

INTI
BEACH



**CELEBRATE NEW YEAR EVE
OCEAN FRONT AT INTI BEACH:**

4 COURSE MENU • PERFORMANCE • DJ • 12 GRAPES
PARTY KIT • COTILLON

LA PLAYA ENTRE CALLE 6 Y 4 • TEL. 984 169 8394
PLAYA DEL CARMEN



MENU



STARTERS

Smoked baby corn dressing with hoja santa, alioli, ranchero cheese over mole negro.

OR

Brioche toast with foie gras torchon, oporto pear puree and creamy roasted spring onion with green leaves.

VEGETARIAN OPTION

Watermelon tataki, creamy avocado and miso paste with onios ashes and cactus wakame salad.

SOUP

Butternut squash and ricotta ravioli with beurre noisette and sage sauce.

OR

Tortilla soup with guajillo lobster, fish chicharron sour cream avocado and cilantro criollo.

VEGETARIAN OPTION

Roasted beet cream with coconut and almond milk, sautéed asparagus and sourdough crouton.

MENU

MAIN DISH

Surf and turf with tenderloin and green pepper sauce, lobster and lemon beurre blanc sauce side with rosemary, baby carrots and black truffle mashed potatoes and roasted garlic.

OR

Lamb terrine with black garlic sauce and piloncillo, creamy sweet potatoe puree, spring onions and brussels sprouts, sautéed with smoked peppers butter.

OR

Sea bass fillet with roasted prawns and pepian sauce, baby pumpkins sautéed cacao butter, pumpkin seeds and charred avocado with pickled radish.

VEGETARIAN OPTION

Coliflower tamal stuffed with wild mushrooms and palmito, accompanied with beans, salad lime and cilantro criollo.

DESSERT

Ricotta and local honey bee tart pistachio praline and berries gelee.

OR

Chocolate cocconut stuffed with passion fruit mousse vanilla crumble and berries.

VEGETARIAN OPTION

Zero sugar chocolate cake, chocolate and raspberry ganache and roasted walnuts.

\$3,490 MXN
PRICE PER PERSON

INCLUDES:

4-COURSE MENU • PERFORMANCE • DJ • 12 GRAPES • PARTY KIT • COTILLON

INTI
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JUNIORS MENU

JUNIORS FROM 7 TO 11 YEARS

ENTREE

Croquette veal with roasted tomato sauce and cheese.

OR

Corn cream with toasted mini cheddar cheese sandwich.

MAIN DISH

Tenderloin fillet and gravy with mashed potatoes and buttered vegetables.

OR

Cordon blue chicken breast and gravy with alfredo fettuccini and vegetables sautéed with butter.

DESSERT

White chocolate blondie chocolate crumble and salty caramel mousse.

\$1,590 MXN

PRICE PER PERSON

KIDS MENU

KIDS UNDER 6 YEARS

ENTREE

Corn cream with toasted mini cheddar cheese sandwich.

MAIN DISH

Tenderloin fillet and gravy with mashed potatoes and buttered vegetables.

OR

Cordon blue chicken breast and gravy with alfredo fettuccini and vegetables sautéed with butter.

DESSERT

White chocolate blondie chocolate crumble and salty caramel mousse.

\$950 MXN

PRICE PER PERSON