



CONTEMPORARY MEXICAN MENU 1

Amuse Bouche

Green Ceviche with herbs and Habanero pepper.

Entree

Shredded beef Tostadas with avocado, tomato and coriander vinaigrette.

Main Course

U-15 Shrimps in Chipotle Sauce Veracruz style with Mogo mogo black beans with plantain puree.

Alternate Dessert (1 per person)

Rice pudding with four textures

Warm Mexican chocolate cake from Oaxaca with 18th Century recipe ice cream.

Price per person \$69.00 usd + TAX

Includes Service

CONTEMPORARY MEXICAN MENU 2

Amuse Bouche

Fish, pineapple and kiwi Ceviche with plantain crisps.

Entree

Avocado mousse with pork scratching green sauce and tortilla chips.

Roasted tomato cream with Oaxaca style cheese and pumpkin seed crisp.

Main Course

Stuffed Chicken breast with "Mennonite" cheese in caramelized chipotle and balsamic vinegar juice over potatoes and "Mole" powder with sliced vegetables (Carrot, pumpkin and string beans) spiced with coriander.

Alternate Dessert (1 per person)

Ecstasy Bananas with traditional chocolate sauce.
Eggnog jelly with almond “meringues” and cinnamon foam.

Price per person \$66.50 usd + TAX
Includes Service

CONTEMPORARY MEXICAN MENU 3

Amuse Bouche

Sweet corn, in avocado gelatine with green peppers and lime foam.

Entree

Green salad with grapefruit and cheese from Chiapas with “hoja santa” dressing.

Contemporary Yucatan lime soup.

Main Course

Tic in Xic style grouper fish with white rice and ix ne pec salsa.

Alternate Dessert (1 per person)

Cacao and vanilla Trilogy

Meringue with red fruits foam and a habanero – balsamic salsa.

Price per person \$64.00 usd + TAX
Includes Service

CONTEMPORARY MEXICAN MENU 4

Amuse Bouche

Prickly pear salad, with “pico de gallo” and citric foam.

Entree

Tomato and avocado tower with Mexican panela cheese and coriander foam.

Roasted sweet corn cream with cheese foam and “epazote” crisps.

Main Course

Beef fillet in Black mole from Oaxaca with its traditional vegetables.

Alternate Dessert (1 per person)

Soft toffee Cheese cake and amaranth crisps

Kalua cream foam with Grandma cookies.

Price per person \$79.00 usd + TAX
Includes Service

CONTEMPORARY MEXICAN MENU 5

Amuse Bouche

Green Ceviche with herbs Martini and Crispy Tortilla chips.

Entree

Chill cucumber and yogurt soup with Mint oil.

Main Course

Grouper fish filet with apple relish, black olives, and bacon chips in a warm yellow
curry emulsion.

Alternate Dessert (1 per person)

Lime Panacotta with red fruits sauce
Warm Mexican chocolate cake from Oaxaca with 18th Century recipe ice cream.

Price per person \$62.00 usd + TAX
Includes Service

CONTEMPORARY MEXICAN MENU 6

Amuse Bouche

Clam tripe ceviche with pineapple and shaved habanero with plantain crisps.

Entree

Jicama tacos stuffed with crab and shrimp salad, with avocado and southeast style roasted chipotle sauce.

Roasted mushroom cream with Oaxaca cheese and sliced poblano peppers.

Main Course

Stuffed beef fillet with "Mennonite" cheese and roasted prickly pears in caramelized chipotle and balsamic vinegar juice over potatoes and "Mole" powder with sliced vegetables (Carrot, pumpkin and string beans) spiced with coriander.

Alternate Dessert (1 per person)

Mini pineapple turnover with coconut ice cream and pineapple chips
Passion fruit foam with Grand Marnier jelly.

Price per person \$71.00 usd + TAX
Includes Service

CONTEMPORARY MEXICAN MENU 7

Amuse Bouche

Sea bass Fish Carpaccio with asparagus lime juice and extra virgin olive oil.

Entree

Green salad with grapefruit, blue cheese and peanut dressing.

Coriander and roasted poblano pepper cream with fried tortilla strips.

Main Course

Buttered Sirloin with roasted peppers, over potatoes with cheese and "Epazote" .

Alternate Dessert (1 per person)

Chocolate delight with white chocolate sauce and pistachio praline

Pineapple cannelloni stuffed with coconut cream and Malibu liquor ice cream.

Price per person \$71.00 usd + TAX
Includes Service

CONTEMPORARY MEXICAN MENU 8

Amuse Bouche

Poblano goat cheese tostada over roasted "Chilacas".

Entree

Tomato and avocado tower with Mexican panela cheese and coriander foam.
Roasted pepper cream with a roasted sweet corn foam and epazote crisps.

Main Course

Salmon fillet in a Michoacán green Mole with traditional vegetables.

Alternate Dessert (1 per person)

Ecstasy Bananas with traditional chocolate sauce
Orange cake with ginger and white chocolate with a wine foam topping.