BREAKFAST
Served Daily From 6:00 am to 11:30 am

CEREALS AND YOGURT

CHEF’S HOMEMADE MUESLI VERSIONS
Served with Milk or Yogurt

Antioxidant:
Oat, Bran Flakes, Dried Cranberries, Raisins, Raspberries and Peanuts

Energizing:
Rice Krispies, Coconut, Sunflower, Squash Seeds
Macadamia and Pistachio

HOT OATMEAL
Prepared with Your Choice of Whole milk, Low-Fat milk or Water
Your Choice of Cranberries, Cinnamon, Strawberries or Plain

NATURAL YOGURT AND FOREST BERRIES

CEREALS
Special K, Corn Flakes, Bran Flakes, All Bran, Cocoa Krispies, Froot Loops and Frosted Flakes
Served with Bananas or Strawberries
Your Choice of Whole, Low-Fat, Lactose Free, Soy or Almond Milk

FRUITS

WHOLE FRUIT PER PIECE
Banana, Apple or Pear

SLICED FRUIT PLATE
Cantaloupe, Honeydew, Watermelon, Papaya and Pineapple with Seasonal Fruit

GRAPEFRUIT AND ORANGE SEGMENTS
Served with Natural Agave Nectar and Toasted Almonds

SEASONAL FRUIT COCKTAIL
Granola, Honey and Yogurt

FOREST BERRIES BOWL
Served with Honey and Whipped Cream

BREAKFAST PASTRIES

MORNING PAstry BASKET
European or Mexican Selection

PLAIN BAGEL
Your Choice of Plain Cream Cheese or Herbed Cream Cheese

ASSORTED TOASTED BREAD SELECTION
Your Choice of White, Wheat or Brioche Served with Butter and Gourmet Preserves

A 5 dollars delivery charge will apply.
Prices in American Dollars, are to be paid in Mexican pesos at the exchange rate of the day published at the hotel.
Taxes included.
The service charge of 15%, is not mandatory, which may be eliminated at your request.
BREAKFAST
Served Daily From 6:00 am to 11:30 am

COMPLETE BREAKFAST SELECTION

CONTINENTAL BREAKFAST
Your Juice Choice of Orange, Grapefruit or Juice of the Day
Sliced Fruit Plate
Basket of Breakfast Pastries, Toasted Bread, Butter and Gourmet Preserves
Half pot of Regular, Decaffeinated Coffee or Fairmont Tea Collection

WILLOW STREAM SPA BREAKFAST
Your Juice Choice of Orange, Grapefruit, Carrot or Juice of the Day
Egg-White Omelet with Spinach, Squash Blossom, Mushrooms and Panela Cheese
Accompanied with Sautéed Cherry Tomatoes And Potato Hash
Yogurt Parfait with All Bran, Strawberries and Seasonal Fruit
Half Pot of Regular, Decaffeinated Coffee or Fairmont Tea Collection

THE AMERICAN BREAKFAST
Your Juice Choice of Orange or Grapefruit
Two Eggs any Style
With Choice of Smoked Bacon, Ham or Turkey Sausage, Mushroom
Accompanied with Hash and Cherry Tomatoes
Breakfast Pastries, Toast, Butter and Gourmet Preserves
Half Pot of Regular, Decaffeinated Coffee or Fairmont Tea Collection

MEXICAN BREAKFAST
Your Juice Choice of Orange, Grapefruit, Carrot or Papaya
Ranchero Eggs or Chilaquiles with Green or Red Sauce
Accompanied with Refried Beans and Grilled Panela Cheese
Mexican Pastries, Butter and Gourmet Preserves
Half Pot of Regular, Decaffeinated Coffee, Fairmont Tea Collection
Or Mexican Hot Chocolate

YUCATAN BREAKFAST
Your Juice Choice of Orange or Pineapple with Chaya
Eggs Motuleno Style. Two Fried Eggs on Crispy Tortilla, Refried Beans, Ranchero Sauce with Ham, Peas and Fried Plantains
Breakfast Pastries, Butter and Gourmet Preserves
Half Pot of Regular, Decaffeinated Coffee or Fairmont Tea Collection

HEALTHY START
Your Juice Choice of Orange, Grapefruit, Carrot or Juice of the Day
Seasonal Low Carb Fruits
Egg-Whites Omelet with Spinach and Panela Cheese
Accompanied with Zucchini Hash, Roasted Cherry Tomatoes
Low Fat Yogurt with Berries Parfait
Half Pot of Regular, Decaffeinated Coffee or Fairmont Tea Collection

If you have any food allergies or intolerance please inform us before ordering

A 5 dollars delivery charge will apply.
Prices in American Dollars, are to be paid in Mexican pesos at the exchange rate of the day published at the hotel. Taxes included.
The service charge of 15%, is not mandatory, which may be eliminated at your request.
BREAKFAST
Served Daily From 6:00 am to 11:30 am

EGGS AND OMELET

TWO EGGS ANY STYLE
Selection of Crispy Bacon, Breakfast Sausage, Canadian Bacon or Turkey Ham
Served with Hash Brown and Sautéed Cherry Tomatoes

HEAVY DUTY THREE EGG OMELETTE
Onion, Bell Pepper, Mushroom, Spinach, Tomato, Bacon and Mozzarella Cheese.
Served with Hash Brown and Grilled Asparagus

EGGS BENEDICT
Golden Toasted English Muffin, Poached Eggs
Hollandaise Sauce
Accompanied with Grilled Asparagus
Selection of Canadian Bacon, Smoked Salmon or Sautéed Spinach
Add Crab Cake

EGG WHITES OMELETTE
Green Beans, Sun Dried Tomato, Portobello Mushroom
Goat Cheese
Accompanied with Hash Brown, Sautéed Cherry Tomato

RANCHERO EGGS
Two Fried Eggs, Corn Tortillas, Refried Beans, Ranchero Sauce
Served with your Choice of Green, Red or Mixed Tomatillo Sauce

CHILAQUILES
Tortilla Chips, Green or Red Tomato Sauce
Served with Sour Cream, Fresh Cheese, Cilantro and Red Onion
Selection of Shredded Chicken, Fried Egg or Skirt Steak

ENCHILADAS
Corn Tortillas Filled with Your Choice of
Vegetarian
Poblano Chile, Epazote, Tofu, Black Beans Cream
Swiss
Chicken, Tomatillo Sauce, Melted Cheese on Top
Three Colors
Chicken, Tomatillo Sauce, Cream, Ranchero Sauce Cotija Cheese

If you have any food allergies or intolerance please inform us before ordering

A 5 dollars delivery charge will apply.
Prices in American Dollars, are to be paid in Mexican pesos at the exchange rate of the day published at the hotel. Taxes included.
The service charge of 15%, is not mandatory, which may be eliminated at your request.
# BREAKFAST

*Served Daily From 6:00 am to 11:30 am*

## SPECIALTIES

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
</table>
| **BREAKFAST BURRITO**       | 18    | Scrambled Eggs, Breakfast Sausage, Onion, Bell Peppers Manchego Cheese
Accompanied with Refried Beans and Mexican Salsa |
| **SMOKED SALMON**           | 23    | Red Onion, Capers, Boiled Eggs, Horseradish Dressing
Accompanied with Toasted Bagels With Cream Cheese |
| **JOCOQUE SOFT CHEESE & TOMATO** | 17    | Fine herbs
Accompanied with Pita Bread |
| **BELGIAN WAFFLE**          | 17    | Accompany with Strawberry or Banana and Whipped Cream, Butter, Maple Syrup or Chocolate Sauce |
| **PANCAKES**                | 16    | Filled with Blueberry, Chocolate Chips or Banana
Selection of Butter, Maple Syrup or Butterscotch Sauce |
| **BRCIOCHE FRENCH TOAST**   | 17    | Encrusted with Corn Flakes
Served with Whipped Cream, Vanilla Sauce and Mixed Berries Compote |

## BREAKFAST SIDE ORDERS

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SAUSAGES</strong></td>
<td>6</td>
<td>Breakfast Sausage, Mexican Chorizo or Canadian Bacon</td>
</tr>
<tr>
<td><strong>BACON</strong></td>
<td>6</td>
<td>Pork or Turkey</td>
</tr>
<tr>
<td><strong>HASH BROWN</strong></td>
<td>6</td>
<td></td>
</tr>
<tr>
<td><strong>ZUCCHINI HASH BROWN</strong></td>
<td>6</td>
<td></td>
</tr>
<tr>
<td><strong>COTTAGE CHEESE</strong></td>
<td>6</td>
<td></td>
</tr>
<tr>
<td><strong>REFRIED BEANS</strong></td>
<td>6</td>
<td></td>
</tr>
<tr>
<td><strong>TURKEY HAM</strong></td>
<td>6</td>
<td></td>
</tr>
</tbody>
</table>

---

A 5 dollars delivery charge will apply.
Prices in American Dollars, are to be paid in Mexican pesos at the exchange rate of the day published at the hotel.
Taxes included.
The service charge of 15%, is not mandatory, which may be eliminated at your request.
# BREAKFAST
_Served Daily From 6:00 am to 11:30 am_

## BEVERAGES

### FAIRMONT TEA COLLECTION
Served with Your Choice of Iced or Hot

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>8</td>
<td>&quot;Green Tea&quot;</td>
</tr>
<tr>
<td></td>
<td>Gold Dragon, Revitalize Mojo Mate</td>
</tr>
</tbody>
</table>

### Black Tea
Imperial Breakfast, Decaff English Breakfast, Creamey Earl Grey

### Infusions (Caffeine Free)
Oregon Mint (Organic), Flora’s Berry Garden Goddess Oolong (Organic)

### FRESH JUICES
Orange, Grapefruit, Apple, Cranberry, Papaya, Tomato Green Juice, or Our Daily Special Juice

### COFFEE
Your Choice of Regular or Decaffeinated Coffee

- _Half Pot (Serves 2-3 Cups)_
  - Price: 8
- _Full Pot (Serves 4-6 Cups)_
  - Price: 13

### ESPRESSO

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>6</td>
<td>&quot;Cappuccino&quot;</td>
</tr>
</tbody>
</table>

### MOCACCINO

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>6</td>
<td>&quot;Milkshakes&quot;</td>
</tr>
<tr>
<td></td>
<td>Chocolate, Vanilla or Strawberry</td>
</tr>
</tbody>
</table>

### MILK
Your Choice of Whole, Low-Fat, Lactose Free, Soy, Almond or Rice

### CHOCOLATE MILK
Served Hot or Chilled

### MILKSHAKES
Chocolate, Vanilla or Strawberry

### SMOOTHIES
Ask for our Selection

---

A $5 dollars delivery charge will apply. Prices in American Dollars are to be paid in Mexican pesos at the exchange rate of the day published at the hotel. Taxes included. The service charge of 15%, is not mandatory, which may be eliminated at your request.
BREAKFAST
Served Daily From 6:00 am to 11:30 am

BEVERAGES

ICED TEA, LEMONADE OR ORANGEADE 6

SODAS
Coca Cola, Coca Cola Light, Coca Cola Sugar Free, Sprite
Sprite Zero, Apple Soda, Orange Soda, Grape Fruit Soda
Ginger Ale Soda

NATURAL DOMESTIC WATER
Bottle of Bonafont 500 ml 3
Bottle of Bonafont 1lt 6
Bottle of B’ui 946 ml 11

NATURAL IMPORTED WATER
Bottle of Evian 330 ml 6
Bottle of FIJI 500 ml 6
Bottle of Evian 1lt 10
Bottle of FIJI 1lt 10

MINERAL IMPORTED WATER
Bottle of Perrier 330 ml 8
Bottle of San Pellegrino 500 ml 9
Bottle of Perrier 750 ml 11

MORNING COCKTAIL MENU

BLOODY MARY 12
Vodka, Tabasco Sauce, Tomato Juice, Worcestershire Sauce
Pepper, Lime Juice and Salt

KIR ROYAL 16
Sparkling Wine and Cassis Licor

MIMOSA 16
Sparkling Wine and Orange Juice

OJO ROJO 16
Local Beer, Clamato, Tabasco Sauce, Worcestershire Sauce
Pepper, Lime Juice and Salt

A 5 dollars delivery charge will apply.
Prices in American Dollars, are to be paid in Mexican pesos at the exchange rate of the day published at the hotel.
Taxes included.
The service charge of 15%, is not mandatory, which may be eliminated at your request.
LUNCH AND DINNER
Served Daily From 11:30 am to 11:00 pm

APPETIZERS

CRUDITES  
Slices of Celery, Jicama, Carrot and Cucumber  
Served with Blue Cheese Dressing  

TRADITIONAL FISH CEVICHE  
Marinated in Lime Juice, Tomato and Red Onion  

ACAPULCO STYLE SEAFOOD CEVICHE  
Shrimp, Fish, Octopus, Bay Scallops  
Served with Acapulco Sauce with Orange Juice and Roasted Garlic  

SHRIMP COCKTAIL  
Shrimps Served with Cocktail Sauce  

CHICKEN WINGS  
Accompanied with Jicama and Cilantro Ranch Dressing  
Selection of Sauce  
Home Made Tamarind-Pasilla Chili  
BBQ  
Buffalo  
Habanero Chili-Parmesan  

VEGETARIAN SPRING ROLLS  
Served with Vegetables and Homemade Tamarind Sauce  

VEGETARIAN EMPANADAS  
Filled with Mushroom, Epazote and Cheese  
Served with Tomato Salsa  

QUESADILLA  
Flour Tortilla, Melted Cheese, Guacamole and Mexican Salsa  
Served plain or your choice of  
Vegetarian  
Chicken  
Flank Steak  
Shrimp  

NACHOS  
Accompanied with Guacamole, Mexican Salsa, Jalapeño Pepper, Sour Cream, Cheddar Cheese Sauce and Refried Beans Sauce Served plain or your choice of  
Chicken  
Flank Steak  

TRADITIONAL GUACAMOLE AND TORTILLA CHIPS  

A 5 dollars delivery charge will apply.
Prices in American Dollars, are able to be paid in Mexican pesos at the exchange rate of the day published at the hotel.
Taxes included.
There is a service charge of 15%, not mandatory, which may be eliminated at your request.
**LUNCH AND DINNER**
*Served Daily From 11:30 am to 11:00 pm*

**ANTIPASTO PLATTER (FOR TWO PEOPLE)**
Imported Meats and Cheese
Marinated Olives, Dried Fruits Candied Nuts and Crostini

**THAI CHICKEN EMPANADAS**
Filled with Poblano Chili, Oaxaca Cheese
Served with Mango-Curry Sauce

**HUMMUS DUO**
Traditional Hummus & Beet Root Hummus
Served with Marinated Olives, Pickled Vegetables and Pita Bread

**BURRITO**
Beans, Lettuce, Bell Peppers and Cheddar Cheese in Flour Tortilla Served plain or your choice of
- **Chicken**
- **Flank Steak**
- **Shrimp**

**SALADS**

**CLASSIC CAESAR SALAD**
Lettuce, Shaved Parmesan Cheese and Focaccia Croutons
Accompanied with Caesar Dressing
Served plain or your choice of
- **Chicken**
- **Flank Steak**
- **Shrimp**

**SPINACH & GOAT CHEESE SALAD**
Caramelized Walnuts, Cherry Tomato and Bacon
Accompanied with Balsamic Dressing
Served plain or your choice of
- **Chicken**
- **Flank Steak**
- **Shrimp**

**TROPICAL ORGANIC SALAD**
Organic Lettuce, Seasonal Fruit and Onion
Accompanied with Chile-Passion Fruit Dressing Served plain or your choice of
- **Tuna Sashimi**
- **Shrimp**

**COBB SALAD**
Avocado, Lettuce, Tomato, Red Onion, Corn, Chicken and Bacon
Served with Cilantro Ranch Dressing

---

A 5 dollars delivery charge will apply.
Prices in American Dollars, are able to be paid in Mexican pesos at the exchange rate of the day published at the hotel. Taxes included.
There is a service charge of 15%, not mandatory, which may be eliminated at your request.
LUNCH AND DINNER
Served Daily From 11:30 am to 11:00 pm

SANDWICHES
All our Sandwiches are Served with Your Choice of:
Green Side Salad or French Fries

CHEESE BURGER
Black Angus Beef on Sesame Seed Bun
Served with Blue, Cheddar or Swiss Cheese
Accompany with Lettuce, Sliced Tomato and Red Onion

MEXICAN BURGER
Black Angus Beef on Sesame Seed Bun with Chipotle Mayo
Refried Beans with Chorizo, Oaxaca Cheese, Jalapeño Chile
And Guacamole
Accompany with Lettuce, Sliced Tomato and Red Onion

CHICKEN *TORTA*
Herbs Marinated Grilled Chicken Breast, Mozzarella Cheese
Refried Beans and Guacamole on Telera Bread

MARLIN FISH SANDWICH
Mozzarella Salad, Celery, Onion, Corn Kernel and
Melted Cheese Served on Artesian Bun

MAYAKOBA SANDWICH
Turkey Ham, Grilled Chicken, Lettuce, Tomato, Avocado, Bacon
And Mayonnaise with Herbs on Whole Wheat or White Bread

YUCATAN STYLE SANDWICH
Braised Pulled Pork
Served with Red Pickled Onions on Ciabatta Roll

BRAISED SHORT RIB SANDWICH
Mozzarella Cheese, Caramelized Onions, Herbs Mayonnaise
And Sautéed Chili on Focaccia Bread

TUNA SASHIMI SANDWICH
Sesame-Wasabi Mayo, Sliced Cucumber, Shaved Red Onion
Avocado and Mesclun Greens on Ciabatta Roll

VEGETARIAN FOCACCIA
Grilled Eggplant, Portobello, Bell Peppers, Asparagus and Pesto
On Focaccia Bread

If you have any food allergies or intolerance
please inform us before ordering

A 5 dollars delivery charge will apply.
Prices in American Dollars, are able to be paid in Mexican pesos at the exchange rate of the day published at the hotel.
Taxes included.
There is a service charge of 15%, not mandatory, which may be eliminated at your request.
LUNCH AND DINNER
Served Daily From 11:30 am to 11:00 pm

SOUPS

CHICKEN NOODLE SOUP 15
Seasonal Vegetables and Fresh Herbs

MEXICAN TORTILLA SOUP 15
Chicken Tomato Broth, Fried Tortilla Strips, Sour Cream
Panela Cheese, Avocado and Chili Pasilla

PIZZAS

MARGHERITA 19
Mozzarella, Cherry Tomatoes and Basil

MEXICAN 23
Mexican Chorizo, Onion, Jalapeño, Refried Beans and Bell Peppers

PARMA 25
Serrano Ham, Arugula, Balsamic and Parmesan Cheese

PEPPERONI 22

ENTRÉES

BLACK ANGUS FILET MIGNON 45
Grilled 8 oz Beef Tenderloin
Served with Mashed Potatoes, Asparagus and Green Pepper Sauce

ORGANIC CHICKEN BREAST 29
Served with Garlic Potato, Grilled Asparagus, Roasted Cherry Tomatoes, Baby Onions and Achiote Sauce

FAJITAS 23
Served with Guacamole, Sour Cream and Corn or Flour Tortillas
Served Vegetarian or your choice of
Chicken 25
Flank Steak 27
Shrimp 29

A 5 dollars delivery charge will apply.
Prices in American Dollars, are able to be paid in Mexican pesos at the exchange rate of the day published at the hotel.
Taxes included.
There is a service charge of 15%, not mandatory, which may be eliminated at your request.
LUNCH AND DINNER
Served Daily From 11:30 am to 11:00 pm

STIR FRIED RICE
Egg, Asparagus, Shiitake Mushrooms, Corn, Carrot, Scallions
Bibb Lettuce and Bean Sprouts
Served Plain or your choice of
Pork
Flank Steak
Duck
Shrimp

SAUTEED SHRIMP *AJILLO* STYLE
Garlic and Chili Guajillo, Extra Virgin Olive Oil
Jasmine Rice and Cherry Tomatoes

FETTUCCINI OR LINGUINI
Choice of
Basil Cream Sauce, Creamy Parmesan Sauce With Lardons
Marinara or Three Cheeses (Parmesan, Mozzarella and Swiss)
Served Plain or your choice of
Mushroom
Grilled Chicken
Garlic Shrimp

CATCH OF THE DAY
Choice of
Ajillo, Garlic Mojo or A la Diabla
Served with Two Sides Corn on the Cob, Grilled Asparagus
Mashed Potato, Sweet Potato Tostones or Grilled Onions

CERTIFIED ANGUS BEEF
Prime Black Angus

New York 12 oz
Rib Eye 14 oz
Flank Steak 8 oz

Choice of
Chimichurri, Mushroom or Green Pepper Sauce

Served with Two Sides Grilled Asparagus, Roasted Cherry Tomatoes, Garlic Bok Choy, Mashed Potato
Sweet Potato Tostones, Grilled Onion or Corn on the Cob

A 5 dollars delivery charge will apply.
Prices in American Dollars, are able to be paid in Mexican pesos at the exchange rate of the day published at the hotel.
Taxes included.
There is a service charge of 15%, not mandatory, which may be eliminated at your request.
LUNCH AND DINNER
Served Daily From 11:30 am to 11:00 pm

DESSERTS

ALMOND MACAROON
Cacao Nibs, Vanilla Pannacotta, Raspberries
Red Fruit Coulis

APPLE TART
Almond Cream, Cranberry, Calvados Sauce and
Vanilla Ice Cream

ASSORTED COOKIES
Cranberry and Triple Chocolate, Ginger and Molasses
Cardamom and Orange, Raspberry, Pecan Nuts, Coconut
With Oatmeal

BROWNIE
Strawberry Coulis and Hazelnut Whipped Cream
Salted Butter and Caramel Ice Cream

ICE CREAM AND SHERBET SELECTIONS OF THE DAY

TRADITIONAL CHEESE CAKE
Strawberry Glace, Lemon Short Bread and Red Fruit Chutney

MEXICAN CHOCOLATE CAKE
Caramel Cream, Apricot Jam, Cocolate Tuille, Crème Anglaise

MILK CHOCOLATE CRÈME BRÛLÉ
Passion Fruit Jelly, Pistachio Crust, Cacao Sherbet

VEGAN LEMON TART
Orange Segments and Amaranth on Macadamia Nut Crust
Strawberry Sherbet

A 5 dollars delivery charge will apply.
Prices in American Dollars, are able to be paid in Mexican pesos at the exchange rate of the day published at the hotel.
Taxes included.
There is a service charge of 15%, not mandatory, which may be eliminated at your request.
Ask for our Baby Food Selection, our Chef Will be Happy to Prepare Vegetable, Protein or Fruit Purées to your Specification
 Should you have any Dietary Requirements for your Little Ones Please Allow us to Prepare Food Especially for them, Please Advise Us of Any Food Allergies or Intolerance Before Ordering

GOOD MORNING SUNSHINE
Served Daily From 7:00 am to 11:30 am

ALL IN ONE BREAKFAST 15
Your Choice of Milk, Chocolate Milk or Juice Egg Over Toast
Chocolate Chips Pancakes, Bacon
Yogurt and Granola with Banana

SCRAMBLED EGGS 7
Selection of Ham, Bacon, Sausage or Tomato
Accompanied with Corn Tortilla Chips and Refried Beans

CHEDDAR CHEESE OMELETTE 7
Served with Toast and Watermelon Sticks

CHOCOLATE CHIPS PANCAKES 7
Served with Honey and Fruit Salad

CEREALS 7
Served With Banana, Raisins or Nuts
Your Choice of Bran Flakes, Corn Flakes, Froot Loops or Cocoa Krispies

WAFFLES 8
Served with Maple Syrup, Strawberries and Whipped Cream

PB & J 6
Whole Wheat Brioche, Peanut Butter and Strawberry Jelly

FRENCH TOAST 7
Whole Wheat Brioche, Chantilly Cream and Berries

FRUIT BOWL 7
Sprinkled with Granola

BEVERAGES
All Our Kids Beverages Are Served In 8 oz Glass

JUICES 5
Orange or Apple

FRESH WATERS WITH SYRUP 3
Watermelon, Lemon and Hibiscus Vampire

SMOOTHIE 5
Fresh Fruit and Low Fat Yogurt
With Selection of Strawberry, Peach, Banana, Mango, Papaya
With Honey or Pineapple and Spinach

MILK 3
Whole, Low-Fat or Soy

CHOCOLATE MILK 3
Served Hot or Cold

A 5 dollars delivery charge will apply.
Prices in American Dollars, are to be paid in Mexican pesos at the exchange rate of the day published at the hotel.
Taxes included.
The service charge of 15%, is not mandatory, which may be eliminated at your request.
Ask for our Baby Food Selection, our Chef Would be Happy to Prepare Vegetable, Protein or Fruit Purées to your Specification. Should you have any Dietary Requirements for your Little One, Please Allow us to Prepare Food Especially for them. *Please Advise Us of Any Food Allergies or Intolerance Before Ordering*

**LUNCH AND DINNER SPECIALS**  
*Served Daily From 11:00 am to 11:00 pm*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CHICKEN SOUP</strong></td>
<td>6</td>
</tr>
<tr>
<td>Fresh Herbs, Diced Chicken, Vegetables and Whole Wheat Noodles</td>
<td></td>
</tr>
<tr>
<td><strong>SPAGHETTI</strong></td>
<td>9</td>
</tr>
<tr>
<td>Whole Wheat Pasta, Tomato Sauce and Mozzarella Cubes</td>
<td></td>
</tr>
<tr>
<td><strong>MAC 'N CHEESE</strong></td>
<td>9</td>
</tr>
<tr>
<td><strong>PIZZA MARGHERITA</strong></td>
<td>9</td>
</tr>
<tr>
<td>Tomato Sauce and Mozzarella Cheese</td>
<td></td>
</tr>
<tr>
<td><strong>QUESADILLAS</strong></td>
<td>6</td>
</tr>
<tr>
<td>Corn Tortilla, Oaxaca Cheese, Turkey Ham and Refried Beans</td>
<td></td>
</tr>
<tr>
<td><strong>FRENCH FRIES BASKET</strong></td>
<td>7</td>
</tr>
</tbody>
</table>

The Main Courses of This Section Are Served With Your Choice of: French Fries or Mashed Potato And Broccoli Trees

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HAMBURGER</strong></td>
<td>8</td>
</tr>
<tr>
<td>Burger, Whole Wheat Bun and Cheddar Cheese</td>
<td></td>
</tr>
<tr>
<td><strong>GRILLED CHICKEN BREAST</strong></td>
<td>9</td>
</tr>
<tr>
<td><strong>HOT DOG</strong></td>
<td>6</td>
</tr>
<tr>
<td>Turkey Sausage</td>
<td></td>
</tr>
<tr>
<td>Served on Whole Grain Bun</td>
<td></td>
</tr>
<tr>
<td><strong>CRISPY FISH AND CHIPS</strong></td>
<td>9</td>
</tr>
<tr>
<td>Corn Flakes Dusted</td>
<td></td>
</tr>
<tr>
<td>Served With Tartar Deep</td>
<td></td>
</tr>
<tr>
<td><strong>GRILLED CHOP STEAK</strong></td>
<td>10</td>
</tr>
<tr>
<td><strong>CHICKEN TENDERS</strong></td>
<td>8</td>
</tr>
<tr>
<td>Grilled or Breaded</td>
<td></td>
</tr>
<tr>
<td>Served with Thousand Island Dressing</td>
<td></td>
</tr>
</tbody>
</table>

**DESSERTS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>COOKIES AND 8 OZ MILKSHAKE</strong></td>
<td>9</td>
</tr>
<tr>
<td>Strawberry, Vanilla or Chocolate</td>
<td></td>
</tr>
<tr>
<td><strong>HAPPY LOLLY POP</strong></td>
<td>8</td>
</tr>
<tr>
<td>Strawberry Marshmallow, Nutella, Vanilla Cookie and White Chocolate</td>
<td></td>
</tr>
<tr>
<td><strong>CHOCOLATE URCHIN</strong></td>
<td>10</td>
</tr>
<tr>
<td>Chocolate Mousse, Chocolate Sponge Cake and Red Fruit Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>CREAM CHEESE CUSTARD</strong></td>
<td>9</td>
</tr>
<tr>
<td>Yogurt Whipped Cream, Caramel Sauce, Butter Short Bread and Blueberry Jam</td>
<td></td>
</tr>
</tbody>
</table>

A 5 dollars delivery charge will apply. Prices in American Dollars, are to be paid in Mexican pesos at the exchange rate of the day published at the hotel. Taxes included. The service charge of 15%, is not mandatory, which may be eliminated at your request.
APPETIZERS

CHICKEN WINGS 18
Accompanied with Jicama and Cilantro Ranch Dressing
Selection of Sauce
Home Made Tamarind Pasilla-Chili
BBQ
Buffalo
Habanero Chili- Parmesan

THAI CHICKEN EMPANADAS 18
Filled with Poblano Chili, Oaxaca Cheese Served with
Mango and Curry Sauce

TRADITIONAL GUACAMOLE AND TORTILLA CHIPS 11

NACHOS 15
Accompanied with Guacamole, Mexican Salsa, Jalapeño
Pepper Sour Cream, Cheddar Cheese Sauce and Refried Beans Sauce Served Plain or your Choice of
Chicken 17
Flank Steak 19

SOUPS AND SALADS

MEXICAN TORTILLA SOUP 15
Chicken Tomato Broth, Fried Tortilla Strips, Sour Cream
Panela Cheese, Avocado and Pasilla Chili

SPINACH & GOAT CHEESE SALAD 17
Caramelized Walnuts, Cherry Tomato, Bacon
Accompanied with Balsamic Dressing
Served Plain or your Choice

Chicken 22
Flank Steak 25
Shrimp 26

CLASSIC CAESAR SALAD 17
Romaine Lettuce, Shaved Parmesan Cheese, Focaccia Croutons
Accompany with Caesar Dressing
Served Plain or your Choice

Chicken 22
Flank Steak 25
Shrimp 26

If you have any food allergies or intolerance
please inform us before ordering

A 5 dollars delivery charge will apply.
Prices in American Dollars, are to be paid in Mexican pesos at the exchange rate of the day published at the hotel.
Taxes included.
The service charge of 15%, is not mandatory, which may be eliminated at your request.
LATE NIGHT
Served Daily From 11:00 pm to 6:00 am

SANDWICHES AND PIZZA
All our Sandwiches Are Served With Your Choice of:
Green Side Salad or French Fries

CHEESEBURGER
Black Angus Beef on Sesame Seed Bun
Served with Blue, Cheddar or Swiss Cheese
Accompanied with Lettuce, Sliced Tomato and Red Onion

YUCATAN STYLE SANDWICH
Braised Pulled Pork
Served with Red Pickled Onions on Ciabatta Roll

CHICKEN“TORTA”
Herbs Marinated Grilled Chicken Breast, Mozzarella Cheese
Refried Beans and Guacamole

PIZZAS

MARGHERITA
Mozzarella, Cherry Tomatoes and Basil

MEXICAN
Mexican Chorizo, Onion, Jalapeño, Refried Beans, Bell Peppers

PARMA
Serrano Ham, Arugula, Balsamic and Parmesan Cheese

PEPPERONI

DESSERTS

ASSORTED COOKIES
Cranberry and Triple Chocolate, Ginger and Molasses
Cardamom and Orange, Raspberry, Pecan Nuts, Coconut
and Oatmeal

ICE CREAM AND SHERBET SELECTION OF THE DAY

MEXICAN CHOCOLATE CAKE
Caramel Cream, Apricot Jam, Cocolate Tuille, Crème Anglaise

TRADITIONAL CHEESE CAKE
Strawberry Glace, Lemon Short Bread and Red Fruit Chutney

A 5 dollars delivery charge will apply.
Prices in American Dollars, are to be paid in Mexican pesos
at the exchange rate of the day published at the hotel.
Taxes included.
The service charge of 15%, is not mandatory, which may be
eliminated at your request.
THE MAYAKOBA MOON DANCE

Enjoy a Delicious Glass of Sparkling Wine While Having a...
“Romantic Dinner For Two”
299 USD per Person

RAIN DANCE

Grilled Oysters
Rockefeller and Persillade Style

King Crab
Duo of Guacamole With Lemon Home Made Jam, Cucumber and Sesame Seed Relish

Zapote Smoked Shrimps
Maracuyá Sauce and Piqüín Chili

Tuna Ceviche
Watermelon Cold Soup “Tres Chiles” Style

FIRE DANCE

Lobster Chowder
Serrano Ham, Celery and Cauliflower Pure, Foie Gras on Brioche Bread

Corn Mushroom Consome
Corn Kernel, Squash Blossom, Charred Serrano Chili Mushroom Corn Dumpling

EARTH DANCE

Catch of The Day
Citrus Fried Polenta, Elder Flower Beurre Rose Cambray Onion, Cured Lemon Salad

Garlic Butter Spiny Lobster Tail
Charcoal Grilled Roots, Orange and Hibiscus Foam, Risotto Nero

Beef Tenderloin With Almond Mole
Celeriac Pure, Charred Local Pumpkin, Foie Gras and Truffle

Roasted Local Baby Vegetables

A 5 dollars delivery charge will apply.
Prices in American Dollars, are to be paid in Mexican pesos at the exchange rate of the day published at the hotel.
Taxes included.
The service charge of 15%, is not mandatory, which may be eliminated at your request.
THE MAYAKOBA MOON DANCE

Enjoy a Delicious Glass of Sparkling Wine While Having a...
“Romantic Dinner For Two”
299 USD per Person

SWEET DANCE

Chocolate Lovers
Bitter Sweet Chocolate Mousse / Hazelnut and Cacao Crumble
White Chocolate Ice Cream / Flourless Chocolate Cake
Milk Chocolate and Toasted Pecan Sauce / Passion Fruit Coulis

or

Deconstructed Eton Mess
White Chocolate Mousse / Raspberry Sherbet / Brownie Chunks
Assorted Berries / Cherry Coulis / Chocolate Pearls

or

Baked Alaska
Vanilla Sponge Cake / Grand Marnier Syrup / Ricotta Cheese and
Cristallized Fruit / Burned Meringue / Fresh Raspberry
Ice Cream to Choose (Two flavors)

FINAL DANCE

Gourmet Coffee

or

Fairmont Tea Collection

A Minimum of Twenty-Four Hours Notice is Required
Please Call Extension 3770,
to Reserve your Moon Dance Experience

A 5 dollars delivery charge will apply.
Prices in American Dollars, are to be paid in Mexican pesos
at the exchange rate of the day published at the hotel.
Taxes included.
The service charge of 15%, is not mandatory, which may be
eliminated at your request.
## CHAMPAGNE AND SPARKLING WINE

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Juve Masana, Cava Brut, Cataluña, España</td>
<td>51</td>
</tr>
<tr>
<td>½ Moët &amp; Chandon, Brut Imperial, France, 350 ml</td>
<td>85</td>
</tr>
<tr>
<td>Moët &amp; Chandon, Brut Imperial, France</td>
<td>170</td>
</tr>
<tr>
<td>Moët &amp; Chandon, Brut Rose Imperial, France</td>
<td>186</td>
</tr>
<tr>
<td>Veuve Clicquot, Ponsardin, Brut Reims, France</td>
<td>208</td>
</tr>
</tbody>
</table>

## WHITE WINES

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Torrontés, Altavista Premium, Mendoza, Argentina</td>
<td>74</td>
</tr>
<tr>
<td>Pinot Grigio, Santa Margherita, Veneto, Italy</td>
<td>74</td>
</tr>
<tr>
<td>Sauvignon Blanc, Viña Kristel, Monte Xanic Valle de Guadalupe, Mexico</td>
<td>57</td>
</tr>
<tr>
<td>Sauvignon Blanc, Kim Crawford, New Zealand</td>
<td>74</td>
</tr>
<tr>
<td>Albariño Vionta, Rias Baixas, Spain</td>
<td>57</td>
</tr>
<tr>
<td>Chardonnay, Finca La Colonia, Norton, Mendoza Argentina</td>
<td>51</td>
</tr>
<tr>
<td>Chardonnay, Casa Madero, Valle de Parras, Mexico</td>
<td>57</td>
</tr>
</tbody>
</table>

**FULL WINE LIST AVAILABLE ON REQUEST**

A $5 dollars delivery charge will apply. Prices in American Dollars, are to be paid in Mexican pesos at the exchange rate of the day published at the hotel. Taxes included. The service charge of 15%, is not mandatory, which may be eliminated at your request.
### BEVERAGE GUIDE

#### BLUSH WINES

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Bottle</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet Sauvignon, V Casa Madero, Valle de Parras, Mexico</td>
<td>57</td>
<td>16</td>
</tr>
</tbody>
</table>

#### RED WINES

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Bottle</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet Sauvignon, Dehesa Del Carrizal, Spain</td>
<td>57</td>
<td>16</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Montes Alpha, D.O. Chile</td>
<td>95</td>
<td></td>
</tr>
<tr>
<td>Malbec, Altavista Premium, Mendoza, Argentina</td>
<td>69</td>
<td></td>
</tr>
<tr>
<td>Merlot, Casa Madero, Valle de Parras, Mexico</td>
<td>67</td>
<td>16</td>
</tr>
<tr>
<td>Merlot, Château Ste. Michelle, Washington State, USA</td>
<td>88</td>
<td></td>
</tr>
<tr>
<td>Shiraz, Casa Madero, Valle de Parras, Mexico</td>
<td>69</td>
<td>16</td>
</tr>
<tr>
<td>Cabernet-Syrah-Carmenere-Malbec, Quatro Montgras Colchagua, Chile</td>
<td>85</td>
<td></td>
</tr>
<tr>
<td>Pinot Noir, Estancia, Monterey Valley, California</td>
<td>62</td>
<td>16</td>
</tr>
</tbody>
</table>

---

**FULL WINE LIST AVAILABLE ON REQUEST**

A 5 dollars delivery charge will apply.

Prices in American Dollars, are to be paid in Mexican pesos at the exchange rate of the day published at the hotel. Taxes included.

The service charge of 15%, is not mandatory, which may be eliminated at your request.
# BEVERAGE GUIDE

## LIQUORS

<table>
<thead>
<tr>
<th>LIQUORS</th>
<th>Bottle</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BOURBON WHISKY</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jim Beam</td>
<td>169</td>
<td>11</td>
</tr>
<tr>
<td>Jack Daniels</td>
<td>210</td>
<td>15</td>
</tr>
<tr>
<td><strong>RYE WHISKY</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Canadian Club</td>
<td>175</td>
<td>10</td>
</tr>
<tr>
<td>Crown Royal</td>
<td>221</td>
<td>11</td>
</tr>
<tr>
<td><strong>SCOTCH WHISKY</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Johnnie Walker Red Label</td>
<td>191</td>
<td>14</td>
</tr>
<tr>
<td>Johnnie Walker Black Label</td>
<td>341</td>
<td>16</td>
</tr>
<tr>
<td>Chivas Regal 12 Years</td>
<td>334</td>
<td>16</td>
</tr>
<tr>
<td>Buchanan's 12 Years</td>
<td>360</td>
<td>16</td>
</tr>
<tr>
<td><strong>GIN</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beefeater</td>
<td>214</td>
<td>11</td>
</tr>
<tr>
<td>Tanqueray</td>
<td>176</td>
<td>13</td>
</tr>
<tr>
<td>Bombay Sapphire</td>
<td>234</td>
<td>14</td>
</tr>
<tr>
<td><strong>RUM</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bacardi Blanco</td>
<td>76</td>
<td>10</td>
</tr>
<tr>
<td>Captain Morgan</td>
<td>93</td>
<td>11</td>
</tr>
<tr>
<td>Flor de Caña Gran Reserva</td>
<td>125</td>
<td>11</td>
</tr>
<tr>
<td>7 Years</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>TEQUILA</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Herradura Blanco José</td>
<td>175</td>
<td>11</td>
</tr>
<tr>
<td>Tradicional Reposado</td>
<td>131</td>
<td>11</td>
</tr>
<tr>
<td>Don Julio Reposado</td>
<td>251</td>
<td>15</td>
</tr>
<tr>
<td>Don Julio Añejo</td>
<td>315</td>
<td>16</td>
</tr>
<tr>
<td>Don Julio 70</td>
<td>339</td>
<td>17</td>
</tr>
<tr>
<td><strong>VODKA</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Absolut Azul</td>
<td>149</td>
<td>11</td>
</tr>
<tr>
<td>Finlandia</td>
<td>134</td>
<td>13</td>
</tr>
<tr>
<td>Stolichnaya</td>
<td>150</td>
<td>13</td>
</tr>
<tr>
<td>Ketel One</td>
<td>194</td>
<td>13</td>
</tr>
<tr>
<td>Grey Goose</td>
<td>304</td>
<td>15</td>
</tr>
<tr>
<td>Belvedere</td>
<td>316</td>
<td>15</td>
</tr>
<tr>
<td><strong>DIGESTIVE</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kahlúa</td>
<td>61</td>
<td>9</td>
</tr>
<tr>
<td>Baileys</td>
<td>149</td>
<td>11</td>
</tr>
<tr>
<td>Sambuca Vaccari</td>
<td>163</td>
<td>11</td>
</tr>
<tr>
<td>Licor 43</td>
<td>285</td>
<td>15</td>
</tr>
<tr>
<td>Grand Marnier Rouge</td>
<td>338</td>
<td>16</td>
</tr>
<tr>
<td><strong>COGNAC</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Remy Martin VSOP</td>
<td>429</td>
<td>18</td>
</tr>
<tr>
<td>Hennessy VSOP</td>
<td>460</td>
<td>20</td>
</tr>
<tr>
<td>Remy Martin XO</td>
<td>72</td>
<td></td>
</tr>
<tr>
<td>Hennessy Paradis</td>
<td></td>
<td>107</td>
</tr>
<tr>
<td><strong>PORTS</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ferreira</td>
<td></td>
<td>10</td>
</tr>
<tr>
<td>Taylor's 10 Años</td>
<td>32</td>
<td></td>
</tr>
<tr>
<td>Royal 20 Años</td>
<td>35</td>
<td></td>
</tr>
</tbody>
</table>

A 5 dollars delivery charge will apply. Prices in American Dollars, are to be paid in Mexican pesos at the exchange rate of the day published at the hotel. Taxes included. The service charge of 15%, is not mandatory, which may be eliminated at your request.
BEVERAGE GUIDE

BEER

DOMESTIC BRANDS
Corona, Corona Light, Victoria, Modelo Especial
Pacifico, Montejo, Negra Modelo and León Negra

IMPORTED
Budweiser, Bud Light and Heineken

CRAFT BEER
Ocho Reales Porter, Minerva Colonial Kolch

COCKTAIL MENU

CLASSIC MARGARITA
Herradura Reposado Tequila, Agave Syrup and Fresh Lime Juice

GOLDEN MARGARITA
Don Julio Reposado Tequila, Grand Marnier, Agave Syrup and Fresh Lime Juice

CLASSIC MARTINI
Gin or Vodka, Dry Vermouth and Olives

MOJITO
White Rum, Fresh Mint, Sparkling Water, Brown Sugar and Lime Juice

DAIQUIRI
White Rum and Fresh Fruit

BLOODY MARY
Vodka, Tabasco Sauce, Tomato Juice, Pepper Worcestershire Sauce, Lime Juice and Salt

PIÑA COLADA
White Rum, Coconut Cream and Pineapple Juice

KIR ROYAL
Sparkling Wine and Cassis Licor

NON ALCOHOLIC COCKTAILS

VIRGIN PIÑA COLADA

VIRGIN DAIQUIRI

A 5 dollars delivery charge will apply.
Prices in American Dollars, are to be paid in Mexican pesos at the exchange rate of the day published at the hotel. Taxes included.
The service charge of 15%, is not mandatory, which may be eliminated at your request.
EXPEDITION MEALS & FAIRMONT IN FLIGHT

Allow Fairmont Mayakoba Chefs to Cater Your Meals for Your Sightseeing Trip or Your Flight Back Home
We Will Deliver it to Your Room the Following Day at the Time You Specify
Meals are Packed in an Insulated Cold Pack and Disposable Service Containers
Contact In Room Dining the Night Before Your Outing
Please Call Extension 3773

CAPRESE FOCACCIA
Mozzarella Cheese, Tomato, Baby Spinach
Pesto and Balsamic Aioli
Cheese, Crackers and Grapes
Domestic Water, Bottled Fruit Juice or Soda

SMOKED TURKEY WRAP
Chipotle Mayonnaise, Panela Cheese
Avocado, Lettuce and Tomato
Potato Chips and Whole Fruit
Cookies or Chocolate Brownie or Carrot Cake
Domestic Water, Bottled Fruit Juice or Soda

SMOKED TURKEY CHEESE CROISSANT
Selection of Yogurt
Whole Fruit
Domestic Water, Bottled Fruit Juice or Soda
Regular or Decaffeinated Coffee or Fairmont Tea Collection

GRILLED CHICKEN CIABATTA
Sun Dried Tomatoes, Bacon, Swiss Cheese
Basil Aioli, Lettuce and Tomato
Potato Chips and Whole Fruit
Cookies, Chocolate Brownie or Carrot Cake
Domestic Water, Bottled Fruit Juice or Soda

A 5 dollars delivery charge will apply.
Prices in American Dollars, are to be paid in Mexican pesos at the exchange rate of the day published at the hotel.
Taxes included.
The service charge of 15%, is not mandatory, which may be eliminated at your request.