

EDEN ROC
CAP CANA

MEDITERRANEAN HEART
&
FRENCH PRECISION



GUEST CHEF
ALBERTO MARCOLONGO

FEBRUARY 26 - MARCH 1

2026

GUEST CHEF
ALBERTO MARCOLONGO



EDEN ROC

CAP CANA

THURSDAY, FEBRUARY 26

7:00 PM



THE ITALIAN NIGHT UNDER THE STARS



The Italian Table Under the Stars is a celebration of authentic Italian conviviality, set directly on the beach.

This experience brings guests back to the essence of Italy: sharing food, conversation, and emotion around the table, with the sea as a backdrop and the stars above.

The menu is served family-style, encouraging connection and warmth, just as in an Italian home.

EDEN ROC BEACH

THE ITALIAN NIGHT UNDER THE STARS

LIVE STATION 1 - CHEF ALBERTO MARCOLONGO



LIVE COOKING

Paccheri Aglio e Olio

Paccheri pasta, garlic, chili, extra virgin olive oil

Spaghetti all'Assassina

Crispy spaghetti cooked in a spicy tomato sauce

BUFFET SELECTION

Stracciatella & Cime di Rapa

Creamy stracciatella, sautéed broccoli rabe

Black Arancini, Octopus & Lime

Squid ink rice croquettes, tender octopus, citrus touch

Bruschetta Taleggio & Roasted Bell Pepper

Grilled bread, melted taleggio, sweet roasted peppers

Panzanella Toscana

Tuscan bread salad, tomato, cucumber, basil

Riso al Salto

Crispy saffron rice cake

Torched Snapper

Gremolata, lightly seared snapper, parsley, garlic, lemon

PIZZA & FOCACCIA STATION

Focaccia Barese

soft focaccia, cherry tomatoes, oregano, olive oil

Pizza Marinara in Teglia

Crispy Roman-style pizza, tomato sauce, garlic, oregano

DESSERT

Sgroppino

Lemon sorbet, prosecco, vodka

EDEN ROC BEACH

THE ITALIAN NIGHT UNDER THE STARS

LIVE STATION 2 - ADRIANO VENTURINI | EDEN ROC



LIVE COOKING

Gnocchi al Pomodoro

Potato gnocchi, fresh tomato sauce, basil

Porchetta Umbra

Slow-roasted pork belly, fennel, rosemary, garlic, crispy skin,
served with rosetta bread

BUFFET SELECTION

Vitello Tonato

Veal slices, creamy tuna sauce, capers

Parmigiana Estiva

Layered eggplant, tomato, basil, mozzarella

Pasta e Ceci with Shrimps

Chickpea pasta, garlic, rosemary, shrimp

Saltimbocca alla Romana

Veal, prosciutto, sage, white wine sauce

Stuffed Calamari

Calamari filled with herbs, breadcrumbs, garlic

Caponata Siciliana

Sweet and sour eggplant, tomato, capers, olives

PIZZA & FOCACCIA STATION

Focaccia Barese

soft focaccia, cherry tomatoes, oregano, olive oil

Pizza Marinara in Teglia


Crispy Roman-style pizza, tomato sauce, garlic,
oregano

DESSERT

Sicilian Cannoli

Live filling crispy shells, ricotta cream, citrus zest

EDEN ROC BEACH



FROM THURSDAY, FEBRUARY 26
TO SUNDAY, MARCH 1



Chef Alberto will present 3 of his signature dishes in our La Palapa menu from Thursday to Sunday. A special edition of the Social Friday Party will be thrown in honor of the French Riviera Night.

La Palapa
BY EDEN ROC

FROM THURSDAY, FEBRUARY 26
TO SUNDAY, MARCH 1

CLASSIC FRENCH
SIGNATURE

Chef Alberto will present 3 of his signature dishes from Thursday to Sunday



Escargots à la Bourguignonne

Snails, garlic-parsley butter

Dover Sole à la Grenobloise

Pan-seared sole, brown butter, capers, lemon

Steak au Poivre

Grilled beef, cracked peppercorn sauce



La Palapa
BY EDEN ROC

THE EXPERIENCE



MEDITERRANEAN SOUL & FRENCH PRECISION

Eden Roc Cap Cana welcomes Alberto Marcolongo for an exclusive culinary collaboration.

Shaped by legendary kitchens such as Benoit by Ducasse, Le Louis XV, Plaza Athénée, and The Dorchester, Chef Marcolongo brings French savoir-faire and Italian soul to the Caribbean.

Guests are invited to experience a unique gastronomic journey. The collaboration features an exclusive fine dining experience by the sea, signature creations & unforgettable moments in one of the Caribbean's most exclusive destinations, Eden Roc Cap Cana.

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SATURDAY, FEBRUARY 28

7:00 PM



LES GRANDS CLASSIQUES DE FRANCE
GALA NIGHT



Tribute to the great masters of French cuisine, honoring the timeless legacy of chefs such as Alain Ducasse and Michel Roux. This is a refined and deeply personal tribute to two icons of French gastronomy: Alain Ducasse, mentor and reference for Chef Alberto Marcolongo, and Michel Roux, culinary inspiration and mentor figure for Adriano Venturini.

Blue

GRILL + BAR

LES GRANDS CLASSIQUES DE FRANCE - GALA NIGHT

Tribute to the great masters of French cuisine, honoring the timeless legacy of chefs Alain Ducasse and Michel Roux.

WELCOME

Tartelette Foie Gras & Céleri-Rave ●

Celeriac tartlet, Dijon mustard

Barbajuan Monégasque ●

Fried pastry filled with herbs and vegetables

MENU

Salade de Tomates à la Monégasque ●

Tomatoes, olive oil, basil, olives

Soufflé Suisse au Fromage ●

Baked cheese soufflé

Coquilles Saint-Jacques Rôties ●

Estragon roasted scallops, carrots

Pappardelle au Homard & Morilles ●

Fresh pasta, lobster, morel mushrooms

Côte de Bœuf, Sauce au Poivre ●

Grilled rib steak, pepper sauce

Tarte Tatin, Glace Chocolat Ivoire ●

Caramelized apple tart, white chocolate ice cream

CHEF ●

ADRIANO VENTURINI

Mentor: Michel Roux



● CHEF

ALBERTO MARCOLONGO

Mentor: Alain Ducasse

Blue

GRILL + BAR



Credit: Eva Sedull



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BOOK THIS CULINARY EXPERIENCE
BY CONTACTING:
DINING@EDENROCCAPCAN.COM

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