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Chef Paolini Reinvents Ceviche With Vodka-Infused Oriental Tiger’s Milk at Punta Cana’s Ventanas

Signature dish blends global flavors and precision technique, highlighting freshness and restraint in contemporary Caribbean cuisine

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At Ventanas Restaurant in Punta Cana, Chef Christopher Paolini is drawing attention with a ceviche that challenges traditional expectations. The dish, built around fresh coastal dorado, uses an Oriental-inspired tiger’s milk and a measured addition of

Zarova Vodka to create a layered flavor experience. Chef Paolini’s approach is rooted in precision and respect for the ingredients, aiming to highlight the natural qualities of the fish while introducing new dimensions through technique and subtle seasoning.

The preparation begins with the Oriental tiger’s milk, a sauce that forms the backbone of the dish. Fresh white fish scraps are blended with celery, cilantro, sesame oil, soy sauce, lime juice, and Zarova Vodka. The mixture is processed until smooth and then strained to achieve a clean, silky texture. This step is crucial for maintaining clarity in both flavor and appearance. The sauce is kept chilled to preserve its freshness.

For the ceviche itself, Chef Paolini uses 400g of dorado cut into medium cubes. The fish is combined with finely julienned red onion and lightly salted before being gently mixed with lime juice and another touch of vodka. The key here is to handle the fish delicately to avoid breaking its structure. Just before serving, the cold Oriental tiger’s milk is poured over the mixture, ensuring that the flavors remain distinct yet harmonious.

Presentation plays an important role in this dish. The ceviche is served in a deep plate or chilled bowl, finished with drops of sesame oil, fresh cilantro leaves, and optionally toasted sesame seeds for added texture and visual appeal. Chef Paolini emphasizes that balance is essential; the vodka should act as an aromatic accent rather than a dominant note. He also stresses the importance of keeping all ingredients very cold to maintain brightness and a clean mouthfeel.

The suggested pairing for this ceviche is ultra-cold Zarova Vodka, served neat or in an iced glass. This reinforces the identity of the dish and ties together its various elements. According to Chef Paolini, true culinary mastery lies in restraint—knowing when to let high-quality ingredients speak for themselves without unnecessary embellishment.

This signature ceviche reflects a broader trend in contemporary gastronomy: blending global influences while maintaining a focus on freshness and clarity. At Ventanas Restaurant, guests are invited to experience this philosophy firsthand, discovering how a subtle touch—like that of Zarova Vodka—can elevate even the most familiar flavors into something new and memorable.