

BREAKFAST

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



VEGETARIAN	20
Your Choice of: Orange, Grapefruit, Carrot or Juice of the Day Tropical Fruit Egg-White Omelet with Spinach, Zucchini Flower, Mushroom Panela Cheese, Sautéed Cherry Tomato, Breakfast Potatoes Yogurt Parfait, All Bran, Strawberry Regular or Decaffeinated Coffee or Fairmont Tea Collection	
VEGAN	18
Your Choice of: Orange, Grapefruit, Carrot or Juice of the Day Tropical Fruits Scrambled Tofu with Sautéed Spinach, Grilled Tomato and Potatoes Inflated Mini Crepes with Margarine and Gourmet Preserves Regular or Decaffeinated Coffee or Fairmont Tea Collection	
LOW FAT	20
Your Choice of: Orange, Grapefruit, Carrot or Juice of the Day Tropical Fruits “Ranchero Eggs”, Wrap with Panela Cheese, Mashed Beans Ranchero Sauce Ricotta Pancakes with Maple Syrup Regular or Decaffeinated Coffee or Fairmont Tea Collection	
LOW CARB	20
Your Choice of: Orange, Grapefruit, Carrot or Juice of the Day Tropical Fruits Cream Cheese Spinach Omelet, Zucchini Hash Roasted Cherry Tomato Low Fat Yogurt Berry Parfait Regular or Decaffeinated Coffee or Fairmont Tea Collection	
MEDITERRANEAN	20
Your Choice of: Orange, Grapefruit, Carrot or Juice of the Day Tropical Fruits Sun Dried Tomato Frittata, Feta Cheese, Artichokes, Oregano Avocado Yogurt Parfait with Sun dried Fruits Regular or Decaffeinated Coffee or Fairmont Tea Collection	
GLUTEN-FREE (CELIAC DISEASE)	20
Your Choice of: Orange, Grapefruit, Carrot or Juice of the Day Tropical Fruits Scrambled Egg Nachos, Black Beans, Melted Cheddar Cheese Rice Crispy Yogurt Parfait, Honey, Banana Regular or Decaffeinated Coffee or Fairmont Tea Collection	

Prices are in American Dollars and Inclusive of 11% Federal Tax
Payable in Mexican Pesos at the Rate of Exchange of the Day
Please Note that a Delivery Charge of 5 Dollars per Room
and 15% Gratuity will be Added to Your Bill

LUNCH AND DINNER

Served Daily From 11:00 am to 11:00 pm

VEGETARIAN

TOASTED ALMOND MANDARIN GUACAMOLE Baked Corn Tortilla Chips	7
SPINACH GOAT CHEESE SALAD  Candied Walnuts, Orange Segments, Tomato, Roasted Portobello Orange Balsamic Dressing	14
BEET ROOT ORANGE GAZPACHO Citrus Ricotta, Jicama, Seeded Lavosh	11
THE HEALTH NUT SANDWICH  Multigrain Baguette, Portobello Mushrooms, Sprouts Avocado, English Cucumber, Tomato and Fresh Mozzarella Cheese	17
PAN SEARED ACHIOTE RICE CAKES Sautéed Spinach, Grilled Orange	15

DESSERT

GUAVA CHEESE CAKE Creamy Milk Chocolate and Banana, Orange Sable	10
SELECTION OF SHERBET	9

VEGAN

TOFU “NACHOS” Crumbled Tofu, Mexican Salsa, Guacamole, Bell Peppers	12
ORGANIC SPINACH SALAD Jicama, Roasted Beet Roots, Grapefruit, Hibiscus Vinaigrette	14
MUSHROOM CARPACCIO Crunchy Garden Greens, Mustard Aioli, Toasted Pumpkin Seeds	12
MUSHROOM TAGLIATELLE Roma and Smoked Tomato, Fresh Basil, Capers	18
GARDEN VEGETABLE PAPILOTE Roasted Baby Potatoes, Orange Achiote	18

DESSERT

PINEAPPLE CARPACCIO Maple Syrup and Almonds	9
SELECTION OF SHERBET	9

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LOW FAT

REGIONAL SEAFOOD CEVICHE 	16
Shrimp, Octopus, Grouper, Calamari, Sea Scallops Tomato Relish, Roasted Garlic, Fresh Coriander, Serrano Chili	
GREEK SALAD 	14
Mixed Green, Plum Ripe Tomato, Bell Peppers Red Onion, Kalamata Olives, Cucumber, Feta Cheese Extra Virgin Oil and Balsamic Vinegar	
CATCH OF THE DAY 	25
Your Choice of: Grilled, Seared or Poached Seasonal Vegetables, Fresh Herbs, Jasmine Rice	
GRILLED CHICKEN FAJITAS	24
Onions, Bell Pepper, Coriander, Guacamole, Sour Cream	
GRILLED CAB STEAK	38
8 oz Filet of Beef Tenderloin, Grilled to your Liking Cilantro Jasmine Rice, Sautéed Vegetables Red Wine-Roasted Garlic Sauce	

DESSERT

MANGO AND STRAWBERRY CEVICHE	9
Lemon Chile Syrup, Raspberry Sorbet	
SELECTION OF SHERBET	9

LOW CARB

TUNA SASHIMI 	15
Caribbean Mango Salsa, Sweet and Sour Vegetables, Soy Vinaigrette	
MIXED SALAD	12
Mixed Greens, Cucumber, Red Onion, Tomato, Cashews, Avocado Jicama. Your Choice of Dressing or Vinaigrette	
SEAFOOD CHOWDER	16
Shrimp, Baby Scallops, Snook Fish, Calamari Smoked Chili, White Wine, Fresh Thyme	
½ ROASTED ORGANIC CHICKEN	24
Rosemary Sour Orange Marinated, Grilled Asparagus Steamed Rice, Roasted Garlic, Natural Jus	
COWBOY STEAK 18OZ	35
Sautéed Spinach, Chimichurri	

DESSERT


CITRUS SALAD	9
Pure Agave Honey and Cinnamon	
SELECTION OF SHERBET	9

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MEDITERRANEAN

GREEK SALAD 	14
Mixed Green, Plum Ripe Tomato, Bell Peppers, Red Onion Kalamata Olives, Cucumber, Feta Cheese Extra Virgin Oil and Balsamic Vinegar	
GRILLED PITA BREAD	13
Herbed Jocoque, Hummus, Marinated Olives, Cucumber, Tomato	
GOLF SNOOK FISH PAPILOTE	26
Fresh Thyme, Vegetables, Beurre Blanc Side of Creamy Truffle Polenta	
GREEK CHICKEN BROCHETTES	24
Yogurt Marinated Breast of Chicken, Grilled Rosemary Potatoes Lemon Cous Cous	
RACK OF LAMB	37
Warm Syrian Tabouleh, Grilled Ratatouille, Caramelized Lime	

DESSERT

STRAWBERRY MINT SOUP	9
Yogurt Parfait and Honey	
SELECTION OF SHERBET	9

GLUTEN-FREE

GUACAMOLE 	9
Chips and Mexican Salsa	
SHRIMP COCKTAIL	17
Jumbo Prawns, Cocktail Sauce, Tangy Mango and Papaya Salsa	
TORTILLA SOUP	9
Rich Chicken Tomato Broth, Fried Tortilla Strips, Sour Cream Panella Cheese, Avocado, Pasilla Chili	
GRILLED CAB STEAK	38
8 oz Filet of Beef Tenderloin, Grilled to your Liking Goat Cheese Mashed Potatoes, Sautéed Vegetables, Natural Jus	
SAUTÉED SHRIMP “AJILLO” STYLE	29
Garlic and Guajillo Chili, Extra Virgin Olive Oil Crushed Cherry Tomato, Grilled Vegetables	

DESSERT

TROPICAL FRUIT TARTAR	9
With Mango Sherbet and Raspberry Coulis	
SELECTION OF SHERBET	9

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