

# CHEF'S TASTING MENU



(Entire table must order)

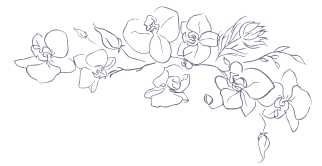
8 courses / 180pp

+ Tequila sipping & cocktail pairing / 120 pp

+ 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 <sup>ø</sup>

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

## GOLDEN PILLOWS <sup>ø</sup>

Crisp puff pastry, blue lavender crema, truffle honey, snow sugar, nutmeg dust, 24K gold flakes

## PASTEL DE MANGO

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

## HORCHATA Y DONAS <sup>ø</sup>

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

## MIDNIGHT TRES LECHES <sup>ø</sup>

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

## FLAMING 'SWEET PLANTAIN' FOSTER <sup>ø</sup>

Sweet plantains, blue corn waffle, atole ice cream, banana rum flambé, vanilla bean whipped crema

## HELADOS (3 Scoops)

Ice Cream - Atole, Churro, Mexican chocolate

Sorbet \*\* - Blueberry taro, Champagne mango, Coconut lime

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.