

AU RA

SWIM LOUNGE





SUN-KISSED
SALADS

Quinoa Bowl \$21

Quinoa, roasted sweet potatoes, tofu, cucumbers, garbanzo beans, spinach, and fresh tomatoes, forum papaya dressing.

Spanish Octopus Tostada \$25

Char-grilled Spanish octopus, crisp tostada, avocado purée, serrano pepper, cilantro.

Edamame Guacamole \$19

Sweet red onion, zesty yuzu, nori flakes, and watermelon radish, served with crispy Terra Chips.

Shrimp Cocktail \$38

Jumbo shrimp, mango cocktail sauce, Tajín, and lime.

Fresh Fruit Bowl \$19

Local island fruits, matcha yogurt dressing, half-pineapple bowl.

Aura Caesar Salad \$19

Rich garlic dressing, crunchy black sesame seeds, crispy wonton chips, and aged parmesan.

Mediterranean Escape \$19

Heirloom tomatoes, crisp cucumbers, Greek feta, red onions, and Kalamata olives, Mediterranean dressing.

Vegan-friendly option  • Vegetarian  • Spicy 

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.

An 18% service charge is automatically included on all Aura Swim Lounge checks. Local sales tax is also applicable on all sales.



SIGNATURE PLATES

Caribbean Lobster & Tiger Shrimp Quesadillas \$45

Butter-poached lobster and tiger shrimp, flour tortillas, Monterey Jack cheese, chipotle-lime crema & salsa.

Alaskan King Salmon Fillet & Fresh Salad. \$36

Pan-seared salmon, artisan lettuce, mango, cucumber ribbons, pickled red onions, and a Manuka honey Dijon vinaigrette

Prime New York Steak Sandwich \$32

Thinly sliced prime steak on toasted ciabatta with caramelized onions, Muenster cheese, and horseradish aioli.

Wagyu Steak Sliders \$29

Wagyu sliders, aged Gouda, white truffle aioli, vine-ripened tomato, and baby arugula on a brioche bun.

Cuban Panini. \$24

Slow-roasted pork, smoked ham, Swiss cheese, house pickles, and mustard aioli.

Turkey Panini \$24

Herb-roasted turkey breast, provolone, tomato, basil pesto, artisan bread.

Fish Tacos \$19

Fresh-caught grouper, citrus zest, corn tortilla, coleslaw, micro cilantro, jalapeño-lime aioli, and a charred lime.

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CABANA PLATTERS

Caribbean Lobster & Tiger Shrimp Quesadilla Platter \$90

Served with house-made chipotle lime crema, and salsa.

Shrimp Cocktail & Octopus Tostada. \$88

Chilled shrimp in a zesty tomato-lime cocktail, jalapeño and cilantro, crispy tostada topped with octopus, avocado purée, pickled onions, and microgreens.

VIP Fruit Platter \$62

Selection of seasonal fruits— juicy watermelon, golden pineapple, ripe mango, papaya, dragon fruit & seasonal berries.

Panini Platter \$72

Smoked turkey with provolone and roasted pork, ham and Swiss.

Wagyu Steak Sliders \$87

Wagyu sliders, aged Gouda, white truffle aioli, vine-ripened tomato, and baby arugula on a brioche bun.

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FLATBREADS

Mediterranean Flatbread \$22

Vine-ripened tomato, Kalamata olives, crumbled feta, and red onions.

Honey Pepperoni & Burrata \$24

Spicy artisan pepperoni, burrata, and wildflower honey.

Organic Chicken Caesar Flatbread \$24

Flame-grilled chicken breast, romaine lettuce, parmesan, and Caesar dressing.

SIMPLE PLEASURES
(SIDES)

Fresh Seasonal Fruits   \$10

Hummus with Root Chips   \$10

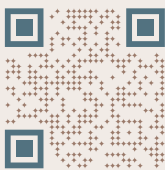
Truffle Potatoes  \$10

Garden Greens   \$10

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Nutritional information



AURA SIGNATURE
COCKTAILS

\$17

TROPICAL GIRL

Ron Abuelo 7yr Añejo Rum, Cointreau,
St. Elizabeth Allspice Dram, Lime, Chinola

LUXURY MOJITO

Don Q 7 Rum, Mint, Lime, Prosecco Spritz

LUCKY CHARM

Jameson Orange Whiskey, Giffard Vineyard Peach, Lemon, Mint

WILD ONE

Absolut Vodka, Rémy VSOP Cognac, Lemon, Passion Fruit

AGAVE MARGARITA

El Jimador Reposado Tequila, Cointreau,
Fresh Lime, Agave Nectar

BELLA DONNA

Tito's Handmade Vodka, St-Germain Elderflower, Lemon,
Cucumber, Mint, Soda Water

SWEET NOTHING

Hendrick's Gin, Ancho Reyes Verde, Giffard Banane Du Brésil,
Lemon, Angostura Bitters

PASSION FRUIT SPRITZ

Aperol, Pineapple Juice, Prosecco, Passion Fruit Purée,
Club Soda Spritz

THE COCONUT ROOM

Diplomático Blanco Rum, Lime & Lemon Juice,
Cinnamon Syrup, Coconut Water

PAINKILLER

Diplomático Mantuano Rum, Pineapple Juice,
Cream Of Coconut, Orange Juice, Nutmeg

SANGRIA

\$17

TROPICAL BLOSSOM ROSÉ

Strawberry & Pineapple-Infused Rosé,
St-Germain Elderflower, Cointreau

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ZERO PROOF

\$10

OASIS

Coconut Water, Lime, Watermelon-Basil Syrup, Club Soda

HONEY MINT

Mint, Cucumber, Honey, Lime, Club Soda

CHASING HORSE

Aloe Juice, Lemon, Black Tea Syrup, Espresso

VIRGIN DAIQUIRIS

\$7

PIÑA COLADA

STRAWBERRY

BANANA

LEMON

PASSION FRUIT

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FROZEN SPECIALTIES

\$16

FUNKY MONKEY

Don Q Piña Rum, Giffard Banane Du Brésil,
Giffard Crème De Cacao, Pineapple & Coconut Purée,
Fresh Banana

PIÑA COLADA

Don Q Reserva 7yr Rum, Coconut & Pineapple Purée

STRAWBERRY DAIQUIRI

Don Q Piña Rum, Strawberry Purée

PASSION FRUIT MARGARITA

Patrón Silver Tequila, Passion Fruit, Lemon Sour

MIAMI VICE

Don Q Reserva 7yr Rum, Coconut &
Strawberry Purée

STRAWBERRY MARGARITA

El Jimador Silver Tequila, Strawberry Purée, Lemon Sour

BEER

\$8

BUCKET OF 5

\$35

MEDALLA LIGHT

BUD LIGHT

COORS LIGHT

CORONA

HEINEKEN

RIO MAR LAGER

HEINEKEN 0.0

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BOTTLED SPIRITS

VODKA

Belvedere	\$225
Grey Goose	\$225
Cîroc Coconut	\$225
Elyx	\$225
Tito’s Handmade	\$225

ELEVATED BOTTLE EXPERIENCE

Elevate your vodka bottle experience with one of our cabana side packages. Your dedicated cabana butler will prepare your selected cocktails right at your cabana, using the freshly squeezed juices and premium garnishes for a truly luxurious experience. Choose from our two available packages: Bloody Mary or Cosmopolitan.

BLOODY MARY OPTIONS

ORGANIC \$60
carrot, celery, cilantro, cucumber, cherry tomato, radish, lemon, house-made bloody mary

SPICE \$70
Tabasco sauce, horseradish, jalapeños, chili peppers, lemon, house-made bloody mary

AURA COSMOPOLITAN CITY EDITION \$150

Vodka, Cointreau, lime, cranberry, simple syrup

GIN

The Gardener	\$219
Bombay Sapphire	\$225
The Botanist	\$225
Hendrick’s	\$225

RUM

Don Q Añejo	\$170
Bacardí Superior	\$189
Diplomático Planas	\$189
Don Q Cristal	\$189
Diplomático 12yr	\$229
Don Q Reserva 7yr	\$229
Brugal 1888	\$269
Bacardí Eximo	\$299
Ron Zacapa 23yr	\$299
Exquisito	\$399
Dos Maderas Luxus	\$490

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BOTTLED SPIRITS

TEQUILA

Casamigos Blanco	\$329
El Cristiano Silver	\$329
Patrón Silver	\$329
El Cristiano Reposado	\$349
Patrón Reposado	\$349
Casamigos Añejo	\$359
Clase Azul Plata	\$549
Komos Cristalino	\$549
Clase Azul Reposado	\$649
Komos Reposado Rosa	\$649
Don Julio 1942	\$849

ELEVATED BOTTLE EXPERIENCE

Elevate your tequila bottle experience with one of our margarita packages, and your private cabana butler will prepare your selected cocktails right at your cabana, using the finest hand-pressed juices and premium garnishes for a truly luxurious experience.

MARGARITA

CLASSIC \$165
fresh lime, agave nectar, Cointreau

CARIBE \$175
fresh lime, pineapple, agave nectar, mint, Cointreau

CADILLAC \$185
fresh lime, agave nectar, Grand Marnier

WHISKEY & BOURBON

Jameson	\$219
Crown Royal	\$225
Jack Daniel's	\$225
Maker's Mark	\$225
Bulleit	\$249
Woodford Reserve	\$249
Wild Turkey Rare Breed	\$249

SCOTCH

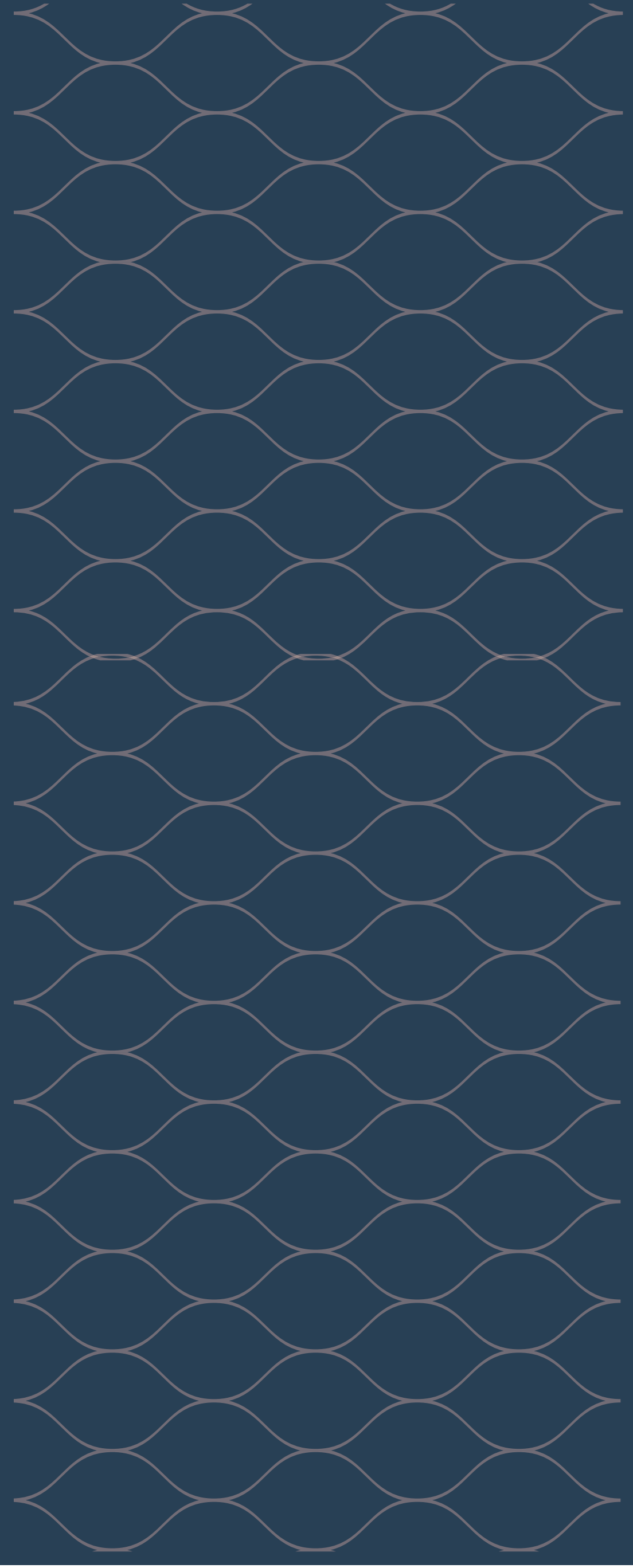
Buchanan's 12yr	\$219
Chivas Regal 12yr	\$219
Dewar's 12yr	\$219
Johnnie Walker Black	\$249
Glenfiddich 12yr	\$279
The Macallan 12yr Dbl Cask	\$299

COGNAC

Rémy VSOP	\$295
Hennessy VSOP	\$329
Rémy XO	\$595
Hennessy XO	\$595

Each bottle comes with Your Choice of Three Mixers:
Diet Coke, Coke, Sprite, Club Soda, Tonic, Orange Juice, Cranberry Juice,
Pineapple Juice, Grapefruit Juice

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WINES BY THE BOTTLE

BRUT CHAMPAGNE

Piper-Heidsieck	\$119
Nicolas Feuillatte Brut	\$133
Laurent-Perrier	\$133
Moët & Chandon “Impérial”	\$149
Dom Pérignon	\$599

BRUT ROSÉ

Nicolas Feuillatte Brut Rosé	\$148
Perrier-Jouët Grand Brut Rosé	\$149
Moët & Chandon “Impérial” Brut Rosé	\$179
Laurent-Perrier “Cuvée Rosé”	\$269
Dom Pérignon Brut Rosé	\$999

ROSÉ

Château d’Esclans “Whispering Angel” Côtes de Provence	\$79
Château Miraval Côtes de Provence	\$89

WHITE

Honig, Sauvignon Blanc, Napa Valley	\$87
Freemark Abbey, Chardonnay, Napa Valley	\$99
Pouilly-Fuissé, Chardonnay, Burgundy	\$119
Jason Pahlmeyer, Chardonnay, Napa Valley	\$175

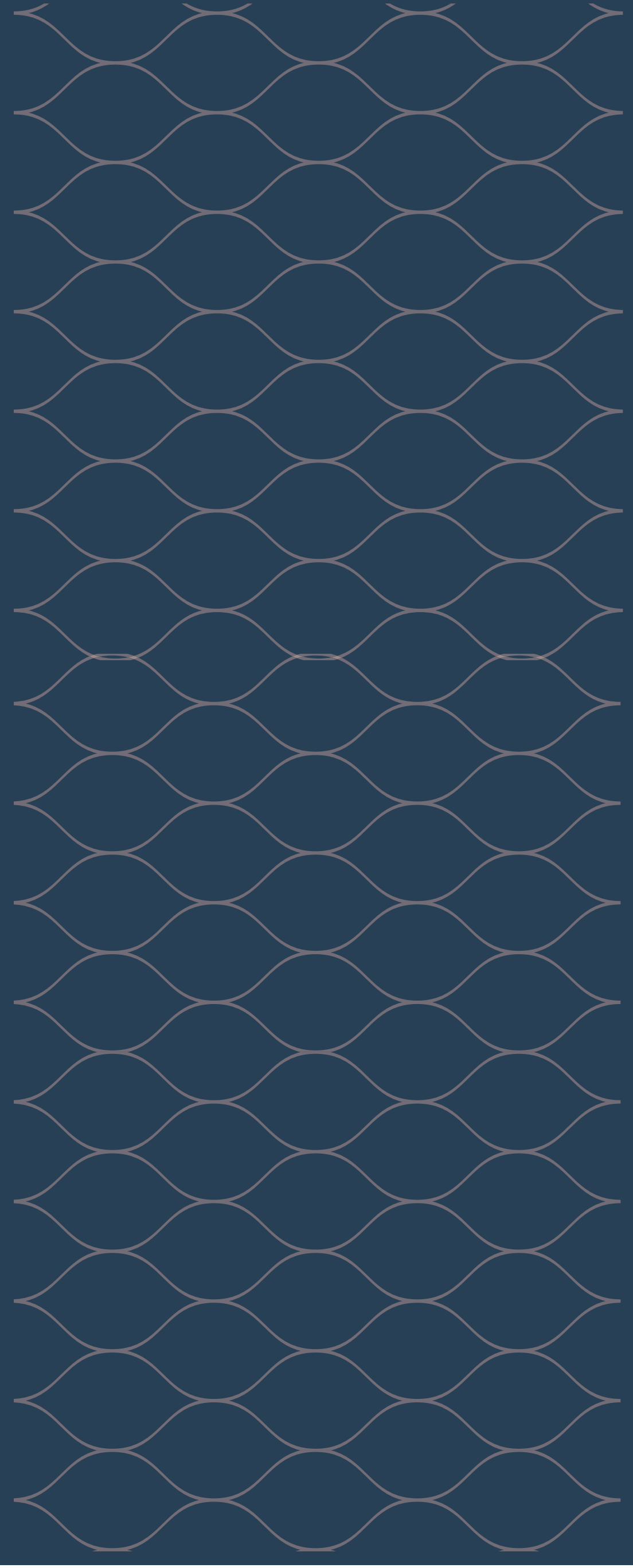
RED

Darioush, “Red Blend”, Napa Valley	\$169
Grgich Hills, Cabernet Sauvignon, Napa Valley	\$179

MAGNUMS

Duckhorn Goldeneye, Pinot Noir, Anderson Valley 1.5lt	\$289
Heitz Cellar, Cabernet Sauvignon, Napa Valley 1.5lt	\$549

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PLANS THIS EVENING?



An Italian classic, warm and inviting restaurant that ignites curiosity and a longing to explore its distinctive indoor and outdoor settings. The menu showcases authentic Sicilian-style dishes brimming with flavor, crafted from locally sourced produce, meats, and seafood.



Roots Coastal Kitchen is a vibrant and creative haven of Caribbean comfort food, founded by Executive Chef Ramón Carrillo in collaboration with Top Chef finalists Jeff McInnis and Janine Booth



Delight yourself into authentic Puerto Rican flavors at this scenic dinner restaurant. Located at the Club House overlooking the golf courses, serves up some of the island's best traditional tastes.

DINNER BY THE SEA ROMANCE OR FAMILY CELEBRATION

Escape to dinner in your very own private luxury cabana, just steps from the sandy beaches of Puerto Rico. Enjoy a customized, exquisite five-course meal with private butler service, champagne and a moonlit view.

Space is a premium for our cabana dinner package. To ensure a seamless experience for all our guests, we require a minimum of 48 hours' notice to book your private cabana dinner.

Please inquire with your cabana butler for assistance should you need to book your dinner reservation for this evening. We would be more than happy to assist you.

