



New Year's Caribbean Dinner at the Beach

December 24, 2021

Set Menu

6:00 p.m. – 10:30 p.m.

\$2,500 MXN per person. All-IN supplement \$1,000 MXN per person

FRENCH CARIBBEAN STATION (GUADELOUPE, MARTINIQUE, SAINT MARTIN)

Accras de Bacalao Salsa Chien
"Boucané" Chicken Wings
Colombo of Stewed Shrimp
Sauteed Lambí Snails
Creole rice
Gratin of "Christophine"
Vegan Suggestion

GRILL STATION

Prawns
Chicken Starters
Lobster
Bone in Rib Eye
Catch of the Day
Variety of Roasted Vegetables

BRITISH AND DUTCH CARIBBEAN STATION (JAMAICA, ARUBA, BAHAMAS)

Fried Fish "Conch"
"Jerk" Chicken
Beef Keshi Yena
Jamaican Empanadas
Curry Vegetables
Sweet Potato
Roasted Yucca
Vegan Suggestion

CARIBBEAN DESSERTS STATION

Rice Pudding
Chocolate and Passion Fruit Cake
Pineapple and Cinnamon Empanadas
Quesillo de Coco
Chocolate and Banana Pudding
Yucatán Bread
Guava Pastries
Buñuelos de Viento
Tropical Ice Cream and Sorbets

LATINO CARIBBEAN STATION (COLOMBIA, VENEZUELA, CUBA, MEXICO)

Beef Carimañolas
Shrimp Arepas
Fried Plantain Patacones
Tikkin Xit Fish in Banana Leaf
Seafood Casserole
Beef Ropa Vieja
Coconut Rice
Vegan Suggestion



Seven Fish Dinner

December 24, 2021

Set Menu

6:00 p.m. – 10:30 p.m.

\$1,980 MXN Price per person. ALL-IN supplement \$300 MXN per person

Ostriche

Reduction of Modena - Citrics Vegetables Crudités

Polpo

Kalamata - Rucula - Olive Oil

Baccala

Potatoes - Olives - Dehydrated Tomatoes

Calamari

Pecorino - Oregano - Lemon

Aragosta

Bucatini - Garlic - Pepperoncini

Vongole

Lentils - Italian Green Sauce - Fennel

Brazzino

Italian Ratatouille - Eggplant - Capers

Panettone

Amarena Cherry - Lemoncello Anglaise - Meyer Lemon - White Chocolate Ice Cream



Christmas Prime Rib and Lobster at Tauro

December 25, 2021

6:00 p.m. - 11:00 p.m.

\$2,500 MXN. Not included in ALL-IN

Featured Dish

Prime Rib Mustard Crust and Butter Poached Lobster Tail
Gravy and Foie Gras Sauce
Potato Gratin with Gruyere Cheese



Tomahawk NYE Dinner at Tauro

December 31, 2021
6:00 p.m. - 11:00 p.m.

Featured Dish

Tomahawk 42 OZ. (2 Pax) \$3,800 MXN
House Creamy Spinach - Truffle Potato Mousse - Fresh Mushrooms of the Season

OR

Beef Wellington 10 OZ. \$2,200 MXN
Filet – Puff Pastry – Duxelles – Jamón Serrano – Foie Gras – Green Peppercorn Sauce



Flavors of Oaxaca

December 21, 26 & 30, 2021

6:00 p.m. - 11:00 p.m.

\$1,200 MXN per person. ALL-IN Included

Salad Bar and Starters

Variety of Mixed and Roman Lettuces
Olives, Artichokes, Parmesan Cheese,
Herb Croutons, Mushrooms, Marinated Anchovies,
Cherry Tomato, Chickpeas
Assorted Seeds and Nuts
Selection of Dressings, Oils and Fine Vinegars
Chickpea salad
Panera Cheese Salad and Chapulín
Potato and Jalapeño Salad
Pickled Octopus and Chiltepín

Selection of Spicy Sauces

Mexican & Guacamole

Soup Station

Caldo de Gato
Artisan Pastries

Live Carving Station

Tlayudas
Tasajo Tacos and Spicy Beef
Ma'atsy ke'exp – Charales Machacada
Chicharrón Sopes

Hot Station

Mixtec Pork Pozole
Chicken in Black Mole Sauce
Beef in Amarillito
Fish in Holly Leaf Sauce
Rice with Chipilín
Coloraditos Beans
Nopales with Corn
Potatoes with Guajillo Chili Sauce

Kids Station

Steamed Vegetables
Pasta with Tomato
Chicken Fajitas
Fish Fingers
Fruit
Individual Milk

Sweet Station

Gaznate Oaxaqueño
Nicutole
Buñuelos with Piloncillo
Nanche Sweet
Corn Cake
Avocado Ice Cream in a Cone
Rose Petals Sorbet
Rice Pudding
Chocolate Tamales



Flavors of Yucatán

December 21 & 27, 2021. January 1, 2022

6:00 p.m. – 11:00 p.m.

\$1,200 MXN per person. ALL-IN Included

Salad Bar and Starters

Variety of Mixed and Roman Lettuce
Olives, Artichokes, Parmesan Cheese,
Herb Croutons, Mushrooms, Marinated Panela
Sunflower Seeds, Cherry Tomato Seed Seeds, Chickpeas
Selection of Dressings, Oils and Fine Vinegars
Tomato Salad with Smoked Corn and Pickled Onion
Beef Tzic with Bitter Orange and Fresh Radishes
Chayote and Orange Check

Selection of Seafood Ceviches and Cocktails

Seafood Ceviche with Tomato and Cilantro
Baby Shrimp Cocktail with Smoked Oysters
Ceviche Yucatan
Coconut Noyo Ceviche

Selection of Spicy Sauces

Mexican & Guacamole

Soup Station

Lemon Soup with Chaya
Artisan Pastries

Live Carving Station

Lechon with Recaudo Rojo
Xtabentún Shrimp
Turkey Panuchos
Cochinita Salbutes

Hot Station

Pork in Lentil Sauce
Tixin Xik Fish with Roasted Peppers
Pock Chuk in Roasted Tomato Sauce
Turkey Chilmole
Cauliflower in Ko Ol Sauce
Fried Sweet Potato with Lemongrass
Pumpkin and Queso del Bola Cheese Stew
Yucatan Tamales

Kids Station

Butter Broccoli
Mac and Cheese
Beef Fajita
Chicken Fingers
Fruit
Individual Milk

Sweet Station

Queso de Bola Cake
Poor Knight
Run Over Cake (Sweet Potato and Coconut)
Guava Empanadas
Green Papaya Sweet
Coconut Creams
Meringues with Pastry Cream
Al Xtabentún Chocolate Cake



Flavors of Puebla

December 22 & 28, 2021

6:00 p.m. – 11:00 p.m.

\$1,200 MXN per person. ALL-IN Included

Salad Bar and Starters

Variety of Lettuce, Spinach and Arugula,
Shallot, Kalamatas, Raisins, Cherry Tomatoes, Asparagus,
Green Beans, Palm Hearts, Artichokes,
Cube Croutons, Long Crotons, Long Grissini, Carrot,
Anchovies, Beets, Seeds, Mushrooms, Onion, Cucumber,
Tomato in Eighths, Grated Parmesan
Selection of Dressings, Oils and Fine Vinegars
Poblano Chili and Pumpkin Salad
Pozolero Corn Salad with Oregano and Lemon
Bean and Cilantro Salad

Soup Station

4 Milpas Soup
Artisan Pastries

Selection of Spicy Sauces

Mexican & Guacamole

Live Carving Station

Poblano Chicken Cemitas
Beef Chalupas
Chicken and Potato Pambazos
Pumpkin Flower Molotes

Hot Station

Chicken in Mole Poblano Sauce
Pork Manchamanteles
Tinga Beef
Fish in Poblana Sauce
Huitlacoche with Corn and Purslane
Rajas Poblanas
Mexican Rice
Potatoes with Chorizo

Kids Station

Grated Cauliflower
Spaghetti al Burro
Pepperoni Pizza
Meatballs with Tomato
Fruit
Individual Milk

Sweet Station

Typical Poblano Sweets
Toasted Sesame Flan
Poblano Muffins
Chocolate Mousse with Wild Berries
Homemade Donuts with Cajeta and Chocolate
Gorditas de Nata with Strawberry Jam
Sweet Potato
Orange Polvorones with Cream



Flavors of Michoacán

December 23 & 29, 2021

6:00 p.m. - 11:00 p.m.

\$1,200 MXN per person. ALL-IN Included

Salad Bar and Starters

Variety of Lettuce, Spinach and Arugula,
Shallot, Kalamatas, Raisins, Cherry Tomatoes, Asparagus,
Green Beans, Palm Hearts, Artichokes, Cube Croutons,
Long Crotons, Long Grissini, Carrot, Anchovies,
Beets, Seeds, Mushrooms, Onion, Cucumber,
Tomato in Eighths, Grated Parmesan
Selection of Dressings, Oils and Fine Vinegars
Jicama Salad
Vegetable Stuffed Avocados
Cabbage Salad with Radishes
Cucumber and Tomato Salad

Soup Station

Tarascan Soup
Artisan Pastries

Selection of Spicy Sauces

Mexican & Guacamole

Live Carving Station

Carnitas Tacos
Red Enchiladas
Michoacan Gazpachos
Beef Skewers

Hot Station

Chicken Atapakua
Birria Michoacán Style
Fish in Michi Sauce
Beef Churipo
Rice with Corn
Bayo Beans
Cheese in Tatemada Sauce
Corn Stew

Kids Station

Glazed Carrots
Bolognese Pasta
Chicken Quesadillas
Salchipulpos
Fruit
Individual Milk

Sweet Station

Cheese and Piloncillo Empanadas
Moreliano Gazpacho
Peaches with English Cream of Rompope and
Toasted Almonds
Chongos Zamoranos
Cinnamon Cake
Rompope Jelly with Raisins
Ice Cream and Popsicles



Christmas Eve Dinner

December 24, 2021

6:00 p.m. – 11:00 p.m.

\$1,750 MXN per person. ALL-IN supplement \$200 MXN per person

Salad Bar and Starters

Variety of Lettuce, Spinach and Arugula, Shallot, Kalamatas,
Raisins, Cherry Tomatoes, Asparagus,
Green Beans, Palm Hearts, Artichokes,
Cube Croutons, Long Crotons, Long Grissini, Carrot,
Anchovies, Beets, Seeds, Mushrooms, Onion, Cucumber,
Tomato in Eighths, Grated Parmesan
Selection of Dressings, Oils and Fine Vinegars
Nopal and Panela Salad
Apple Salad
Smoked Marlin Salad

Selection of Spicy Sauces

Mexican & Guacamole

Soup Station

Shrimp Chilpachole
Tortilla Soup
Artisan Pastries

Live Carving Station

Handmade Quesadillas
Mexican Barbecue
Pork Leg Marinated with Three Chilis
Stuffed Turkey
Classic Sauces and Toppings

Hot Station

Romeritos with Shrimp
Cod Biscayne
Pork Loin in Mushroom Sauce
Jalisco Style Pozole
Tamales
Roasted Vegetables
Roasted Corn
Potatoes with Chorizo
Coriander Rice

Kids Station

Steamed Vegetables
Pasta with Chicken
Beef Fajita
Ham Burritos
Fruit
Individual Milk

Sweet Station

Grand Ma Chocolate Tart
Three Milk and Rompope Cake
Pineapple and Raising Tamales
Traditional Rice Pudding
Mexican Jello Trilogy (Lemon, Milk and Cherry)
Yucatan Cheese Cake
Mexican Fruit Confitures
Assorted Mexican Candies
Mexican Fried Desserts (Live Station)
Churros, Plantain, Doughnuts, Buñuelos
Garnish and Toppings, Chocolate Sauce,
Molasses Syrup, Condensed Milk,
Cajeta Sauce
Cotton Candies



Christmas Dinner

December 25, 2021

6:00 p.m. – 11:00 p.m.

\$1,750 MXN per person. ALL-IN supplement \$200 MXN per person

Salad Bar and Starters

Variety of Lettuce, Spinach and Arugula, Shallot,
Kalamatas, Raisins, Cherry Tomatoes, Asparagus,
Green Beans, Palm Hearts, Artichokes,
Cube Croutons, Long Crotons, Long Grissini,
Carrot, Anchovies, Beets, Seeds, Mushrooms,
Onion, Cucumber, Tomato in Eighths,
Grated Parmesan
Selection of Dressings, Oils and Fine Vinegars
Beets Carpaccio with Citrus and Macadamias
Pasta Salad with Roasted Shrimp
Waldorf Salad with Apples, Celery and Walnut
Mixed Tomato Salad with Creamy Goat Cheese
Grilled Vegetables with Pedro Ximenes Reduction

Charcuterie Station

Iberian Leg
Imported Cheese
Cold Meats

Seafood Station

Moro Crab, Oysters, Peeling Shrimp, King Crab,
Clams, Various Ceviches and Cocktails

Soup Station

Lobster Bisque
Asparagus Cream
Artisan Pastries

Live Carving Station

Roasted Turkey with Corn Bread Filling
Baked Prime Rib
Stuffed Salmon with Spinach
Grilled Oysters
Classic Sauces and Toppings

Hot Station

Rib Eye with Port Sauce
Chicken Breast in Goat Cheese Sauce
Pork Stroganoff Steak
Fish Fillet in Garlic and Yellow Lemon Sauce
Fetuccini Pasta a la Putanesca
Thyme Glazed Vegetables
Mashed Potato with Hazelnut Butter
Wild Rice with Seeds

Kids Station

Potato Wedges
Mini Burgers
Chicken Nuggets
PB & J
Cold Pasta Salad
Fruit
Individual Milk

Kids Station

Assorted French Cakes
Chocolate Truffle Cake
Apple Strudel
Pineapple at Sunrise
Chocolate Christmas Log
Red Berries and Pistachio Tart
Vanilla Panna Cotta
Lime Cake
Live Crepes and Ice Cream Station
Assorted Garnish, Forest Berry Compote, Chocolate Sauce,
Vanilla Sauce, Orange and Controy Jam,
Raspberry Coulis, Crème Anglaise de Calvados



New Years Eve Dinner 2022

December 31, 2021

6:00 p.m. – 11:00 p.m.

\$1,400 MXN per person. ALL-IN supplement \$600 MXN per person

Salad Bar and Starters

Variety of Lettuce, Spinach and Arugula, Shallot,
Kalamatas, Raisins, Cherry Tomatoes, Asparagus,
Green Beans, Palm Hearts, Artichokes,
Cube Croutons, Long Crotons, Long Grissini, Carrot,
Anchovies, Beets, Seeds, Mushrooms, Onion, Cucumber,
Tomato in Eighths, Grated Parmesan
Selection of Dressings, Oils and Fine Vinegars
Quinoa Taboule with Nuts
Grilled Vegetables with Cilantro Chimichurri
Stuffed Avocados with Crab Salad
Potato Salad with Chorizo

Cold Meat and Mexican Cheese Station

Toppings and Complements
Variety of Jams and Rustic Bakery

Soup Station

Pumpkin Flower Cream with Huitlacoche
Shrimp Bisquet with Essence of Guajillo
Artisan Pastries

Live Carving Station

Prime Rib with Chilli Crust
Strong Root Cream, Red Wine Sauce with Truffle
Pork Steak with Agave Honey
Orange Chutney with Ginger

Whole Fish and Garlic Shrimp Station

Garnacheria Station

Hot Station

Seafood Casserole
Braised Short Rib with Dark Beer
Chicken Supreme with Poblana Sauce
Fish Fillet with Tixin Xik
Pork Fillet in Orange Sauce
Almond Glazed Vegetables
Buttered Pumpkins
Cilantro Rice
Mashed Potato with Chihuahua Cheese
Garlic Mushrooms

Kids Station

Chicken Nuggets
Mini Pizzas
Donkey Pasta
Steamed broccoli
Mashed Potatoes
Glazed Carrots

Sweet Station

Peach and Rompopo Cups with Crumbled Cinnamon
Chocolate Cake with Tres Leches
Guava and Cheese Rotation
Cajeta and Banana Cheesecake
Mango Pudding in Chocolate Bread Shells
Mexican Candy Station
Warm Corn Cake with Coconut Ice Cream
Ice Cream Station
Assorted Garnish, Condensed Milk, Cajeta Sauce,
Chocolate Sauce, Strawberry Jam, Vanilla Sauce



Turkey Cakes

December 25, 2021
12:00 p.m. – 5:00 p.m.
ALL-IN Included

TURKEY CAKE WITH MOLE \$ 350

Poblano Mole, Oaxaca Cheese, Onion, Plantain

TURKEY CAKE \$ 350

Chile Adobo, Chiles in Vinegar, Chihuahua Cheese, Lettuce, Cotija Cheese

YUCATAN TURKEY TORTA \$ 350

Habanero Pesto, Curtida, Avocado, Chaya



Seafood & Micheladas

December 26, 2021 & January 1, 2022

1:00 p.m. - 5:00 p.m.

ALL-IN Included

*** Portions of approximately 90 g and 1 piece of oyster per person

OYSTERS \$ 100 per piece

Lemon, Tabasco Salsa

CEVICHE \$ 460

Kampachi, Onion, Avocado, Macha Sauce, Habanero

AGUACHILE \$ 420

Shrimp, Cucumber, Onion, Cilantro, Chile Serrano

COCKTAIL \$ 450

Octopus, Shrimp, Onion, Cilantro

VEGAN CEVICHE \$ 300

Lychi, Palmito, Onion, Chiltepín, Carrot, Jicama