

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

PASTEL DE MANGO

Fresh mango layered with mango crème anglaise, hand-rolled butter crust, vanilla bean whipped crema

HORCHATA Y DONAS

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

MIDNIGHT TRES LECHES

Three milks-soaked dark chocolate cake, dulce de leche, Mexican chocolate ice cream

HELADOS (3 Scoops)

Ice cream - Churro, Mexican chocolate, Chef's selection

Sorbet ** - Coconut lime, Chef's selection

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.