

# 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

\$165 usd per person.



## L'AMOUR SUR LA PLAGE

- De la Baja Oysters "Choyeros style"

Purple onion & cilantro sauce, jalapeño & avocado puree

- Strawberry salad

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

\$175 usd per person

BEACH RENTAL - \$120

CABANA RENTAL - \$170

Chef's Fee of \$120 usd 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**

**VICEROY**  
LOS CABOS

**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

- 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.



## 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



## 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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CABANA RENTAL - \$170

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