

# MENÚ

## PLATINO PLUS SS

FRIDAY OCTOBER 24 2025

### BREAKFAST

(9:00 to 12:00 HRS)

- **Fresh Bottled Juice**  
Orange, green, and pineapple with ginger
- **Selection of artisan teas**
- **American coffee**  
Almond milk, lactose-free milk, cream, and sweeteners
- **Seasonal fruit**  
Yogurt, honey, granola, and assorted cereals
- **Assorted sweet and savory bread**  
Butter, jam, honey, olive oil, and balsamic
- **Green chilaquiles with chicken**
- **Pancakes [Vegetarian]**
- **Egg and bacon**
- **Vegetarian and vegan options**  
Avocado and cherry tomato toast
- **Ham and cheese croissant**
- **Omelette station**  
Spinach, panela cheese, mushrooms, zucchini flower, chorizo, ham, and sausage
- **Quesadilla station**  
Oaxaca cheese, mushrooms, chorizo, and zucchini flower

### LUNCH

(12:00 to 18:00 HRS)

- **Beverages**  
Hibiscus water with rosemary Lemon water with chia seeds Horchata water
- **Caesar salad with grilled chicken**
- **Organic tomato salad**
- **Mixed green salad with vinaigrette**
- **Spanish omelette**
- **Chicken sandwich**  
Sweet potato chips and spicy salsa
- **Roast beef sandwich with caramelized onions**  
Onion rings and French fries  
Serrano chili green sauce
- **Vegetarian options**  
Roasted cauliflower with romesco and seeds Vegetarian ceviche
- **Sushi rolls**
- **Live cooking: Yakimeshi**  
Protein: shrimp, beef, and chicken
- **Non-Spicy Sauces**  
Green raw sauce  
Red martajada sauce with mulato chili
- **Spicy Sauces**  
Fire-roasted habanero with Sriracha  
Charred Serrano

### SNACKS

(12:00 to 18:00 HRS)

- **Crudités**
- **Butter and spicy popcorn**
- **Spicy peanuts, Saratoga chips, and pretzels**
- **Pickled cocktail**
- **Spanish omelette**
- **Spicy mango and tamarind**
- **Churritos**
- **Assorted gummies**
- **Apples with chamoy**

### DESSERTS

(12:00 to 18:00 HRS)

- **Corn pound cake with dulce de leche**
- **Cajeta flan**
- **Gianduja, chocolate, orange, and fruits**
- **Strawberries with cream**

M  
E  
N  
U

# PLATINO PLUS SS

SATURDAY OCTOBER 25 2025

## BREAKFAST

(9:00 to 12:00 HRS)

- **Fresh Bottled Juice**  
Orange, green, and pineapple with ginger
- **Selection of artisan teas**
- **American coffee**  
Almond milk, lactose-free milk, cream, sugar, and sugar substitute
- **Seasonal fruit**  
Yogurt, honey, granola, and assorted cereals
- **Assorted sweet and savory bread**  
Butter, jam, honey, and olive oil
- **Red chilaquiles with chicken**
- **Mexican-style egg burrito**  
Pico de gallo and avocado
- **Vegetarian and vegan options**  
Waffles
- **Avocado toast with tomato pesto**
- **Ham and cheese croissant**
- **Omelette station**  
Spinach, panela cheese, mushrooms, zucchini flower, chorizo, ham, and sausage
- **Quesadilla station**  
Oaxaca cheese, mushrooms, chorizo, and zucchini flower

## LUNCH

(12:00 to 18:00 HRS)

- **Beverages**  
Orange water with mint  
Cucumber and lime water  
Pineapple water with pink peppercorn
- **Caprese salad**
- **Mixed green salad with vinaigrette**
- **Tomato gazpacho**
- **Beef burger with bacon, ham and cheese**  
French fries
- **Fusilli with Seasonal Figs**
- **Fish strips in guajillo marinade**  
Tostadas and habanero sauce
- **Vegetarian options**  
Spinach quiche  
Greek salad
- **Sushi cones**
- **Live cooking: Yakimeshi**  
Shrimp, beef, and chicken
- **Non-Spicy Sauces**  
Green raw sauce  
Red martajada sauce with mulato chili
- **Spicy Sauces**  
Fire-roasted habanero with Sriracha  
Charred Serrano

## SNACKS

(12:00 to 18:00 HRS)

- **Crudités**
- **Butter and spicy popcorn**
- **Spicy peanuts, Saratoga chips, and pretzels**  
Pickled cocktail
- **Spanish omelette**
- **Spicy mango and tamarind**
- **Churritos**
- **Assorted gummies**
- **Apples with chamoy**

## DESSERTS

(12:00 to 18:00 HRS)

- **Mini red fruit vacherin**
- **Rice pudding with mango**
- **Dark chocolate mousse**
- **Lemon and basil cheesecake**

Mexico City

# MENÚ

## PLATINO PLUS SS

SUNDAY OCTOBER 26 2025

### BREAKFAST

(9:00 to 12:00 HRS)

- **Fresh Bottled Juice**  
Orange, green, and pineapple with ginger
- **Selection of artisan teas**
- **American coffee**  
Almond milk, lactose-free milk, cream, sugar, and sugar substitute
- **Seasonal fruit**  
Yogurt, honey, granola, and assorted cereals
- **Assorted sweet and savory bread**  
Butter, jam, honey, and olive oil
- **Hangover cure: Shrimp broth**
- **Green chilaquiles with chicken**
- **Ham and cheese croissant**
- **Vegetarian options**  
French toast  
Avocado toast with panela cheese and peanuts
- **Omelette station**  
Spinach, panela cheese, mushrooms, zucchini flower, chorizo, ham, and sausage
- **Quesadilla station**  
Oaxaca cheese, mushrooms, chorizo, and zucchini flower

### LUNCH

(12:00 to 18:00 HRS)

- **Beverages**  
Piña colada  
Orange-strawberry water and hibiscus with rosemary
- **Fusilli and vegetable salad**
- **Mixed green salad with vinaigrette**
- **Pork shank barbacoa**  
Charred salsa and tortillas
- **Philly cheesesteak with French fries**
- **Short rib tacos with mole coloradito**  
Martajada salsa
- **Governor-style fish tacos**  
Tortillas and chipotle salsa
- **Vegetarian options**  
Roasted beet with pistachio praline  
Hummus with pink pine nut  
Vegetarian ceviche
- **Poke bowl**
- **Live cooking: Yakimeshi**  
Protein: shrimp, beef, and chicken
- **Live cooking: Paella**
- **Live cooking: Al pastor tacos by Pastorcitos de Sirloin**
- **Non-Spicy Sauces**  
Green raw sauce  
Red martajada sauce with mulato chili
- **Spicy Sauces**  
Fire-roasted habanero with Sriracha  
Charred Serrano

### SNACKS

(12:00 to 18:00 HRS)

- **Crudités**
- **Butter and spicy popcorn**
- **Spicy peanuts, Saratoga chips, and pretzels**  
Pickled cocktail
- **Spanish omelette**
- **Spicy mango and tamarind**
- **Churritos**
- **Assorted gummies**
- **Apples with chamoy**

### DESSERTS

(12:00 to 18:00 HRS)

- **Basque tart with red fruit compote**
- **Mini tiramisu**
- **Eureka lemon pie**
- **Vanilla and chocolate profiteroles**

Mexico City