

PLATINO PLUS SS

MENU

OCT/25/ 2024

WELCOME COCKTAIL

9:00 A.M.-12:00 P.M.

- Hibiscus mezcalina

BREAKFAST

9:00 A.M.-12:00 P.M.

- Freshly pressed juice bar
  - Freshly squeezed orange juice
  - Jugo de Vibrant Carrot juice
- Hot beverage station
  - Premium Americano coffee
  - Accompaniments: sugar, calorie-free sweetener, whole milk, Lactose-free milk, and almond milk
- Artisanal Breads & Pastries
  - Mini chocolate and vanilla conchas
  - Pain au chocolat
  - Cinnamon Rolls, Palmiers and croissants
  - Assorted Jams
  - Petite bolillo, Aged baguette with creamy butter
- Seasonal fruit
- Gourmet Chilaquiles Bar
  - Green salsa and smoky morita chili sauce, Oven- baked corn tortilla chips
  - Proteins: cured cecina and free-range chicken
    - Garnishes: crisp fresh lettuce, cream, panela cheese
- Serrano croissant: serrano ham, parmesan cheese, and tomato concasse in a flaky butter croissant
- Gourmet vegetarian offerings
  - Avocado toast
    - Feta crumbles, Zesty lemon vinaigrette, cherry tomatoes, fresh arugula, olive oil and crushed red pepper flakes
    - Live chilaquiles bar
  - Green salsa and smoky morita chili sauce, Oven- baked corn tortilla chips
    - Garnishes: crisp fresh lettuce, cream, panela cheese
- On—site cooking:
  - Egg station
    - Fluffy omeletts, soft scrambled, sunny-side up or ranchero style.
      - Enhancements: sautéed mushrooms, sun-ripened tomatoes , onions, bell peppers, ham, crispy bacon, chorizo, and manchego cheese
- Waffle station
  - Gourmet toppings: velvety hazelnut spread, rich cajeta, organic maple syrup, pure bee honey, fresh forest berries, whipped cream, dark chocolate chips, pork bacon
- English Muffin Indulgence
  - Fluffy Muffins filled with Farm-fresh eggs, crispy bacon, and melted manchego cheese, grilled to order



México  
Like no other

## PLATINO PLUS SS

# MENU

OCT/25/ 2024

### LUNCH

12:00 P.M.- 6:00 P.M.

- Signature Aguas frescas
  - Passion fruit
  - Freshly squeezed oranges
  - Medley of forest berries
- Cold station
  - Green salad: a blend of tender lettuces, asparagus spears, snap peas, baby corn, artichoke hearts, dressed with a honey mustard vinaigrette
  - Thai roll salad: A crisp mix of greens with a sweet and tangy vinaigrette, bell peppers, and caramelized walnuts, delicately wrapped in a rice paper with a light cream drizzle
- Vegetarian delights
  - Rigatoni four cheeses: rigatoni pasta smothered in a rich blend of four cheeses
  - Hearts of palm ceviche: fresh and light ceviche made from hearts of palm
- On-site cooking:
  - Hands Rolls
    - Tuna tacos: nori and sushi rice wrapped with cucumber, serrano chili, and masago
    - Spicy mixed taco: nori and sushi rice filled with marinated tuna and salmon in spicy mayo, avocado, japanese cucumber and crispy enoki tempura
    - Accompaniments: ponzu sauce, pickled ginger, and wasabi
- Battered fish tacos: flour tortilla with purple cabbage, avocado and mayo spicy. Served with fresh lime wedges, green and red salsas.
  - Sliders: baby grilled hamburgers topped with melted swiss cheese, tomatoes, crisp lettuce, and onions, accompanied by french fries.
- Beef tenderloin station: Served with port wine veal sauce, parmesan-crustwed potatoes with truffle oil

### SNACKS

12:00 P.M.- 6:00 P.M.

- Fresh vegetable crudités: hand cut jicama, cucumber, and carrot batonsAccompaniments: fresh lime wedges and a dusty piquin chili
- Assorted nut and peanut selection-japanese- style peanuts, spicy peanuts, and cashew varieties
  - Toppings: liquid chamoy, chamoy powder, hot sauce, liquid seasonings and freshly squeezed lime juice
- Assorted potato and vegetable chips: adobo-spiced potatoes, natural potatoe chips, veggie chips and classic mexican churritos.
  - Toppings: liquid chamoy, chamoy powder, hot sauce, liquid seasonings and freshly squeezed lime juice
  - Selection of spicy candies: gummy worms, panditas, candied apples, and traditional chili-infused sweets
- Artisanal cheese & charcuterie board
  - Serrano ham, Aged salami, cured loin, chorizo, aged manchego, goat cheese, brie, camembert and gorgonzola. Accompaniments: house-made jams, assorted nuts and honey
- Sandwich station

### DESSERTS

12:00 P.M.- 6:00 P.M.

- Banana and cajeta tart: delicate tartlet filled with ripe banana slices, drizzled with artisanal cajeta caramel
- Yuzu panna cotta
- Classic cheesecake
- Mini Hazelnut-filled chocolate crunch



*México*  
Like no other

PLATINO PLUS SS

MENU

OCT/26/ 2024

WELCOME COCKTAIL

9:00 A.M.-12:00 P.M.

- Cucumber Gin

BREAKFAST

9:00 A.M.-12:00 P.M.

- Freshly pressed juice bar
  - Freshly squeezed orange juice
  - Revitalizing green juice
- Hot beverage station
  - Premium Americano coffee
  - Accompaniments: sugar, calorie-free sweetener, whole milk, Lactose-free milk, and almond milk
- Artisanal Breads & Pastries
  - Mini chocolate and vanilla conchas
  - Pain au chocolat
  - Cinnamon Rolls, Palmiers and croissants
  - Assorted Jams
  - Petite bolillo, Aged baguette with creamy butter
- Seasonal fruit
- Gourmet Chilaquiles Bar
  - House-made green and suiza sauces, served with baked corn tortilla chips
  - Protein selections: grilled cecina and shredded chicken
  - Toppings: crisp lettuce, fresh cream, and panela cheese
- Shrimp broth: a rich and flavorful shrimp consommé with traditional spices
- Prosciutto and mozzarella croissant: delicately layered croissant filled with premium prosciutto and creamy mozzarella
- Vegetarian Delight
  - Avocado toast
  - Feta crumbles, Zesty lemon vinaigrette, cherry tomatoes, fresh arugula, olive oil and crushed red pepper flakes
- Chilaquiles station
  - Green and suiza sauces, with baked corn tortilla chips
  - Toppings: crisp lettuce, fresh cream, panela cheese
- On-site cooking:
  - Egg station
  - Fluffy omeletts, soft scrambled, sunny-side up or ranchero style. Toppings: sautéed mushrooms, tomatoes, onions, bell peppers, ham, bacon, chorizo, and manchego cheese.
- Waffle station, served with nutella, maple syrup, maple honey, bee honey, fresh berries, whipped cream, chocolate chips and crispy pork bacon.
- Gourmet sandwich: artisan bread with ham and melted gruyère cheese



PLATINO PLUS SS

MENU

OCT/26/ 2024

LUNCH

12:00 P.M. - 6:00 P.M.

- Signature Aguas frescas
  - Hibiscus & mint agua fresca
  - Tamarind agua fresca
- Cold station
  - Arugula salad with serrano ham, goat cheese, figs, and balsamic vinaigrette
  - Oriental salad: a vibrant mix of greens, grilled chicken, shredded carrots, purple cabbage, soy sprouts, and edamame, dressed with a ponzu-yuzu vinaigrette.
- Vegetarian options
  - Penne al pesto: a harmonious blend of basil pesto, pine nuts, and parmesan cheese.
  - Shrimp ceviche
- On-site cooking
  - Hands rolls
  - Masago lemon – masago on the outside, a slice of real lemon, alga nori, tuna, cucumber and avocado inside.
  - Dragon – avocado, mango, and eel sauce on the outside, with nori, tempura shrimp, and kanikama inside
  - Salmon miso: seared salmon on the outside with miso dressing and tanuki, filled with kanikama, avocado, and scallions
  - Custom maki: personalized rolls prepared by our chefs bases on your choice of available ingredients.
  - Villamelón tacos: a delightful mix of longaniza and cecina with crispy pork rinfds and avocado
  - Buffalo chicken sandwich crispy chicken tossed in buffalo sauce, house dressing, lettuce, and pickles, and made fresh to order.
- Grilled station
  - Grilled rib eye
  - Charred vegetables

SNACKS

12:00 P.M. - 6:00 P.M.

- Fresh vegetable crudités: hand cut jicama, cucumber, and carrot batons.
  - Accompaniments: fresh lime wedges and a dusty piquín chili
  - Assorted nut and peanut selection-japanese- style peanuts, spicy peanuts, and cashew varieties
    - Toppings: liquid chamoy, chamoy powder, hot sauce, liquid seasonings and freshly squeezed lime juice
  - Assorted potato and vegetable chips: adobo-spiced potatoes, natural potatoe chips, veggie chips and classic mexican churritos.
    - Toppings: liquid chamoy, chamoy powder, hot sauce, liquid seasonings and freshly squeezed lime juice
  - Selection of spicy candies: gummy worms, panditas, candied apples, and traditional chili-infused sweets
  - Artisanal cheese & charcuterie board
  - Serrano ham, Aged salami, cured loin, chorizo, aged manchego, goat cheese, brie, camembert and gorgonzola.
  - Accompaniments: house-made jams, assorted nuts and honey
- Sandwich station

DESSERTS

12:00 P.M. - 6:00 P.M.

- Fig and mascarpone tart
- Mango mousse verrine
- Lotus cheesecake: creamy cheesecake with a decadent Lotus biscuit crust topped with a rich Lotus spread glaze
- Milk chocolate cake



México  
Like no other

PLATINO PLUS SS

MENU

OCT/27/ 2024

WELCOME COCKTAIL

9:00 A.M.-12:00 P.M.

- Mimosa

BREAKFAST

9:00 A.M.-12:00 P.M.

- Freshly pressed juice bar
  - Freshly squeezed orange juice
  - Refreshing apple juice
- Hot beverage station
  - Premium Americano coffee
    - Accompaniments: sugar, calorie-free sweetener, whole milk, Lactose-free milk, and almond milk
- Artisanal Breads & Pastries
  - Mini chocolate and vanilla conchas
  - Pain au chocolat
  - Cinnamon Rolls, Palmiers and croissants
  - Assorted Jams
  - Petite bolillo, Aged baguette with creamy butter
- Seasonal fruit
- Gourmet Chilaquiles Bar
  - Corn totopos baked and served with a vibrant green and red salsas
  - Protein selections: grilled cecina and shredded chicken
    - Toppings: crips lettuce, fresh cream, and panela cheese
- Traditional pork pozole
  - Garnished with radishes, lettuce, onion, lime and árbol chili sauce for a burst of flavor
- Savory croissant: filled with turkey ham and melted manchego cheese, offering a warm and satisfying bite
- Vegetarian option:
  - Avocado toast
  - Feta crumbles, Zesty lemon vinaigrette, cherry tomatoes, fresh arugula, olive oil and crushed red pepper flakes
  - Chilaquiles station
    - Corn totopos baked and served with a vibrant green and red salsas
    - Toppings: crips lettuce, fresh cream, and panela cheese
  - On-site cooking:
- Egg station
  - Eggs prepared to your preference: omelets, scrambled, sunny-side up, or ranch style
  - Toppings: sautéed mushrooms, tomatoes, onions, bell peppers, ham, bacon, chorizo, and manchego cheese.
- Waffle station, served with nutella, maple syrup, maple honey, bee honey, fresh berries, whipped cream, chocolate chips and crispy pork bacon.
- Freshly made molletes with refried beans and melted chihuahua cheese
- Toppings: pico de gallo, guacamole, and green and red salsas



México  
Like no other

PLATINO PLUS SS

MENU

OCT/27/ 2024

LUNCH

12:00 P.M. - 6:00 P.M.

- Signature Aguas frescas
  - Cucumber and lime: refreshing blend of crisp cucumber and zesty lime
  - Coconut horchata: classic horchata, infused with smooth coconut flavor
- Cold station
  - Roasted cherry tomatoes with fresh burrata salad
  - Chicken caesar salad
  - Fish ceviche
- Vegetarian options
  - Fusilli arrabiata
  - Custom bowl bar
    - An interactive station where guests create their own signature bowls with a base of gohan, edamame, avocado, cucumber, mango, quinoa, seaweed, masago and drizzled with spicy mayo for a personalized culinary adventure
    - Caesar salad without chicken
- On-site cooking
  - Custom protein bowls: expert chefs prepare bespoke bowls to order, offering a selection of fresh tuna or salmon, complemented by premium toppings such as gohan, edamame, avocado, cucumber, mango, quinoa, seaweed, masago, and spicy mayo, with ponzu sauce, ginger, and wasabi on the side for added flair.
  - Shrimp crust tacos: grilled flour tortillas with a melted manchego cheese crust, layered with refried beans, succulent shrimp, and creamy avocado for a rich and satisfying bite
  - French dip
  - Beef fillet station – Mustard sauce
    - Mashed potatoes

SNACKS

12:00 P.M. - 6:00 P.M.

- Fresh vegetable crudité: hand cut jicama, cucumber, and carrot batons.
- Accompaniments: fresh lime wedges and a dusty piquin chili
- Assorted nut and peanut selection-japanese- style peanuts, spicy peanuts, and cashew varieties
  - Toppings: liquid chamoy, chamoy powder, hot sauce, liquid seasonings and freshly squeezed lime juice
- Assorted potato and vegetable chips: adobo-spiced potatoes, natural potatoe chips, veggie chips and classic mexican churritos.
  - Toppings: liquid chamoy, chamoy powder, hot sauce, liquid seasonings and freshly squeezed lime juice
  - Selection of spicy candies: gummy worms, panditas, candied apples, and traditional chili-infused sweets
  - Artisanal cheese & charcuterie board
  - Serrano ham, Aged salami, cured loin, chorizo, aged manchego, goat cheese, brie, camembert and gorgonzola.
  - Accompaniments: house-made jams, assorted nuts and honey
- Sandwich station

DESSERTS

12:00 P.M. - 6:00 P.M.

- Pistachio praline tartlet
- Red berry meringue verrine
- Chocolate cheesecake
- Almond cake with pears



México  
Like no other