

The Caviar Experience

PRESTIGE OSTERA CAVIAR 1 oz D E F G R
Crisp Paillasson Potato, Silky Farm Cream, Delicate Blinis

IMPERIAL BELUGA CAVIAR 1 oz D E F G R
Crisp Paillasson Potatoes, Silky Farm Cream, Delicate Blinis

To Begin

HAND-CUT BEEF TARTARE,
FONTINA-TRUFFLE ÉCLAIR 2 oz D E G R
Silky Caper Emulsion, Fresh Chives

TUNA TARTARE CROWNED
WITH PRESTIGE OSETRA CAVIAR 2 oz E F G R  
Luscious Mango Gel, Creamy Avocado, Aromatic Ginger
- Add Caviar .2 oz -

FOIE GRAS AU TORCHON A D E G N
Pomegranate Gel, Pistachio, Apricot, Pain d'Épices

CAESAR SALAD D F G P
White Anchovies, 24-Month-Aged Parmesan Crisp, Spiced Crumbs,
Prosciutto

BABY ARUGULA SALAD WITH AVOCADO v G
Strawberry-Elderflower Vinaigrette, Fragrant Sansho Pepper,
Toasted Pumpkin Seeds

To Continue

ROASTED DUCK GLAZED WITH AMARETTO A D N
Roasted Duck Breast, Velvety Beetroot Emulsion,
Rich Duck Jus, Endives

CHARRED OCTOPUS 4 oz D E G N S  
Roasted Vegetable Cream, Delicate Almond Gazpacho,
Crisp Potato Paille

MINI ROSSINI BURGERS A D E G
Wagyu Beef 3.5 oz, Seared Foie Gras 2.5 oz, Wine-Caramelized Onion

CRISPY CHORIZO 3 oz D E G P
Spanish Chorizo, Crisp Fried Shallots, Vibrant Chimichurri Emulsion,
Chives

VELOUTÉ OF SWEET CORN WITH SAGE D N S P V T
Sweet Corn, Toasted Butter, Macadamia Nut, Sage, Savory Granola,
Aged Balsamic Vinegar

FOIE GRAS RAVIOLI IN CHICKEN CONSOMMÉ A D E G
Fragrant Lemongrass, Kefir

A Alcohol | D Dairy | E Egg | F Fish | G Gluten | N Nuts | P Pork | R Raw | S Seafood | SP Spicy |
VG Vegan | VT Vegetarian |  Local |  Sustainable

Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate allergen-free preparation area. While we take the utmost precautions, we do not accept liability should there be an allergy or a similar condition. The consumption of raw or undercooked animal or seafood products may increase the risk of foodborne illness. Some dishes are subject to seasonal availability. Prices are quoted in Mexican pesos and include 16% VAT and a 15% service charge. Payment is accepted by credit card or room charge only. Charges exceeding MXN 469.24 for non-resort guests are subject to an additional local environmental tax.

Chef Octavio's Signature

CRISPY MAC & CHEESE D E G V T
Aged Cheeses, Airy Manchego Foam

CHILEAN SEABASS CROWNED WITH CAVIAR 6 oz A D F N R
Champagne Beurre Blanc, Caviar, Confit Leek, Thyme

PORK LOIN WITH CARAMELIZED CELERIAC 7 oz A D N P
Brandy Demi-Glace, White Beans, Raisins, Pine Nuts

CHICKEN BALLOTINE INFUSED WITH TRUFFLE A D E
Chicken Breast, Truffle Mousse, Arugula, Mushroom Emulsion,
Stuffed Morels, Port Reduction

Master Grill Selection

WAGYU SELECTION
Exceptionally marbled beef prized for its silken texture, profound richness, and lingering, buttery finish.

WAGYU RIB EYE 16 oz
Generous marbling delivers remarkable succulence, depth, and a luxuriously buttery finish.

WAGYU TENDERLOIN 6 oz
Exceptionally tender and refined, with delicate marbling and an elegant, silky texture.

USDA PRIME SELECTION
Exceptionally marbled beef prized for its silken texture, profound richness, and lingering, buttery finish.

PRIME NEW YORK 12 oz
Structured and richly flavored, balancing fine marbling with a distinctive, satisfying bite.

PRIME TENDERLOIN 9 oz
Remarkably tender and delicate, prized for its fine grain and clean, elegant beef character.

BONE-IN RIB EYE 20 oz
Bold and deeply savory, with generous marbling and the richness characteristic of a bone-in cut.

LAND
LAMB RACK 14 oz

- Our Sauces -
Chimichurri VT - Port Wine Sauce A D G SP
Béarnaise DE VT - Black Peppercorn Sauce A D G SP

SEA
TOTOABA 6 oz F  
SALMON 6 oz F
TUNA 6 oz F  
TIGER PRAWN U/2 13 oz D S
- Garlic & Guajillo Butter -

Our Vegetables

BAKED SWEET POTATO D SP VT
Whipped Ricotta, Chili Glaze, Thyme, Honey

HERBED MASHED POTATO D VT
- Add Fresh Truffle -

CHARRED ASPARAGUS VT
Lemon, Presented Two Ways

BRUSSELS SPROUTS AU GRATIN D E G P
Mornay Sauce, Prosciutto, Crisp Crumbs, Aged Parmesan