



Beach Dinner

VICEROY
LOS CABOS

Romantic Beach Dinner Menus

Start your dinner with a cheerful bubbles toast



THE LOVERS

BEEF CARPACCIO

Pear reduction, mustard leaves, parmesan, dried tomato, sourdough

CELERY ROOT SOUP

Korokke crab, peach, cured lemon, guajillo oil, crispy almond

LOCAL FISH

Corn hollandaise, sweet polenta, asparagus, cotija crumble

RED VELVET

Cream cheese frosting, rose syrup, crystallized petals, cassis sorbete

\$150 USD PER PERSON

LOVE TO REMEMBER

TUNA TARTARE

Guajillo gastrique, avocado, kiwi, chips garlic

TRUFFLE GNOCCHI

Coconut Beurre Blanc, crispy parmesan, yellow oil

TENDERLOIN

Banana & potato puree, turned vegetables, au jus

LOVE BOMB

Chocolate sphere, raspberry, coconut Gioconda

\$165 USD PER PERSON.



Prices are in US dollars; 16% local tax and a 18% service charge are not included.

Consumption of raw or under-cooked foods of animal origin such as beef, eggs, lamb, poultry, or shellfish may result in an increased risk of food borne illness. For payments in national currency, please consult valid exchange rate at front desk. Cancellations need to be made 72 hours in advance



L'AMOUR SUR LA PLAGE

DE LA BAJA OYSTERS "CHOYEROS STYLE"

Purple onion & cilantro sauce, jalapeño & avocado puree

STRAWBERRY SALAD

Mixed greens leaves, chocolate & cheese viruta, burrata

BOUNTY

Lobster, beef tenderloin, creamy polenta, asparagus

HAZELNUT MILLEFEUILLE

With guava ice cream, chocolate mousse and 24 k gold leaf

\$175 USD PER PERSON

BEACH RENTAL - \$120
CABANA RENTAL - \$170

Chef's Fee of \$120 usd plus tax and service will be applied.

2-4 Guests 1 Chefs required

5-9 Guests 2 Chefs required

After 10 guests

please contact our sales department for a group dinner.

Selection of one menu per couple.

Different selection fee of \$30 usd will be added.



FOR MORE INFORMATION CALL OUR CONCIERGE TEAM
+52 624 104 9999 EXT.73500

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Plant based



VEGAN #1

WATERMELON TARTAR

mint, pineapple puree, amaranth, garlic chips

AVOCADO RISOTTO

Cacao butter, vegan mozzarella, red oil

BEET TENDERLOIN

Celery root puree, asparagus, guajillo gastrique, pear
onion

STRAWBERRY CHEESECAKE

Grapefruit jelly, raspberry veil, local orange sorbet

\$105 USD PER PERSON

VEGAN #2

ARUGULA SALAD

hibiscus chamoy, heirloom baby, charred corn, piñon

BUTTERNUT SQUASH SOUP

pepitas, croutons, tofu cheese

ROASTED CAULIFLOWER

Romesco sauce, sugar & za'atar burnt

TAPIOCA

Pineapple, coconut milk, mango sorbet

\$110 USD PER PERSON.



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ADD ON TO YOUR EXPERIENCE

OSETRA CAVIAR 1 OZ /28 GR \$180 USD

Chive, warm blinis, sour cream

• WINE PAIRING – \$79 USD

Based on our Sommeliers Selection and Guest Preferences

IDEAL FOR TWO PEOPLE

BEACH RENTAL - \$120 CABANA RENTAL - \$170

Chef's Fee of \$120 usd plus tax and service will be applied.

2-4 Guests 1 Chefs required

5-9 Guests 2 Chefs required

After 10 guests

please contact our sales department for a group dinner.



**Selection of One menu per couple.
Different Selection fee of 30 usd will be added**

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