

CHEF'S TASTING MENU



(Entire table must order, available before 8pm)

7 courses / 180pp

+ Tequila sipping & cocktail pairing / 120pp

+ Wine pairing / 150pp

+ Private candlelit Autograph cabana with beachside service

(advanced reservation required) / 100pp



DULCES individual / 16 family-style serves 4-5 / 50

LIME IN DA COCONUT

Layered coconut cake, key lime - coconut custard, coconut lime sorbet,
toasted coconut meringue

SEASONAL CHEESECAKE

House-made, seasonal flavor, graham cracker crust, tropical fruit

HORCHATA Y DONAS

Traditional horchata-drenched brioche donut holes, salted caramel,
Mexican chocolate ice cream

TORTA DE CHOCOLATE

Dark chocolate, flaked sea salt, dulce de leche, espresso ice cream

HELADOS (3 Scoops)

Ice cream - Mexican chocolate, Espresso, Vanilla bean
Sorbet ** - Coconut lime, Strawberry passion, Mango

A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE.
INDEPENDENTLY OWNED AND OPERATED. ROOM CHARGES, CREDIT CARDS, AND US CURRENCY ACCEPTED.