



ALMUERZO EN COSTA

FOOD + SOFT DRINKS	\$65 PER PERSON
FOOD + 2 HOUR BEVERAGE PACKAGE INCLUSIVE OF MEXICAN BEER	\$85 PER PERSON
FOOD + 2 HOUR BEVERAGE PACKAGE INCLUSIVE OF SPARKLING WINE, MEXICAN BEERS & COCKTAILS	\$95 PER PERSON

STARTERS		QTY
GUACAMOLE onion, cilantro, lime, toppings		
GRILLED JALAPEÑOS oaxaca cheese, bacon, sour cream		
CORN PANCAKES agave syrup, seasonal fruit, mint		
TOSTADA DE AGUAGATE CON HUEVO A LA MEXICANA queso fresco, sour cream, radish		
POACHED EGG MOLLETES sour dough, black beans, oaxaca cheese, spicy hollandaise		
WAGYU TENDERLOIN CHILAQUILES corn chips, salsa verde, onion, cilantro		
TACOS	2 pcs	4 pcs
SHRIMP, SINALOA STYLE tomato mayo, lettuce, fresh cheese, avocado		
COCHINITA PIBIL pickled onion, habanero aioli, lime		
TORTITA DE PAPAS fresh cheese		
MAIN COURSES		QTY
BRAISED PORK potato, scallions, tomatillos		
BARBACOA DE POLLO rice, salsa verde, avocado, tortillas		
SIDES		QTY
ARROZ POBLANO jasmine rice, peppers		
SWEET POTATO chipotle honey		
DESSERTS		QTY
TROPICAL VERRINE vanilla mousse, coconut, pineapple jelly		
FRUTA FRESCA passion fruit syrup		
CHOCOLATE TART hazelnut praline, crème fraîche		
ICE CREAM CART waffle cone, flavours of the day		

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. TO SERVE YOU WELL, PLEASE COMMUNICATE WITH THE SERVICE STAFF IF YOU HAVE ANY FOOD INTOLERANCE OR ALLERGY.

PRICES ARE SUBJECT TO 15% SERVICE CHARGE AND 12% VAT.