

In Our Efforts to Protect the Ecosystem  
The Lobster We Serve Comes From Sian Ka'an Biosphere  
Which is Located in the Caribbean Coast of Mexico

The Sian Ka'an Biosphere Has Been Recognized  
as Model for the Sustainable Development  
of Endangered Tropical Ecosystems

# SEAFOOD BAR

	BY PIECE
OYSTER FROM BAJA CALIFORNIA	4
OYSTER KUMAMOTO	4
CHILLED JUMBO SHRIMP	4
PISMO CLAM	8
ELEPHANT TRUNK CLAM CEVICHE	10

# COLD APPETIZERS

ALBACORE TUNA CARPACCIO 	16
lemon ginger spheres, cilantro, pickled radish nori, carbonated lemon soy	
SEAFOOD PLATTER PER TWO PEOPLE 	32
tuna tartar, chilled jumbo shrimp, seafood ceviche oysters, clams	
WAGYU CARPACCIO	12
sesame charred, hearts of palm, fried horseradish port pudding, grainy mustard vinaigrette	
GROUPE TIRADITO	12
orange chipotle sauce, horseradish, red onion	
TOSTADAS TRIO 	12
tuna tartar, seafood ceviche, crab salad with habanero chili dip	
MEXICAN GRAVLAX	12
mexican style cured salmon, orange, jocoque pineapple marmalade, blue corn tostada	
SHRIMP CEVICHE STYLE 	12
avocado, mango, red onion, shot of clamato apple foam	
YELLOW FIN TUNA SASHIMI 	12
sweet and sour vegetables slaw, mango salsa citrus soy dressing	
FOIE GRAS TERRINE 	28
jamaica and vanilla reduction, burnt peach hazelnut chocolate powder, brioche bread sweet wine jelly	

Prices are in American Dollars, 11% Federal Tax Included  
Payable in Mexican Pesos at the Exchange Rate of the Day



# HOT APPETIZERS


LOBSTER EMPANADAS	15
smoked tomato salsa and chipotle dressing	
ESCARGOTS BOURGUIGNON	12
baked in garlic parsley butter, pernod touch	
CRAB CAKE	14
grilled portobello, béarnaise gratin, mango salsa	
AJILLO SHRIMP	16
sautéed with garlic, dried chili, olive oil	
lime juice and chives	
BAJA CALIFORNIA MARINIÈRES BLACK MUSSELS	13
white wine, butter, garlic, parsley, shallots	
COCONUT SHRIMP	15
apple cole slaw and curry sauce	
CARAMELIZED SCALLOPS	15
serrano ham chip, cauliflower purée with	
white chocolate, spicy green pea foam and almonds	

# SOUPS

NEW ENGLAND CLAM CHOWDER	10
traditional recipe	
CLASSIC ONION SOUP	10
melted gruyere cheese, parsley crouton	

# SALADS

COMPRESSED WATERMELON, BEETROOT GOAT CHEESE AND ORANGE 	12
assorted leaves, cherry tomatoes, almonds	
balsamic reduction and orange ginger vinaigrette	
CRAB WRAPPED IN MANGO 	14
avocado, paprika crème fraîche, celery, apple caviar	
pistachio powder	
BELGIAN ENDIVES AND ROQUEFORT	12
granny smith apple, golden raisins	
candied walnuts, port honey	
ORGANIC SPINACH WITH FETA CHEESE 	12
portobello mushrooms, parmesan croutons	
smoked prosciutto, asparagus, red onion	
sherry vinaigrette	


 “Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness”  
Consuming raw or undercooked products increases the risks of food borne illness

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# MAIN COURSES

	HALF	FULL
WILD MUSHROOM RISOTTO crushed garlic chips, parsley, whip cream parmesan shavings	14	18
SQUID INK LINGUINE WITH CLAMS creamy saffron sauce, lemon, chili flakes and herbed oil	17	22
RED WINE GLAZED VEAL CHEEKS parmesan polenta cake, onion, zucchini gremolata		28
YUCATAN FARM ORGANIC RACK OF LAMB mustard herb crust, seasonal vegetables fondant potato, tomato jam		35

# MEATS & POULTRY

CERTIFIED ANGUS FILET MIGNON, 10 OZ	35
PETIT FILET MIGNON, 6 OZ	26
COWBOY STEAK, 18 OZ	34
RIB EYE, 14 OZ PRIME smoked sea salt and black pepper crust	29
NEW YORK STRIP, 12 OZ spice-crusted	33
PORTERHOUSE STEAK 16 OZ	33
SURF AND TURF  6 oz filet & 1/2 spiny lobster	44
CORNISH HEN marinated with mexican spices	26

# SPECIALITY CUTS

KOROBUTA RACK OF PORK, 12 OZ prime rib	34
VEAL CHOP, 12 OZ  frenched	39

# NATIONAL

RIB EYE, 12 OZ	26
NEW YORK STRIP, 12 OZ	25
ARRACHERA, 12 OZ dark beer marinated	23

 This Menu Item Is Not Included in Meal Plans  
A Surcharge Of 10 usd Per Item Will Apply

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# FISH & SHELLFISH

GRILLED CARIBBEAN  
SIAN KA'AN LOBSTER TAIL ✨  
garlic-red chili butter, cilantro, caramelized lemon  
market price

BLACKENED YELLOW FIN TUNA, 8 OZ	25
GULF SNOOK FILET, 8 OZ 🌿	26
ATLANTIC SALMON FILET, 8 OZ 🌿	28
JUMBO SHRIMPS dried chili-garlic marinated	29
CATCH OF THE DAY 🌿 fennel, dill, white wine, lemon grilled in aluminum	28
CARIBBEAN GROUPER 🌿 rubbed with spices	28

# SIDE DISHES

CREAMY MASHED POTATOES olive oil, chives	5
BAKED POTATO sour cream, cheddar cheese, bacon, chives	5
TRUFFLE MAC & CHEESE parmesan, panko gratin	5
ESQUITES steamed sweet corn kernels, mayonnaise chili powder, lime juice	5
SEASONAL VEGETABLES 🌿 tossed in butter	5
GRILLED ASPARAGUS 🌿 with olive oil and balsamic	6
ORGANIC SPINACH 🌿 sautéed with garlic and butter	5
SAUTÉED MUSHROOMS guajillo chili, garlic and herbs	6

# SAUCES

- RED WINE DEMI GLACE
- GREEN PEPPERCORN
- CHIMICHURRI
- ORANGE CHIPOTLE AIOLI
- BÉARNAISE
- LEMON THYME BEURRE BLANC
- CARIBBEAN MANGO SALSA 🌿
- HOME MADE STEAK HOUSE

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CREATED USING FRESH AND NUTRITIONALLY BALANCED  
INGREDIENTES, FAIRMONT LIFESTYLE CUISINE DISHES  
CONTRIBUTE TO OPTIMAL HEALTH AND WELLNESS

ADDITIONALLY, WE ARE PLEASED TO OFFER YOU LIFESTYLE CUISINE  
PLUS, NUTRITIOUS MEALS DESIGNED AROUND SELECT DIETARY  
NEEDS AND DIET-DEPENDENT REQUIREMENTS

# DIABETES

## APPETIZERS

SPINACH SALAD	11
green beans, grapefruit segments, portobello mushrooms, asparagus, orange vinaigrette	
CHICKEN AND VEGETABLE SOUP	9
clear chicken broth, garden vegetables fresh pepper mint	

## MAIN COURSES

GRILLED CHICKEN BREAST	21
served with herbed quinoa and roasted baby vegetables	
GROUPER FILLET	27
pan seared grouper fillet, mushroom ragout sautéed spinach	

## DESSERTS

CITRUS AND CINNAMON SALAD	9
plain yogurt and pecan nuts	

# DASH & HEART

## APPETIZERS

BEET ROOT SALAD	11
mixed greens, cashew nuts, orange and grape segments balsamic vinaigrette	
CLASSIC ONION SOUP	9
grilled multigrain bruschetta	

## MAIN COURSES

GRILLED TUNA STEAK	27
8 oz tuna steak, broccoli mash, raw vegetables amaranth	
WHOLE GRAIN PASTA	17
penne pasta, fresh tomato, arrabiatta sauce	

## DESSERTS

STRAWBERRY AND MINT SOUP	9
with soy milk and honey parfait	

# GLUTEN FREE

## APPETIZERS

MUSHROOM CARPACCIO	12
crunchy garden greens, mustard aioli, toasted sunflower seed	
AJILLO STYLE SHRIMPS	18
sautéed ajillo shrimps, garlic, guajillo chili, extra virgin olive oil accompanied with rice bread	

## MAIN COURSES

GRILLED RIB EYE STEAK	31
10 oz rib eye steak, grilled to your liking, goat cheese mashed potato, sautéed vegetables and natural jus	
WHOLE WHITE SNAPPER	27
white rice, grilled asparagus, garlic butter sauce	

## DESSERTS

EXOTIC FRUIT TARTAR	9
mango sorbet and raspberry coulis	

# VEGETARIAN & VEGAN

## APPETIZERS

MIXED SALAD	11
mixed greens, cucumber, red onion, tomato, cashew avocado, balsamic vinaigrette	
MUSHROOM BROTH SOUP	9
spinach, asparagus, carrot, zucchini, white rice	

## MAIN COURSES

PAPILLOTE	17
garden vegetables papillote, roasted baby potato orange annatto sauce	
TAGLIATELLE	17
tagliatelle pasta, sautéed mushroom, curry and fresh tomato sauce, capers and basil	

## DESSERTS

PINEAPPLE CARPACCIO	9
with maple syrup and almonds	

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# MACROBIOTIC

## APPETIZERS

COUS COUS	11
lettuce wrap with cous cous and crunchy vegetables	

## MAIN COURSES

RED SNAPPER PAPILOTE	24
marinated with fine herbs and fresh lemon juice	
grilled vegetables	

## DESSERTS

HIBISCUS POACHED PEAR	9
hibiscus poached pear	

# RAW FOOD

## APPETIZERS

GUACAMOLE WRAPS	11
almond mandarin guacamole, crunchy jicama	
wrapped in lettuce leaves	

## MAIN COURSES

CARROT SPAGHETTI	17
marinated mushroom, walnuts, asparagus	
sun dried tomato	

## DESSERTS

MANGO AND STRAWBERRY CEVICHE	9
with raspberry sorbet	

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