Aqua Style

Rice & Beans

Coconut Sweets with Caramel Ice Cream

Snake Fruit Pie



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## DINNER

Black Olive Bread, Basil Grissini, Olive Oil, Chives,  
Balsamic and Maras Salt

Chicken Consommé


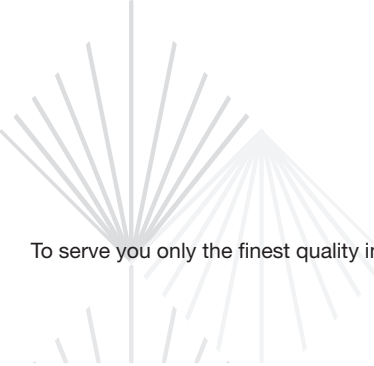

Roasted Tomato Risotto with Ginger Flowers

Lamb Shoulder with Refried Yellow Potatoes and Sautéed  
Spinach

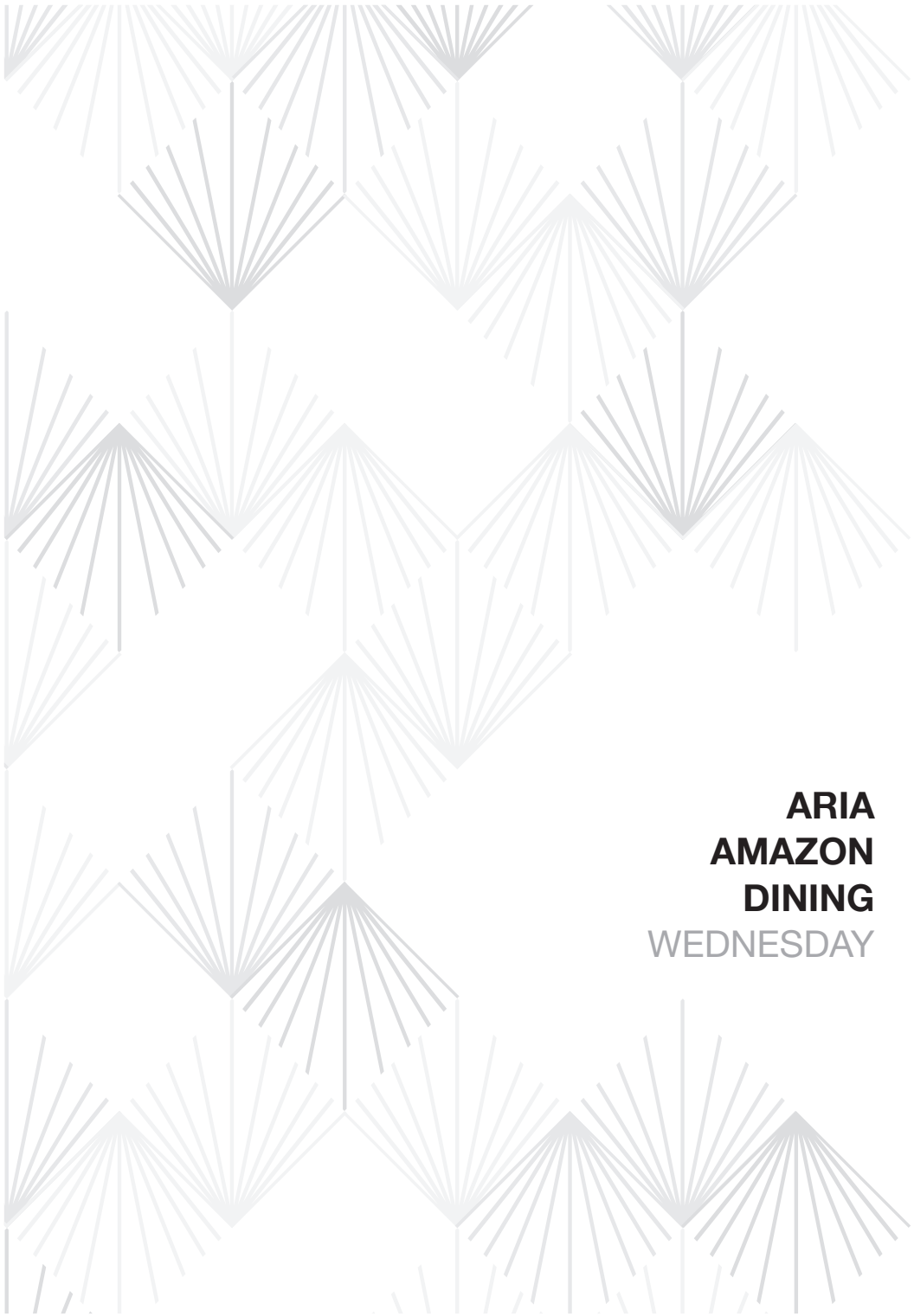


Cashew Fruit and Lime

Creamy Soursop and Banana Yogurt with Crunchy Quinoa  
Charapita Chili Pepper Marshmallows



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**ARIA**  
**AMAZON**  
**DINING**  
WEDNESDAY



## **BREAKFAST**

Cereals

Dried Fruits

Local Fruits

Coffee and Infusions

Selection of Fresh Juices

Natural and Fruit Yogurts

Assorted Breads

Butter and Jam Made with Local Fruits

Selection of Cheese and Ham

Fresh Corn and Peanuts Tamales

Chorizo and Calabresa with Green Pepper Sauce

Fried Plantains


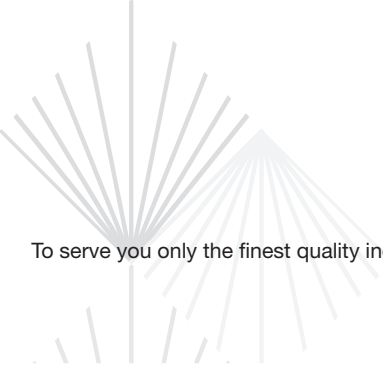
Dried Fruits Muffin

Carrot Cake

To Order

Eggs any Style

Hot Cakes




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## BUFFET LUNCH

Baguette



Spinach Salad with Roasted Pecans in Blue Cheese Dressing

Local Heirloom Tomatoes with Green Onions and Balsamic Vinaigrette

Corn with Cumin Butter

Roasted Pumpkin with Molasses and Cinnamon

Baked Potatoes with Sour Cream

Coconut Rice

Dorado Catfish Brochettes

Pork Spare Ribs


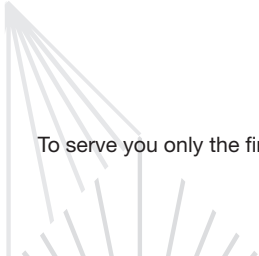
Portobello Mushrooms

Sauces: Chimichurri, Aji Amarillo, Charapita, Whole Grain Mustard



Purple Corn Pudding with Local Fruit Preserves

Peruvian Dark Chocolate Mousse



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## DINNER


French Rolls, Crackers, Brazil Nut and Chili Sauce

Fresh Corn Cake with Shrimp Salad and Crème Fraiche

Armor Catfish Broth with Cecina and Sachaculantro


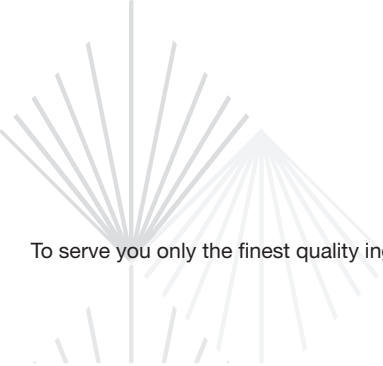
Rib-Eye with Peanut Sauce and Local Greens

Passion Fruit and Lemongrass



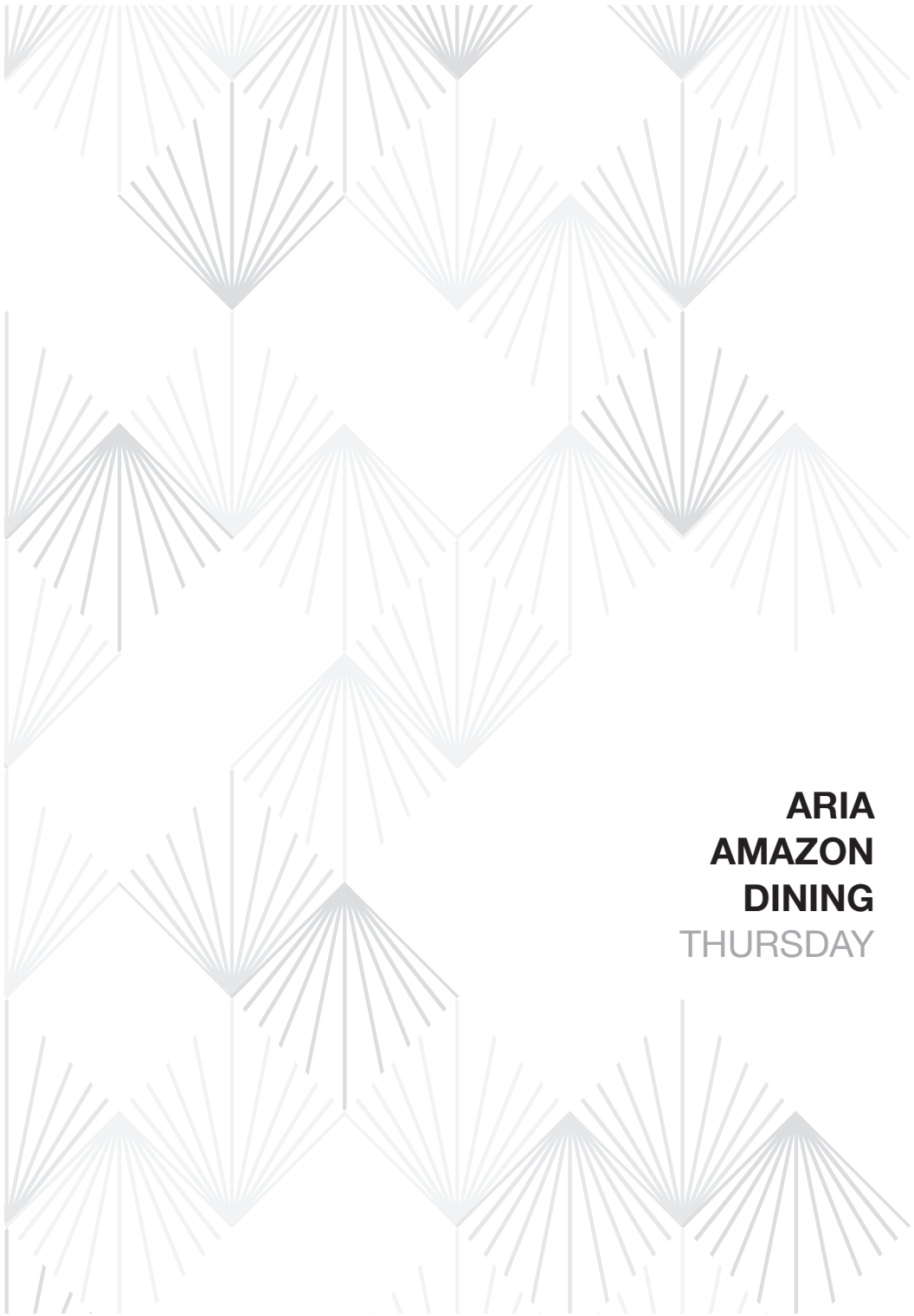
Pickled Cucumber, Copoazu Ice Cream and Wild Honey

Almond Biscotti



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**ARIA**  
**AMAZON**  
**DINING**  
THURSDAY



## **BREAKFAST**

Cereals

Dried Fruits

Local Fruits

Coffee and Infusions

Selection of Fresh Juices

Natural and Fruit Yogurts

Assorted Breads

Butter and Jam Made with Local Fruits

Selection of Cheese and Ham

Selection of Sausages

Cecina and Fried Chorizo with Cocona Sauce


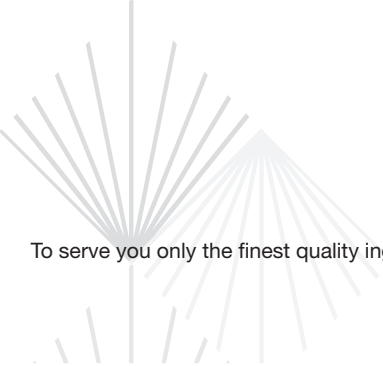
Araza Cake

Banana Muffins

To Order

Eggs any Style

French Toast



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## BUFFET LUNCH

Potato Bread

Grilled Amazon Fish Ceviche

Tiger's Milk and Corn Cakes

"Causa" with Shrimp Escabeche

Cilantro and Fresh Corn Tamales with Cream Cheese

Pork Stewed

"Arroz con Pato"

Poached Catfish

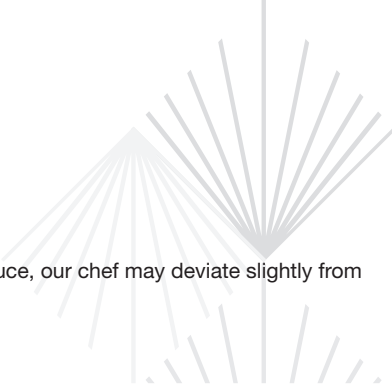
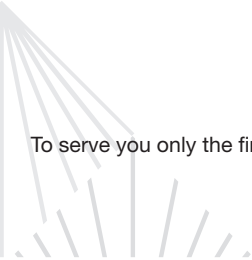
Stewed Beans

Fried Yucca

"Suspiro de Limeña"

Pumpkin and Sweet Potatoes Donuts

Alfajores with Dulce de Leche



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## DINNER

Tapioca Fritters with Chili Jam


Squash and Mandarin Cream Soup

Bamboo Grilled Freshwater Shrimp

Braised Chicken with Aji Negro, Achiote Rice and Farofa


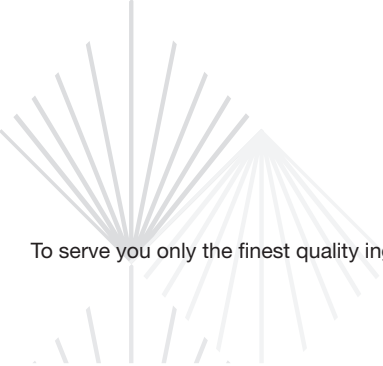


Starfruit



Banana Soufflé with Tumbo Sauce

Brazil Nut Toffee



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