

## RAW BAR

<p><b>OYSTERS \$100</b> <i>(per piece)</i> CLASSIC MIGNONETTE, COCKTAIL SAUCE &amp; LIME.</p> <p><b>CLAMS CASINO \$380</b> <i>(6 pc.)</i> BUTTER, GRANA PADANO, BACON, GARLIC, &amp; PARSLEY.</p> <p><b>MEXICAN LOBSTER \$850</b> REMOULADE &amp; LEMON.</p>	<p><b>TUNA TARTARE \$450</b> SESAME, AVOCADO, GINGER, SOY &amp; SCALLION.</p> <p><b>BAJA CALIFORNIA PRAWNS \$480</b> <i>(3 pc.)</i> SIGNATURE COCKTAIL SAUCE &amp; LEMON.</p> <p><b>CARPACCIO \$450</b> <i>(4 oz.)</i> BLACK ANGUS BEEF, ANCHOVY, GRANA PADANO &amp; MUSTARD.</p>	<p><b>CAVIAR 1 OZ. (URUGUAY)</b> <b>\$5,000*</b></p> <p>SOUR CREAM, CAPERS, EGG PICKLES, CIBOULETTE, SHALLOTS, BRIOCHE &amp; POTATO CHIPS</p> <p><b>*EXCLUDED FROM ALL INCLUSIVE</b></p>
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## APPETIZERS

<p><b>FRENCH ONION SOUP \$350</b> GRUYERE, CROUTON &amp; BEEF BROTH.</p>	
<p><b>THE WEDGE \$300</b> BABY GEM, BACON, BLUE CHEESE &amp; CONFIT TOMATO.</p>	<p><b>SPINACH &amp; KALE \$300</b> APPLES, PUMPKIN SEEDS, PICKLED RAISINS &amp; MUSTARD VINAIGRETTE.</p>
<p><b>HOUSE SMOKED ORA KING SALMON \$585</b> <i>(5 oz.)</i> CRÈME FRAICHE, CAPERS, QUAIL EGG, CUCUMBER &amp; BRIOCHE.</p>	<p><b>HEIRLOOM BEETS \$340</b> GOAT CHEESE, MUSTARD GREENS &amp; CASHEW.</p>
<p><b>CRISPY PORK BELLY \$520</b> SCALLOPS, MAPLE &amp; THYME.</p>	<p><b>CRAB CAKE \$450</b> <i>(4 oz.)</i> SPICY GRIBICHE, LEMON &amp; FRESH HERBS.</p>

## WINES

<p><b>BUBBLES</b> MOSCATO VILLA SANDI, IT <i>(gl)</i> \$210</p> <p>PROSECCO AI GALLI VENETO, IT <i>(gl)</i> \$310</p> <p>SPARKLING WINE CHANDON BRUT, AR <i>(gl)</i> \$350</p> <p>SPARKLING WINE ROSE CHANDON BRUT, AR <i>(gl)</i> \$350</p> <p>CHAMPAGNE MOËT &amp; CHANDON, BRUT FR <i>(gl)</i> \$460*</p> <p>ROSÉ CUVÉE, GUEISSARD CÔTES DE PROVENCE, FR <i>(Copa)</i> \$250</p>	<p><b>WHITES</b> PINOT GRIGIO TERRA ALPINA, IT <i>(gl)</i> \$210</p> <p>POLVORETTE, GODELLO, ESP <i>(gl)</i> \$320</p> <p>SAUVIGNON BLANC CASAS DEL BOSQUE, CH <i>(gl)</i> \$260</p> <p>FALANGHINA SARRAPOCHIELLO, IT <i>(gl)</i> \$260</p> <p>DRY RIESLING, KUNG FU GIRL. WASHINGTON, USA \$295</p> <p>ALBARIÑO, VIONTA, RIAS BAIXAS, ESP \$300</p> <p>CHARDONNAY, LOUIS LATOUR, ARDÈCHE BURGUNDY, FR \$240</p>	<p><b>REDS</b> PINOT NOIR, HERITAGE DU CONSEILLER, BURGUNDY, FR <i>(gl)</i> \$230</p> <p>CABERNET SAUVIGNON TERRAZASDE LOS ANDES, AR <i>(gl)</i> \$300</p> <p>CHIANTI PLACIDO, IT <i>(gl)</i> \$240</p> <p>MERLOT, CHATEAU STE. MICHELLE, COLUMBIA VALLEY, USA <i>(gl)</i> \$300</p> <p>MALBEC TERRAZAS DE LOS ANDES, AR <i>(gl)</i> \$300</p> <p>SHIRAZ ANXELIN, VALLE DE ENCINILLAS, MX <i>(gl)</i> — \$370</p>
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<p><b>CHEF'S WINE SELECTION</b></p>	<p>CABERNET SAUVIGNON, EMEVE, VALLE DE GUADALUPE, MX — \$1,940</p> <p>CABERNET SAUVIGNON, SILVER OAK, ALEXANDER VALLEY, USA — \$6,000</p>	<p><b>THE COLDEST MARTINI BAR IN THE RIVIERA MAYA</b> <i>Savor our spectacular Martinis prepared by our exclusive bartenders.</i></p>
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**SAUCES****\$100 PER SAUCE:**

**ARGENTINIAN CHIMICHURRI**  
PARSLEY, GARLIC, OREGANO, PAPRIKA & CHILI.

**BEARNAISE**  
TARRAGON & JEREZ SHERRY VINEGAR.

**GREEN PEPPERCORN**  
ARMAGNAC, BUTTER & SHALLOTS.

**HOUSE STEAK SAUCE**  
CHEF'S MIX OF SPICES & HERBS.

**SIDE DISHES****\$300 PER SIDE:**

**ORGANIC VEGETABLES**

**MAC & CHEESE**

**ASPARAGUS**  
SERVED WITH BEARNAISE

**HOUSE CUT POTATO WEDGES**  
GRANA PADANO, CRÈME DE TRUFFLE, SALT.

**POTATO MOUSSELINE**  
CRÈME FRAICHE & BUTTER.

**CREAMED SPINACH**

**T O P P I N G S**

**SAUTÉED WILD MUSHROOMS \$200**

**PRAWN 2 PC. \$360**

**GORGONZOLA BUTTER \$100**

**P R I M E C U T S**

**IN HOUSE DRYAGED CUT OF THE DAY**  
FROM A SUPERIOR VARIETY OF CATTLE  
PROGRAMS  
MARKET PRICE

*\*(Excluded from the all-inclusive)*

**FILET \$880 (8 oz.)**  
NORTHWEST, USA.

**NY STRIPLOIN \$850 (10 oz.)**  
MIDWEST, USA.

**FROM LINZ HERITAGE ANGUS USDA**  
**DRY AGED BONE IN KANSAS STEAK\* \$2,600 (21 oz.)**  
MIDWEST, USA.

**TOMAHAWK\* \$4,500 (40 oz.)**  
MIDWEST, USA  
*Suggested For Two*

**PORK CHOP \$1,200 (21 oz.)**  
BLACK GARLIC JUS, LEMON & HERB BUTTER  
SOUTHWEST, USA.

**RIB EYE STEAK \$1,600 (16 oz.)**  
MIDWEST, USA.

**ENTRAÑA (OUTSIDE SKIRT) \$800 (10 oz.)**  
MIDWEST, USA.

**E N T R E É S**

**TAURO BURGER \$799**  
ANGUS, COMTE, ONION JAM, TRUFFLES, HOUSEMADE  
POTATO BUN

**PACCHERI PASTA & LOBSTER RAGOUT \$900**  
TOMATO, DILL & BASIL.

**KAMPACHI FISH \$780 (sustainable)**  
PEAS PUREE, LETTUCE HEART & CITRUS EMULSION.

**CORNISH HEN \$700 (14 oz.)**  
SPINACH, MUSHROOMS & CHICKEN JUS.

**ROASTED CAULIFLOWER \$500**  
CHEESE TRUFFLE CREAM, TOASTED CASHEWS & CHIVES.