

Sublime Samana Introduces Invasive Venomous Fish On Menu
--New Recipe Helps Maintain Balance In Our Ecosystem--

Samaná Peninsula, D. R., October 5, 2015 – Nestled near the pristine waters of the Samaná Peninsula, Sublime Samana Hotel, an exclusive collection of 26 private suites and casitas, has introduced the exotic, yet venomous lionfish on its menu. Created by an award-winning chef Cristian Baéz, the “Coconut Lionfish” is a Dominican spin on a Mediterranean cuisine using fresh, regional produce.

Did you know...

The actual meat of the lionfish contains zero venom. Meaning once fins are removed properly, the fish is ready to be cooked and eaten. Grilled, fried, made into soup or ceviche; once cooked it's a firm white fish with mouth-watering flavor that's unique to its kind.

Chef Baéz says: “I came up with this recipe to remove the fear of eating this venomous fish and teach others it is quite easy to prepare. This dish also helps to maintain a natural balance in our environment – there is an overpopulation of the lionfish since they reproduce rather quickly, they have vast diets and they are fierce consumers of the native species in our waters.”

Most guests at Sublime Samana have embraced the lionfish since “most like to try new things,” while others are aware and understand the disruption the fish has been causing in our environment. Still, the lionfish appearing indigestible at first sight due to its outer guise, it's not a first choice fish for everyone.

As an inexpensive dish ranging from \$14 USD to \$17 USD, the “Coconut Lionfish” adds variety to Sublime Samana's menu.

About Sublime Samana Hotel

Caressing the crystal-clear waters of the Samaná Peninsula, Sublime Samana Hotel, is an exclusive collection of 26 private suites and casitas. The luxury property is managed by Prohotel International (www.prohotels.com) based in Houston, Texas and is a member of Small Luxury Hotels of the World™.

For more information, visit www.sublimesamana.com or call (809) 240-5050.

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