Romantic Beach Dinner

Start Your Dinner with A cheerful bubbles Toast

THE LOVERS

· Beef carpaccio

Pear reduction, mustard leaves, parmesan, dried tomato, Sourdough
• Celery root soup

Korokke crab, peach, cured lemon, guajillo oil, crispy almond

· Local Fish

Corn hollandaise, sweet polenta, asparagus, cotija crumble
• Red Velvet

Cream cheese frosting, rose syrup, crystallized petals, cassis sorbete

\$150 usd per person



LOVE TO REMEMBER

tuna tartare

Guajillo gastrique, avocado, kiwi, chips garlic

· truffle gnocchi

Coconut Beurre Blanc, crispy parmesan, yellow oil

Tenderloin

Banana & potato puree, turned vegetables, au jus

Love bomb

Chocolate sphere, raspberry, coconut Gioconda

L'AMOUR SUR LA PLAGE

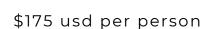
Purple onion& cilantro sauce, jalapeño & avocado puree
• Strawberry salad

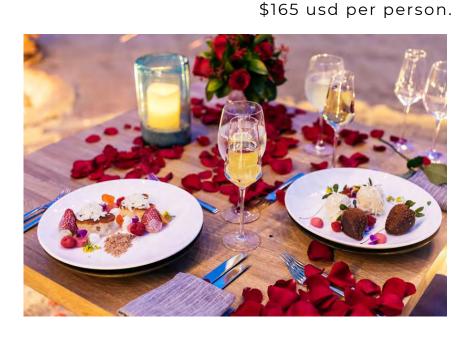
· De la Baja Oysters "Choyeros style"

Mixed greens leaves, chocolate & cheese viruta, burrata
Bounty

Lobster, beef tenderloin, creamy polenta, asparagus
• Hazelnut Millefeuille

With guava ice cream, chocolate mousse and 24 k gold leaf





BEACH RENTAL - \$120 CABANA RENTAL - \$170

Chef's Fee of \$120usd plus tax and service will be applied.
2-4 Guests 1 Chefs required
5-9 Guests 2 Chefs required
After 10 guests
please contact our sales department for a group dinner.

Selection of One menu per couple.

Different Selection fee of 30 usd will be added





FOR MORE INFORMATION CALL OUR CONCIERGE TEAM, +52 624 104.9999 EXT. 73500

Prices are in US dollars; 16% local tax and a 18% service charge are not included. Consumption of raw or under-cooked foods of animal origin such as beef, eggs, lamb, poultry,

or shellfish may result in an increased risk of food borne illness. For payments in national currency, please consult valid exchange rate at front desk.

PLANT BASED



VEGAN

· Watermelon tartar

mint, pineapple puree, amaranth, garlic chips

· Avocado risotto

Cacao butter, vegan mozzarella, red oil

Beet tenderloin

Celery root puree, asparagus, guajillo gastrique, pear onion

Strawberry cheesecake

Grapefruit jelly, raspberry veil, local orange sorbet

\$105 usd per person

VEGAN

· Arugula Salad

hibiscus chamoy, heirloom baby, charred corn, piñon,

· butternut squash soup

pepitas, croutons, tofu cheese

· Roasted cauliflower

Romesco sauce, sugar & za´atar burnt

Tapioca

Pineapple, coconut milk, mango sorbet

\$110 usd per person.





ADD-ON TO YOUR EXPERIENCE:

· Osetra caviar 1 oz /28 gr 180 usd

Chive, warm blinis, sour cream

• Wine Pairing – 79 USD

Based on our Sommeliers Selection and Guest Preferences

Ideal for two people

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