

FOOD AND BEVERAGE SERVICE BY WALDY MALOUF



RESORT DINING AT ITS FINEST.

WE'VE LEFT NOTHING TO CHANCE. FROM OUR SIGNATURE RESTAURANT TO OUR ROOFTOP BAR, TOSCANA ON GRACE BAY PROMISES TO BE THE DESTINATION FOR THE FINEST CUISINE IN TURKS AND CAICOS. WHETHER YOU ARE LOOKING FOR A GOURMET MEAL, PANNINI SANDWICH, COCKTAIL OR LATTE, CHEF WALDY MALOUF PROMISES TO DELIVER THE VERY BEST TO YOU.

About Waldy Malouf

Waldy Malouf is the chef and co-owner of Beacon Restaurant in New York City. Acclaimed for his work at some of Manhattan's most high-profile restaurants, including the Four Seasons and the Rainbow Room, he has been named a Great Chef of New York many times



by the James Beard Foundation. He is the author of two cookbooks, *The Hudson River Valley Cookbook*, which was nominated for an IACP/Julia Child Cookbook Award and his latest, *High Heat, Grilling & Roasting Year-Round*.

Waldy Malouf Hospitality Concepts (WMHC)

WMHC is a hospitality consulting firm started in 2002 by Waldy Malouf. WMHC will deliver over 100 years



combined experience in hotel and restaurant management to Toscana on Grace Bay. WMHC specializes in: Restaurant Design, Development and Operations, Restaurant and Project Management, Recipe Testing and Menu Development along with a myriad of other resort- and hospitality-related services.

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A FULL MENU OF DINING OPTIONS

The Marketplace and Piazza *The Center of It All*

The Marketplace and Piazza will be the resort's center of activity. Opening at 7:00 am and closing at 9:00 pm, the Marketplace will provide guests with the option of café service in the Marketplace or à la carte dining areas, both open and semi-private, on and around the Piazza.

Marketplace and Piazza Dining and Beverage Features:

- Open kitchen featuring a centrally-located wood burning oven where breakfast, lunch and early evening dinner will be prepared
- Coffee bar featuring espresso, lattes and cappuccinos
- Home-made gelato
- Full-service bar serving wine spirits and exotic cocktails
- Menu items will include fresh pannini sandwiches, wood-oven pizzas, artisanal pastas, salads, fruit and cheese platters, and Toscana's signature wood oven burger. A children's menu will also be available.
- Sundries such as suntan lotion, swimsuits, personal care products, branded souvenirs, magazines, newspapers and paperbacks as well as Italian artisan products will also be available for sale.

Pool & Beach Service *Five-star Resort Service*

Poolside and Beach Dining and Beverage Features:

- A decadent selection of savory and sweet menu offerings from the Marketplace will be delivered by professional waitstaff
- Sandwich-style platters for sharing of antipasto, crudités, shrimp and seafood, bread and cheese, cookies, and fruit
- Beverages and food will be available throughout the day

In Room Dining

A full service menu will be available from 7:00 a.m. until 11:00 p.m. This service is staged out of the restaurant's kitchen and supported by the Marketplace kitchen.

Pantry/Grocery Service

As an exclusive service for our guests, the resort will stock their kitchen, pantry and bar prior to their arrival and throughout their stay. After their accommodations have been confirmed, guests will receive an order form. Based on their request, each suite will be stocked with groceries such as dairy, fresh foods, fruits, cereals, dry goods and beverages. An order form will also be available online.

Toscana Restaurant by Waldy Malouf

World-Class Cuisine in a Romantic Atmosphere

Enjoy some of the finest cuisine on the island created by world-renowned Manhattan chef, Waldy Malouf. This 100-seat, gourmet dining experience, featuring indoor and outdoor seating, will be open to the public seven nights a week for dinner and Sunday Brunch. And for those who are Club Members and resort guests, the restaurant will be open for lunch, Monday through Friday.

Restaurant Features:

- A full menu will feature Crudo (Italian Sashimi), pasta, seafood, steaks and chops, side dishes, antipasto, soups and salads. The dessert menu will offer gelatos, a separate chocolate section, fruit, cakes and tarts.
- A comprehensive wine list will offer a fine selection of wines from around the world with an emphasis on some of the finest Italian wines hand-picked from boutique wineries.
- The dining room will be lavishly appointed with fine wood and stone details, walls lined with wine, highly-stylized, contemporary Italian place settings and tableware. Candlelight and discreet ambient lighting will add to this romantic environment.
- A luxurious bar and lounge appointed with comfortable and oversized couches and lounge chairs.
- A private room featuring a breathtaking ocean-view will be available for special occasions or meetings. The room will accommodate up to 26 guests.

The Rooftop Bar

This elegant and intimate bar overlooking the Grand Piazza opens a half hour before sunset and will be open to the general public. Picture a perfect place to enjoy the sunset, end the evening or simply stargaze through telescopes. Enjoy desserts from the special dessert menu, specialty cocktails, a selection of fine cigars, after dinner drinks, chocolates, petit fours, espressos, cappuccinos, digestifs, cognac, ports and grappas.



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