



SALADS

- 🍷 Roasted salmon salad with arugula, asparagus and roasted bell pepper vinaigrette
- 🍏🍷 Lobster and jicama salad with orange vinaigrette and garden herbs

SOUPS

- 🍷 Lobster bisque with rouille “tropezones”

Seafood soup with squid, scallops, crab and fish with alioli toasts

COLD APPETIZERS

- 🍷 Crab cakes with chipotle remoulade sauce accompanied with green apple and parsley salad
- 🍷 Scallop ceviche with “leche de tigre” sauce, sweet corn, orange and coriander

HOT APPETIZERS

- 🍷 Grilled octopus with potatoes, olive pesto and saffron aioli

Coconut fried shrimp in horseradish sauce, mustard and honey



MAIN COURSES

Grilled Mahi Mahi, with garlic sauce, fried green plantain and Creole salad

Seafood risotto with grilled vegetables and “romesco” sauce

Salmon in Chardonnay dill sauce and bisque

- 🍷 Surf and Turf with lobster and grilled flank steak served with mashed potatoes, roasted garlic and buttered corn

LOBSTER

- 🍷 Thermidor, classic creamy french, mushrooms, shallots, mustard and tarragon, oven finished gratin
- 🍷 Meunière, pan fried in butter, lemon juice and fresh parsley
- 🍷🍷 Grilled or steamed lobster, choose below your side dish and sauce

SAUCE SELECTION

- 🍷🍷 Lemon butter sauce
Melted butter, lime juice and pinch of salt added
- 🍷🍷 White wine garlic sauce
Butter simmered garlic, finished with reduced white wine
- 🍷🍷 Béarnaise
Butter emulsion of black pepper, tarragon and shallot white wine reduction
- 🍷🍷 Honey dijonnaise
Dijon mustard and honey

SIDES

- 🍷🍷 Baked Potato
With cream and fresh herbs
- 🍷🍷 Grilled vegetables
- 🍷🍷 French fries
- 🍷🍷 Steamed rice
- 🍷🍷 Mashed potatoes
- 🍷🍷 Garlic butter pasta

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



DESSERTS

Creamy chocolate and coffee cake

Wild berries blintzes with orange sauce

Home-made ice cream and sorbet sampler

🍏🌾 Fresh fruit martini and Sambuca gelatin

Milk chocolate, chocolate mousse, caramelized peanuts and caramel sauce

- 🍏 These are healthy dishes which help in maintaining balanced diet
- 🌾 These are gluten free dishes
- 🥛 This dish contains dairy and/or milk
- 🌱 Whole Food Plant-Based option



WHOLE FOOD PLANT-BASE MENU

APPETIZERS

- ☞ Crispy corn tortilla with chickpeas salpicon, toasted pumpkin seed, avocado slices and cilantro oil
- ☞ Mushrooms, eggplant and oyster mushrooms in chimichurri sauce

SALADS

- ☞ Rucula and avocado, almond vinaigrette, hibiscus reduction

SOUP

- ☞ Mushroom creamy soup with white truffle oil

RICE

Vegetables Risotto

MAIN COURSES

- ☞ Portobello steak with avocado chimichurri
- ☞ Polenta cake with BBQ zucchini and walnut cream



EXCELLENCE

PLAYA MUJERES, MEXICO