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 7
Baked Corn Tortilla Chips

SPINACH GOAT CHEESE SALAD 14
Candied Walnuts, Orange Segments, Tomato, Roasted Portobello
Orange Balsamic Dressing

BEET ROOT ORANGE GAZPACHO 11
Citrus Ricotta, Jicama, Seeded Lavosh

THE HEALTH NUT SANDWICH 17
Multigrain Baguette, Portobello Mushrooms, Sprouts
Avocado, English Cucumber, Tomato and Fresh Mozzarella Cheese

PAN SEARED ACHIOTE RICE CAKES 15
Sautéed Spinach, Grilled Orange

DESSERT

GUAVA CHEESE CAKE 10
Creamy Milk Chocolate and Banana, Orange Sable

SELECTION OF SHERBET 9

VEGAN

TOFU "NACHOS" 12
Crumbled Tofu, Mexican Salsa, Guacamole, Bell Peppers

ORGANIC SPINACH SALAD 14
Jicama, Roasted Beet Roots, Grapefruit, Hibiscus Vinaigrette

MUSHROOM CARPACCIO 12
Crunchy Garden Greens, Mustard Aioli, Toasted Pumpkin Seeds

MUSHROOM TAGLIATELLE 18
Roma and Smoked Tomato, Fresh Basil, Capers

GARDEN VEGETABLE PAPILLOTE 18
Roasted Baby Potatoes, Orange Achiote

DESSERT

PINEAPPLE CARPACCIO 9
Maple Syrup and Almonds

SELECTION OF SHERBET 9

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LUNCH AND DINNER

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

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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LUNCH AND DINNER

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

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 PAPILLOTE 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
Panela 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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