



IN-ROOM DINING MENU
JUST WHAT YOU'RE LOOKING FOR



A MESSAGE FROM THE KITCHEN

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, and sustainable products. All cuisine is prepared without (artificial) trans-fat.

The abundance of food products in Mexico is supported by being one of the world's most agriculturally rich countries. This enables our chefs to purchase more than 70% of our food from local producers.

Our country boasts some of the world's finest products, from avocado or local chaya to everybody's favorite tacos and tequila. We proudly serve and source sustainable seafood options through our partnership with local fishing and other conservation programs.

My chefs and cooks care by bringing the freshest ingredients to you and your family. Fairmont Mayakoba is also home to some 5,000 indigenous Melipona bees that thrive here in this beautiful region and reside in our Fairmont Spa. The bee's honey is of the highest quality globally; it has been used medicinally in the region by the ancient Mayans.

Should you have any special requests not listed in the menu or for dietary requirements, kindly call in-room dining, and we will be pleased to do our best to meet your needs.

Sincerely,

Daniel Noguera
Executive Chef
Fairmont Mayakoba

BREAKFAST

SERVED DAILY FROM 6:00 AM TO 11:30 AM



BEVERAGES

LOT 35 TEA COLLECTION

Your Choice of Iced or Hot
*our tea is sustainable

Green Tea

Jasmine, Revitalize, Mojo Mate

Black Tea

Imperial Breakfast, Decaf English, Earl Grey

Infusions (Caffeine Free)

Oregon Mint, Flora's Berry Garden, Bella
Coola Punch

FRESH JUICES 240 ml / 8 oz

Orange, Grapefruit, Papaya, Green Juice, or
Juice of the Day

JUICES 240 ml / 8 oz

Apple, Cranberry, or Tomato

COFFEE

Your Choice of Freshly-made beverages, Regular
or Decaffeinated. *our coffee is sustainable

Small-Pot (Serves 2-3 Cups)

Large-Pot (Serves 4-7 Cups)

ESPRESSO, CAPPUCCINO OR MOCACCINO

MILK OR CHOCOLATE MILK

Choice of Whole, Low-Fat, Lactose Free, Soy,
Almond

MILKSHAKES

Chocolate, Vanilla or Strawberry

SMOOTHIES

ICED TEA, LEMONADE OR COCONUT WATER

SODAS

Coca Cola, Diet Coke, Coca Cola Zero,
Sprite, Sprite Zero, Apple Soda, Orange
Soda, Grape Fruit Soda, and Ginger Ale

LOCAL WATERS

Cristal Mineral 355ml
Natura 1 lt
Natura Mineral 1 lt

STILL IMPORTED AND LOCAL WATER*

Evian 750 ml
Agua de Piedra 650 ml
BUI 290 ml
BUI 946 ml

SPARKLING IMPORTED AND LOCAL *

Perrier 330 ml
Perrier 750 ml
Agua de Piedra 650 ml
San Pellegrino 750 ml
BUI 290 ml
BUI 946 ml

CEREALS AND YOGURT

175 HOMEMADE MUESLI 180

Oats, Peanuts, Dehydrated Cranberries,
Pumpkin Seeds, Coconut, Macadamia Nuts,
and Rice Krispy
Served with Milk or Yogurt

HOT OATMEAL



Served with Milk, Brown Sugar and Raisins

NATURAL YOGURT AND FOREST BERRIES 215

Choice of Greek or Flavor

CEREALS 155

130 Corn Flakes, All-Bran, Cocoa Krispies,
Fruit Loops, Frosted Flakes
Served with Bananas or Strawberries
Choice of Milk: Whole, Low-Fat,
Lactose-Free, Soy or Almond

FRUIT

175 WHOLE FRUIT (3 pieces) 150

Banana, Apple, Pear, Local Seasonal Selection

130 FRUIT PLATE 340

Cantaloupe, Honeydew, Watermelon, Papaya,
Pineapple and Seasonal Fruit

110 BOWL OF BERRIES 420

SWEET BREAKFAST

110 BELGIAN WAFFLE 300

Choice of Strawberry or Banana. Whipped
Cream, Butter, Maple Syrup, or Honey

PANCAKES 300

Filled with Blueberry, Chocolate Chips or
Banana Garnish. Served with Whipped
Cream and Mixed Berries Compote

FRENCH TOAST 300

Brioche Bread Served with Whipped Cream
and Mixed Berries Compote

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCE PLEASE
INFORM US BEFORE ORDERING. A 100 MEXICAN PESOS
DELIVERY CHARGE WILL APPLY. PRICE IN MEXICAN PESOS,
TAXES INCLUDED. THE 15% SERVICE CHARGE IS NOT
MANDATORY, IT MAY BE ELIMINATED AT YOUR REQUEST.

*NOT PART OF THE ALL-INCLUSIVE PACKAGE



GLUTEN
FREE



LACTOSE
FREE



VEGAN

COMPLETE BREAKFAST SELECTION

CONTINENTAL BREAKFAST

Choice of Juice, Fruit Plate
Basket of Breakfast Pastries
Toasted Bread
Yogurt Parfait
Small Pot of Regular or Decaffeinated
Coffee or Tea

565

AMERICAN BREAKFAST

Choice of Juice. Two Eggs any Style. Choice
of Smoked Bacon, Ham or Turkey Sausage.
Accompanied with Breakfast Pastries and
Selection of Toast. Piece of Fruit. Small Pot
of Regular or Decaffeinated Coffee or Tea

700

MEXICAN BREAKFAST

Choice of Juice. Ranchero Eggs, Motuleño
Eggs or Chilaquiles with Green or Red
Sauce. Mexican Pastries and Piece of Fruit.
Small Pot of Regular or Decaffeinated
Coffee, Tea or Mexican Hot Chocolate.

680

HEALTHY START BREAKFAST

Green Juice, Egg White Omelet with Spinach,
Onion and Mushrooms. Served with Panela
Cheese and Asparagus. Low-Fat Yogurt
Parfait with Chia and Berries. Small Pot of
Regular Coffee, Decaf or Selection of Tea.

660



CHEF'S FAVORITES

RED OR GREEN CHILAQUILES

Tortilla Chips Served with Sour Cream
Fresh Cheese, Cilantro, Red Onion,
and Avocado
Choice of: Chicken or Fried Egg

350

BREAKFAST BURRITO

Scrambled Eggs, Beans, Breakfast Sausage,
Onion, Bell Peppers, and Mozzarella Cheese.
Served with Refried Beans and
Pico de Gallo.

360

HOUSE-SMOKED SALMON



Cocktail Onion, Capers, Chives, Olive and
Sesame Oil.
Served with Crostini and Ground Mustard.

590

ARTISANAL CHEESES

Selection of Artisanal Cheeses, Grapes,
Variety of Seeds, Homemade Jam.

450

Add Serrano Ham

+120



FAIRMONT SPA Recommends.

VEGAN BREAKFAST

Choice of Juice. Avocado Toast with Quinoa,
Vegan Chilaquiles or Vegan Enchiladas
Potosinas, Piece of Fruit. Vegan Yogurt.
Small Pot of Regular or Decaffeinated
Coffee or Tea

740

ENCHILADAS POTOSINAS



Seasonal Vegetables. Served with Guajillo
Sauce, Onion, Cilantro, Vegan Cream and
Cheese.

430

RED OR GREEN CHILAQUILES



Vegan Option Available.

350

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VEGAN

EGGS AND OMELETTES

TWO EGGS ANY STYLE   **395**
Selection of Crispy Bacon, Breakfast Sausage, Canadian Bacon or Turkey Ham. Served with Breakfast Potatoes, Asparagus, and Cherry Tomatoes.

EGGS BENEDICT **480**
Toasted English Muffin, Poached Eggs, Hollandaise Sauce, Canadian Bacon. Served with Green Salad.

YUCATAN EGGS BENEDICT **540**
Toasted English Muffin, Poached Eggs, Achiote with Habanero Hollandaise Sauce, Longaniza from Valladolid. Served with Green Salad.

THREE EGG OMELETTE  **460**
Onion, Bell Pepper, Mushroom, Spinach, Tomato, Bacon, and Cheddar Cheese Served with Breakfast Potatoes, Asparagus, and Cherry Tomatoes.

RED OR GREEN RANCHERO EGGS   **370**
Two Fried Eggs, Corn Tortillas, Refried Beans.

BREAKFAST SIDES

Breakfast Sausage **120**
Bacon **200**
Breakfast Potatoes **90**
Cream Cheese **85**
Refried Beans **85**

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LUNCH AND DINNER

SERVED DAILY FROM 11:30 AM TO 11:00 PM

APPETIZERS

CHICKEN WINGS



Served with Jicama, Carrot and Cucumber.
Cilantro Ranch Dressing
Your choice of Buffalo or BBQ Sauce

ARTISAN CHEESE PLATTER

Artisan Cheese Selection, Olives, Grapes,
Homemade Jam and Crostinis
Add Serrano Ham

TUNA TOSTADA

Ginger and Cilantro Ponzu Sauce, Sriracha
Mayonnaise, Avocado, Cucumber, Sesame
Seeds, Fried Sweet Potato

HOUSE-SMOKED



Cocktail Onion, Caper, Chives, Olive and
Sesame Oil. Served with Crostini and
Ground Mustard



FAIRMONT SPA Recommends.

SIKIL-PAK

Pumpkin Seed Dip with Roasted Tomato,
Olive Oil, and Lemon Juice

BEET SALAD



Beet, Radish, Cashew, Orange Vinaigrette.
*Made with organic vegetables,
harvested in the region.

SWEET POTATO AND KALE BOWL

Roasted Sweet Potato, Puffed Quinoa,
Agave Honey, Pumpkin Seed, Balsamic
Vinegar

CRUDITÉS

Organic Rainbow Carrot, Jicama, Cambray
Beet, Cambray Golden Beet, Persian
Cucumber. Served with Cilantro Dressing
and Chili Powder.

*Made with organic vegetables, harvested
in the region.

SOUPS AND SALADS

405

CLASSIC CAESAR SALAD

Lettuce, Shaved Parmesan Cheese, and
Focaccia Croutons. Served with Caesar
Dressing

315

500

CAESAR SALAD WITH CHICKEN

395

+120

CAESAR SALAD WITH SHRIMP

450

440

COBB SALAD

Avocado, Lettuce, Tomato, Red Onion, Corn,
Chicken, and Bacon. Served with Cilantro
Ranch Dressing

330

590

GREEN SALAD



Mix of Lettuce, Parmesan Cheese, Green
Apple, Pecan Nuts, Pickled Chayote, Honey
Mustard Vinaigrette

280

BEET SALAD



Beet, Radish, Goat Cheese, Cashew, Orange
Vinaigrette

315

CHICKEN CONSOMÉ



Seasonal Vegetables and Rice

180

MEXICAN TORTILLA SOUP

Fried Tortilla Strips, Sour Cream, Panela
Cheese, Avocado, and Chili Pasilla

230

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CONSUMING RAW OR UNDERCOOKED PRODUCTS INCREASES
THE RISK OF FOODBORNE ILLNESS.



GLUTEN
FREE



LACTOSE
FREE



VEGAN

MEXICAN FAVORITES

GUACAMOLE   **300**
Pico de Gallo and Tortilla Chips

ACAPULCO SEAFOOD COCKTAIL   **430**
Shrimp and Octopus, Served with Cocktail Sauce, Pico de Gallo, Avocado and Tortilla Chips.

QUESADILLA **280**
Flour Tortilla, Melted Cheese.
Served with Guacamole and Pico de Gallo.

With Chicken **320**
With Flank Steak **360**
With Shrimp **400**

NACHOS **260**
Accompanied with Guacamole, Pico de Gallo, Jalapeño Peppper, Sour Cream, Cheddar Cheese Sauce, and Refried Beans Sauce-

Chicken **320**
Flank Steak **360**
Shrimp **400**

FISH TACOS **370**
Achiote Adobo, Avocado, Pineapple Sauce, Xnipek, Serrano Chili
*Made with organic vegetables, harvest in the region and sustainable fishing"

CHICKEN TACOS   **230**
Chipotle Adobo, Red Onion, Pico de Gallo

FLANK STEAK TACOS **460**
Cheese Crust, Red Onion, Grilled Jalapeno, Avocado



 FAIRMONT SPA Recommends.

VEGAN TACOS **330**
Soy Protein, Tomatillo, Mushroom Sauce, Cilantro, Avocado, Onion

GRILLED CAULIFLOWER **350**
Almond Mole, Local Squash, Mix of Green Leaves, Radish.

TRADITIONAL GUACAMOLE AND TORTILLA CHIPS **300**



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LACTOSE FREE



VEGAN

CHEF'S FAVORITES

All Our Sandwiches are Served with Your Choice of:
Green Salad or French Fries

MAYAKOBA CLUB SANDWICH	380
Grilled Chicken, Turkey Ham, Bacon, Lettuce, Tomato, Avocado, and Mayonnaise with Herbs. Served on Whole Wheat or White Bread.	
CHEESEBURGER	475
Choice of: Blue, Cheddar or Swiss Cheese Served with Lettuce, Tomato, Red Onion, and Pickles.	
Add Bacon	+80
CIABATTA CAPRESSE	400
Heirloom Tomato, Melted Fresh Mozzarella Cheese, Pesto and Arugula	



 FAIRMONT SPA Recommends.

VEGETARIAN BURGER	485
Pea Protein, Mushrooms, Spinach, Tomato, Avocado	
VEGAN PIZZA	315
Pomodoro Sauce, Vegan Cheese, Mushrooms, Onion, Bell Peppers	



PIZZAS AND PASTAS

MARGHERITA	315
Fresh Mozzarella, Cherry Tomatoes, and Basil	
MEDITERRANEAN	340
House-Cured Anchovies, Olives	
PEPPERONI PIZZA	330
Tomato and Cheese Pizza with Pepperoni	
CAPRICHOSA	340
Basil, Artichoke, Olives, Mushrooms and Ham	
PEAR AND PROSCIUTTO	370
Fresh Mozzarella Cheese Base, Pear, Prosciutto, Basil and Arugula	
SPAGHETTI OR PENNE PASTA	315
*Gluten Free and Lactose Free option available	
Choice of Pomodoro, Alfredo or Bolognese Sauce	
With Chicken	400
With Shrimp	500

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CHOICES OF GRILLED OR SAUTÉED

FILET MIGNON 250 GRS	1100
RIB-EYE 350 GRS	1100
FLANK STEAK (MARINATED ARRACHERA) 250 GRS	960
BLACKENED SALMON Add Shrimp	905 +180

All Meats and Salmon are Served with Two Side Dishes.

Choice of Asparagus, Mashed Potatoes, Mac and Cheese, Steamed Broccoli or Rice.

*As a commitment to our environment, we are proud to only use sustainable fishing

SAUCE OF YOUR CHOICE:
Chimichurri, Black Pepper, Bearnaise, Demi-Glace, Garlic Mojo

SIDES

Asparagus	180
Mashed Potato	150
Mac and Cheese	150
Steamed Broccoli	130
Steamed Rice	130
Creamed Spinach	140

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DESSERTS

RASPBERRY CHOCOLATE CAKE Dark Chocolate, Caramel Chocolate, Raspberry Jelly	270
APPLE TART Hazelnut Crumble, Cranberries, English Cream	270
THREE MILK BRÛLÉE Vanilla Sponge Cake, Three Milk Syrup, Rompope Creme Brûlée, Strawberry Chutney	270
TROPICAL CHEESECAKE Guava, Passion Fruit, Banana and Pineapple	270
CARAMEL FLAN Baileys, Creamy Caramel, Whipped Cream	270
TWO GIANT CHOCOLATE CHIP COOKIES WITH NUTS	270
ICE CREAM AND SORBET SELECTION	270

FLOURLESS CHOCOLATE CAKE Vanilla Cream, Raspberry, Ganache		310
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CARIBBEAN COBBLER Pineapple, Guava, Cinnamon, Coconut, Pecan			FAIRMONT SPA	*Recommends.	300
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VEGAN

DISCOVERY CLUB CHILDREN'S MENU

ASK FOR OUR BABY FOOD SELECTION. OUR CHEFS WILL BE HAPPY TO PREPARE VEGETABLE, PROTEIN OF FRUIT PURÉES TO YOUR SPECIFICATION, PLEASE ADVISE US OF ANY FOOD ALLERGIES OR INTOLERANCE BEFORE ORDERING.



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GOOD MORNING SUNSHINE

SERVED DAILY FROM 7:00 AM TO 11:30 AM

ALL IN ONE BREAKFAST

Choice of Milk, Chocolate Milk or Juice
Eggs with Toasted Bread Chocolate Chips
Pancakes, Bacon.
Yogurt with Granola, and Banana

400

SCRAMBLED EGGS

Choice of Ham, Bacon, Sausage or Tomato
Served with Refried Beans

180

CHEDDAR CHEESE OMELETTE

Served with Toast and Refried Beans

200

CHOCOLATE CHIP PANCAKES

Served with Maple Syrup and Berries

240

FRENCH TOAST

Brioche Bread, Whipped Cream, and Berries

240

FRUIT BOWL

Sprinkled with Granola

150

BEVERAGES

CHILDREN'S BEVERAGES ARE SERVED
IN 355ML GLASSES

JUICE / 355ML

Orange or Apple

130

AGUAS FRESCAS

Watermelon, Lemon and Hibiscus

70

SMOOTHIE

Fresh Fruit and Yogurt
Selection of Strawberry, Banana, Peach,
Mango, or Papaya with Honey

130

CHOCOLATE MILK

Choice of Whole, Low-Fat, Lactose-Free
or Soy Milk

110

LUNCH AND DINNER

SERVED DAILY FROM 11:30 AM TO 11:00 PM

CHICKEN SOUP

Rice, Vegetables and Chicken

160

SPAGHETTI

Pomodoro or Bolognese Sauce
*Gluten Free Option Available

160

MAC'N CHEESE

240

QUESADILLAS

Corn Tortilla, Cheese, Turkey Ham
Served with Refried Beans

160

FRENCH FRIES

130

THE MAIN COURSES OF THIS SECTION ARE SERVED WITH
YOUR CHOICE OF: FRENCH FRIES, MASHED POTATO OR
BROCCOLI

HAMBURGER

Plain or with Cheddar Cheese

320

CHICKEN FINGERS

Served with Dressing

240

GRILLED SALMON 100 GRS

240

GRILLED CHOP STEAK 100 GRS

245

DESSERTS

CHOCOLATE PUDDING

Marshmallows, Crunchy Chocolate

320

KIDS PARTY

Oreo Ice Cream, M&M's, Waffle Cone,
Caramel Sauce

240

MILKSHAKE AND COOKIE 235ml

Choice of Strawberry,
Vanilla or Chocolate

240

RAINBOW CUP

Whipped Cream, Strawberries, Raspberry
Jelly, Vanilla Cookie, Candies

245

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LACTOSE
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VEGAN





LATE NIGHT

SERVED DAILY FROM 11:00 PM TO 6.00 AM

SNACKS

CHICKEN WINGS 
Served with Jicama, Carrot and Cucumber.
Cilantro Ranch Dressing
Your Choice of Buffalo or BBQ

GUACAMOLE
Pico de Gallo and Tortilla Chips

NACHOS  
Served with Guacamole, Pico de Gallo,
Jalapeño Pepper, Sour Cream, Cheddar
Cheese Sauce, and Refried Beans Sauce
With Chicken
With Flank Steak
With Shrimp

SANDWICHES

All Our Sandwiches are Served with Your Choice of:
Green Salad or French Fries

CHEESEBURGER
Choice of: Blue, Cheddar or Swiss Cheese
Served with Lettuce, Tomato, Red Onion,
and Pickles
Add Bacon

MAYAKOBA CLUB SANDWICH
Grilled Chicken, Turkey Ham, Bacon,
Lettuce, Tomato, Avocado, and Mayonnaise
with Herbs.
Choice of Whole Wheat or White Bread

FLANK STEAK TACOS
Cheese Crust, Red Onion, Roasted
Jalapeño, Avocado

SOUPS AND SALADS

405 MEXICAN TORTILLA SOUP 230
Fried Tortilla Strips, Sour Cream,
Panela Cheese, Avocado, and Chili Pasilla

300 CLASSIC CAESAR SALAD 315
Lettuce, Shaved Parmesan Cheese and
Focaccia Croutons. Served with Caesar
Dressing
With Chicken
With Shrimp

320 360 400

PIZZAS AND PASTAS

MARGHERITA 230
Fresh Mozzarella, Cherry Tomatoes, and Basil

MEDITERRANEAN 340
House-Cured Anchovies, Olives

PEPPERONI PIZZA 330
Tomato and Cheese Pizza with Pepperoni

SPAGHETTI OR PENNE PASTA 315
* Gluten Free Option Available
Pomodoro or Alfredo Sauce
With Chicken
With Shrimp

475 400 500

DESSERTS

RASPBERRY CHOCOLATE CAKE 270
Dark Chocolate, Caramel Chocolate,
Raspberry Jelly

TROPICAL CHEESE CAKE 270
Guava, Passion Fruit, Banana and Pineapple

TWO GIANT CHOCOLATE CHIP COOKIES WITH NUTS 270

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EXPEDITION MEALS & FAIRMONT IN FLIGHT*

Allow Fairmont Mayakoba's chefs to cater your meals for your sightseeing trip or your flight back home.

We will deliver them to your room the following day at the time you specify. Meals are packed in disposable service containers.

Contact In-Room Dining the night before your outing by using the extension number 3773



FAIRMONT SPA Recommends.

VEGETARIAN WRAP

390

Sikil-Pak, Roasted Bell Pepper, Mozzarella Cheese, Sauteed Spinach

MAYAKOBA CLUB SANDWICH

450

Grilled Chicken, Turkey Ham, Bacon, Lettuce, Tomato, Avocado, and Mayonnaise with Herbs. Served on Whole Wheat or White Bread

SERRANO HAM CIABATTA

520

Sun-Dried Tomatoes, Goat Cheese, Spinach, Caramelized Onion

CIABATTA CAPRESSE

520

Heirloom Tomato, Melted Fresh Mozzarella Cheese, Pesto and Arugula

"ALL SANDWICHES ARE SERVED WITH POTATO CHIPS, WHOLE FRUIT AND WATER" CALL IN-ROOM DINING FOR YOUR OWN SPECIAL CREATION AT EXTENSION 3770.

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VEGAN



BEVERAGE GUIDE

Sparkling	Bottle	Glass
Prosecco, Pergolo, La Pieve, IT	1550*	355
Chandon Brut, Mendoza AR	1700*	380
Moët & Chandon Brut Imperial, Epernay FR	3335*	515*
Moët & Chandon Rosé Imperial, Epernay FR	4670*	
Moët & Chandon Brut Imperial, Epernay FR (375 ml)	2600*	
Veuve Clicquot Ponsardin Brut, Reims FR	4000*	
Dom Perignon, Brut, Valle Del Marne, FR	9200*	
Champagne Blend, Bollinger Special Cuvée NV, Epernay, FR	6400*	

White	Bottle	Glass
Vinho Verde, Avelada, Portugal	1750*	345
Dry Riesling, Kung Fu Girl, Washington, USA	1800*	345
Pinot Grigio, Terra Alpina Alois Lageder, Dolomiti, IT	1800*	345
Sauvignon Blanc, Casa del Bosque, Casablanca Valle, Chile	1750*	345
Chardonnay, Louis Latour, Ardèche Burgundy, FR	2050*	375
Sauvignon Blanc, La Crema, Sonoma Country, EU	4100*	
Chardonnay, Gran Reserva Casa Madero, Coahuila,	1800*	
Chardonnay, Rodney Strong, Sonoma Country, EU	3500*	

Rose	Bottle	Glass
Grenache Gueisard Rosé, Côtes de Provence, FR	1850*	340
Cabernet Sauvignon, Casa Madero Rosé, Valle de Parras, MX	1650*	

Red	Bottle	Glass
Pinot Noir, Héritage du Conseiller, Burgundy, FR	1800*	345
Merlot, Casa Madero, Valle de Parras, MX	2200*	345
Malbec Terrazas de los Andes, Mendoza, AR	2400*	345
Cabernet Sauvignon, Terrazas de los Andes, AR	2400*	345
Shiraz Anxelin, Valle de Encinillas, MX	2550*	355
Bordeaux Blend Amado IV, Ensenada MX	4100*	
Cabernet Sauvignon, Emeve, Valle Guadalupe, MX	2600*	
Cabernet Sauvignon, Decoy, Duckhorn, Napa, USA	3100*	

Rose	Bottle	Glass
Semillon Late Harvest, Casa Madero, MX	1550*	340

*NOT PART OF THE ALL INCLUSIVE PACKAGE

A 100 MEXICAN PESOS DELIVERY CHARGE WILL APPLY. PRICE IN MEXICAN PESOS, TAXES INCLUDED. THE 15% SERVICE CHARGE IS NOT MANDATORY, IT MAY BE ELIMINATED AT YOUR REQUEST.

ONE IS NEVER ENOUGH!

LIQUORS

		Bottle*	Glass
AMERICAN WHISKEY	Jim Beam	3200	235
	Jack Daniels	4100	290
	Makers Mark	4500	300
SINGLE MALTS	Glenfiddich 12 Years	4100	295
	Macallan 12 Years	7000	510*
SCOTCH WHISKEY	Johnnie Walker Red Label	3300	240
	Johnnie Walker Black Label	5500	320
	Chivas Regal	5300	320
	Buchanans 12 Años	5800	320
GIN	Beefeater	3600	235
	Tanqueray	3900	260
	Bombay Sapphire	4200	280
RUM	Bacardi Blanco	2200	200
	Captain Morgan	2500	240
	Flor de Caña 7 Años	2600	240
AGAVE	Herradura Blanco	3400	315
	Patron Silver	4400	300
	Don Julio Reposado	4400	300
	Don Julio 70	5500	340*
	Bruxo no. 5 Tobala Mezcal	5000	500*
	Union Espadín Mezcal	3800	240
VODKA	Absolut	2780	295
	Titos	3600	260
	Ketel One	3500	295
	Grey Goose	5000	300
	Belvedere	5300	300
DIGESTIVE	Kahlúa	1800	180
	Baileys	2780	220
	Sambuca Vaccari	2800	220
	Licor 43	4900	300
	Grand Marnier	5400	320
COGNAC	Remy Martin VSOP	6320	360
	Hennessy VSOP	7300	450*
	Remy Martin XO		1000*
	Hennessy VSOP		800*
PORTS	Ferreira		200
	Taylor's 10 Años		640*

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COCKTAIL MENU

CLASSIC MARGARITA	280
Herradura Reposado Tequila, Agave Syrup, and Fresh Lime Juice	
SPICY MARGARITA	340
Don Julio Reposado Tequila, Agave Syrup, Cucumber, Habanero, and Fresh Lime Juice	
CLASSIC MARTINI	340
Gin or Vodka, Dry Vermouth, and Olives	
MOJITO	280
White Rum, Fresh Mint, Sparkling Water, Brown Sugar, Lime Juice	
DAIQUIRI	280
White Rum and Fresh Fruit	
BLOODY MARY	280
Vodka, Tabasco Sauce, Tomato Juice, Worcestershire Sauce, Lime Juice, Pepper, and Salt	
PIÑA COLADA	280
White Rum, Coconut Cream, and Pineapple Juice	
KIR ROYAL	280
Sparkling Wine and Cassis Liqueur	

BEER

DOMESTIC BRANDS	140
Tecate, Tecate Light, Indio, XX Lager, Bohemia	
IMPORTED	160
Heineken	
CRAFT BEER	180

NON-ALCOHOLIC COCKTAILS

VIRGIN PIÑA COLADA	155
VIRGIN DAIQUIRI	155
MEXICAN LEMONADE	135
ARNOLD PALMER	135

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LOOKING FOR OPTIONS OUTSIDE YOUR ROOM?

GAIA

Gaia, known as Mother Earth in Greek, is Fairmont Mayakoba's signature restaurant. It is a seafood delight inspired by gratitude and is poised to bring elements of the sea to Maykana.

FUEGO

The perfect spot for outdoor-dining and complete with a wood fire grill, guests savor the pure flavors of life.

LA LAGUNA

Fairmont Mayakoba's ultimate destination for Mexican cuisine - combining traditional and contemporary.

LA CANTINA

A traditional Mexican bar providing a low-lit, cozy atmosphere for imbibing the house Margarita, and the traditional Mexican "antojitos".

TAURO

An upscale American steakhouse infused by Mexican ingredients featuring an in-house dry-aging program and a Martini Bar.

BRISAS

A fresh à-la-carte breakfast will transition into an all-day menu by noon. Highlights will feature mezze, Mediterranean shareable bites, and tropical cocktails.

AQUA

Aqua is the perfect place to enjoy fresh Latin flavors and locally crafted cocktails.

CIELO

Upbeat lounge for adults to imbibe and share conversation. With a prime view of the Caribbean and its breathtaking sunsets.

BASSANO

Brings an element of Italian comfort, delivering big flavor in every dish served. Complete with a beautifully designed outdoor pizza bar and oven.

HIX

An oasis featuring classic cocktails, an extensive spirits selection, and curated wines. Guests can find a refreshing menu of sushi and locally-inspired small bites.

KI BEACH

Ki' represents the seaside space. The word is Mayan for "friendship" and Korean for "yummy."

KI KOREAN BBQ

When the sun sets, the bar transforms into an intimate Korean grill experience with your feet on the sand.

CAFÉ MAYA

Stock up on fresh-baked goods, specialty coffee drinks & premium tea, Mexican pastries, or choose from everyone's favorite, ice cream.

IN-ROOM DINING

Enjoy Fairmont's always satisfying menu selections in the privacy of your room or the peaceful seclusion of your terrace or balcony.

MAYKANA BEACH CLUB

The heart of the property, "May" (from the Mayan culture) stands for our desire to invite guests to experience local history and culture through the five elements of nature; air, water, fire, earth and aether.

