



ROYAL HIDEAWAY

Playacar

CENA ROMÁNTICA | ROMANTIC DINNER

Menú Especial | Special Menu

\$ 6, 210.00 MXN

Tiradito de salmón con salsa de maracuyá y mezcal
Salmon slices with passion fruit and mezcal sauce

Ensalada de peras caramelizadas, jamón serrano y reducción de vinagre balsámico con café
Caramelized pears, Serrano ham and balsamic vinegar reduction with coffee

Callo de hacha en salsa de azafrán y almejas
Scallop in saffron sauce and clams

Mar y tierra (rib eye y camarones) con vegetales asados y terrina de papa
Surft and turft (rib eye and shrimps) with roasted vegetables and potato terrine

Biscocho de pistache con mousse de mango, salsa de chocolate blanco, cardamomo y helado de maracuyá
Pistachio cake with mango mousse, white chocolate, cardamon sauce, served with passion fruit ice cream.

Reserve con su ConciERGE de Villa | Book with your Villa ConciERGE

Incluye una Botella de Champaña | Includes a Bottle of Champagn

The art of fine moments



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PRIVATE SHOW COOKING

Enjoy a unique gastronomic experience with a 9-course gourmet tasting menu, exclusively designed by the resort's creative and talented Executive Chef, Miguel Vara and his team of professional chefs.

You will be able to talk to Chef Vara and his team, who will explain in detail all the techniques and ingredients used, as well as provide anecdotes about the creation of each dish. You will also be able to see how each serving is prepared as you dine steps from the kitchen.

Enjoy a unique dining experience!

9 Course tasting menu and wine pairing | **\$6,900.00 MXN***

* Prices in mexican pesos

* Prices are per person

* Maximum of 4 persons per seating

Reserve with your villa concierge

LA MESA DEL
CHEF
PRIVATE
COOKING SHOW

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CAMA BALINESA | BALINESE SERVICE

Disfrute de su día en la playa con las mejores vistas y el mejor servicio.
Enjoy your day at the beach with the best views and the best service.

Menú Especial | Special Menu

Ceviche Mixto | Mixed Ceviche

Camarón, pulpo y pescado fresco aliñado en limón y vegetales.
Shrimp, octopus, and fresh fish seasoned with lemon and vegetables.

Tataki de Atún | Tuna Tataki

Atún fresco en costra de ajonjolí.
Fresh tuna in sesame crust.

Camarones al Gusto | Shrimps as you like

Acompañados de puré de papa y vegetales.
Served with mashed potatoes and vegetables.

Botella de Freixenet Prosecco | Bottle of Freixenet Prosecco

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