

# PREMIUM CULINARY CAVIAR BREAKFAST

8:00 am - 11:00 am

## OSCIETRA CAVIAR | 30g

6,930

One of the most appreciated worldwide, it is characterized by its softness and looseness, with an oil-green color. The consistency of the roe is soft but firm. The flavor on the palate has slight hints of southern Chilean butter and European hazelnuts.

It is tasted directly on the back of the hand, after cleansing the palate with a shot of vodka or a sip of champagne. To top off a preparation, caviar can be accompanied with traditional blinis. Dill, parsley, lemon juice, sour cream and eggs are excellent accompaniments.

Strong flavored dressings should be avoided.

Our caviar is served with blinis, egg white, York egg, capers, parsley, sour cream and onion.



*\*With this spectacular Caviar, it is included "Romantic Breakfast" to choose from:*

### AMERICAN BREAKFAST

Fried or Scrambled Egg, Bacon, Hash Brown Potatoes. Fresh Orange Juice and Seasonal Fruit. | Coffee or Tea

### FRENCH BREAKFAST

House Marmalade, Jams, Fresh Croissants or Baguette Bread. Coffee or Tea

## BEST ENJOYED WITH CHAMPAGNE



### MOËT ET CHANDON BRUT IMPERIAL, FRANCE

Bottle | 375 ml

2,250

### VEUVE CLICQUOT BRUT PONSARDIN

Bottle | 750 ml

3,740

### LOUIS JADOT CHABLIS, CHARDONNAY, FRANCE

Bottle | 750 ml

2,750

### VODKA BELVEDERE 🍷

Bottle | 700 ml

530

3,130

Please book 24 hours in advance. Prices are in Mexican pesos and include taxes.

Premium Culinary 🍷 20% Discount applies for All-Inclusive and Meal Plan.

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Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.