








IN ROOM
DINING


BREAKFAST

6:00 am - 11:00 am

Fruit Plate   280
Papaya, Green Melon, Watermelon, Pineapple,
Honey, Cottage Cheese, Granola


Fruit Parfait   250
Papaya, Honeydew Melon, Watermelon,
Pineapple, Granola, Greek Yogurt, Strawberry,
Berries, Spearmint

Pan Cakes / Waffles / French Toast  280
Served With Berries, Maple Syrup, Butter, Jam,
Bacon or Pork Sausage Links

Oatmeal   230
Served with Berries
Choose:
Whole Milk | Light | Lactose Free |
Almond | Soy | Water

Smoked Salmon Bagel (3 oz)  440
Smoked Salmon, Cream Cheese,
Capers, Egg, Lemon

Assorted Breakfast Pastries (4 pcs) 250

Yogurt  70
Natural | Apple | Strawberry |
Mango | Peach | Cereal

Cereal 150
Choco Krispis | Froot Loops | Corn Flakes |
All Bran | Frosted Flakes | Corn Pops
Choose:
Whole Milk | Light | Lactose Free |
Almond | Soy



FISH



SEAFOOD



VEGAN




VEGETARIAN



GLUTEN FREE



SPICY

Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan. Prices are in Mexican pesos and include taxes.
Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



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BREAKFAST

6:00 am - 11:00 am

EGGS

Omelet / Eggs Your Taste 290

Served with Hash Brown, Stir Fry Vegetables, White or Wholemeal Bread

Your Choice Of: Cheddar | Mozzarella | Tomato | Green Pepper | Mushroom | Onion | Jalapeños | Spinach | Ham | Bacon | Pork Sausage Links

Egg Burrito 320

Flour Tortilla Filled with Scrambled Eggs, Sausage, Peppers, Mozzarella Cheese, Beans, Onion, Served with Stir Fry Vegetables

Motuleño Egg 280

Fried Tortilla, Fried Beans, Egg, Fried Plantain, Ham, Peas, Ranchera Sauce

Huevos al Caballo (3 oz) 340

Flank Steak, Eggs, Ranchera Sauce, Asparagus, Cherry Tomato, Hash Brown

CHEF'S SPECIALS

Chilaquiles 250

Green or Red Sauce, Topped with Cheese, Sour Cream, Onion, Avocado, Cilantro

Choice:
Eggs or Chicken 280

Madame Croquet 320

Rustic Bread, Béchamel Sauce, Dijon Mustard, Cheese Mix Gruyere, Mozzarella, Fried Egg

Avocado Toast 290

Seed Bread, Avocado, Arugula, Poached Egg, Olive Oil, Cherry Tomatoes



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Juice 🍹

Orange (Natural)

Green (Natural)

Apple

Pineapple

Cranberry

Grapefruit

120

Coffee Jar (2 pax)

Regular | Decaf

150

Coffee Jar (4 pax)

Regular | Decaf

300

Milk (Hot or Cold)

Whole Milk | Light | Lactose Free |

Almond | Soy | Coconut

95

Ronnefeldt Tea (Hot or Cold)

Green Dragon Leafcup

Ayurveda Ginger Leafcup

English Breakfast Leafcup

Earl Grey Leafcup

Fruity Camomile Leafcup

Rooibos Cream Orange Leafcup

Refreshing Mint Leafcup

Morgentau Leafcup

100

Chocolate Milk (Hot or Cold)

Whole Milk | Light | Lactose Free |

Almond | Soy

110



IN ROOM
DINING

LUNCH & DINNER

11:30 am - 11:30 pm

SALADS

Caesar Salad   240

Lettuce, Parmesan Cheese, Croutons,
Caesar Dressing

Add:

Shrimp  340

Chicken 295

Citrus Salad   260

Orange, Grapefruit, Jicama, Fennel,
Olive Oil, Salt

Beet Salad   260

Mixed Lettuce, Goat Cheese, Pumpkin Seeds,
Olive Oil, Beet Mousse, Beetroot

SOUPS

Chicken Soup  190

Seasonal Vegetables, Shredded Chicken,
Rice, Tomato, Onion, Cilantro, Avocado

Tortilla Soup   190

Traditional Tomato Sauce, Topped with
Sour Cream, Fresh Cheese, Avocado,
Fried Guajillo Chili



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LUNCH & DINNER

11:30 am - 11:30 pm

SNACKS

Hummus  270
Chickpea, Olive Oil,
Garlic, Paprika,
Pita Bread

Guacamole   280
Served with Corn Tortilla Chips,
Pico de Gallo



Chicken Tenders 270
Served with French Fries

French Fries  220
Natural or Topped with Parmesan Cheese


Quesadillas

Flour Tortilla with Guacamole, Pico de Gallo

Add:

Mozzarella Cheese  220
Chicken (6 oz) 240
Flank Steak (6 oz) 290
Shrimp (6 oz)  380

Burrito

 250
Flour Tortilla Filled with Beans, Rice,
Mozzarella Cheese, Served with Pico de Gallo,
Guacamole, French Fries

Add:

Chicken (6 oz) 270
Flank Steak (6 oz) 320
Shrimp (6 oz)  390



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LUNCH & DINNER

11:30 am - 11:30 pm

BURGER & SANDWICH

Tafer Burger (7 oz) 320
Angus Beef, Bacon, Cheddar Cheese,
Lettuce, Tomato, Onion, Pickles,
Served with French Fries

Vegetarian Burger  260
Mix of Chickpeas, Mushrooms, Bell Pepper,
Onion, Zucchini, Topped with Lettuce, Tomato,
Pickles, Avocado, Served with French Fries

Jumbo Hot Dog 270
Homemade Bread, Beef Sausage,
Topped with Onion Tomato, Jalapeño,
Served with French Fries

Club Sandwich 290
Turkey Breast, Bacon, Cheddar Cheese,
Tomato, Lettuce, Mayonnaise,
Served with French Fries



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11:30 am - 11:30 pm

PIZZA

Cheese 	280	Hawaiian	280
Tomato Sauce and Mozzarella Cheese		Tomato Sauce, Mozzarella, Ham, Pineapple	
Margarita 	280	Diana's 	280
Tomato Sauce, Mozzarella Cheese, Tomato Cherry, Basil Pesto		Tomato Sauce, Mozzarella Cheese, Bell Pepper, Italian Sausage, Chili Flakes	
Pepperoni	280		
Tomato Sauce, Mozzarella Cheese, Pepperoni			



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LUNCH & DINNER

11:30 am - 11:30 pm

PASTAS

Linguini Marinara 🍷

Pomodoro Sauce, Squid, Mussels, Shrimp, Basil

290

Fettuccine Alfredo with Chicken

Alfredo Sauce, Parmesan Cheese, Parsley

270

Spaghetti with Bolognese

Pomodoro Sauce, Beef Bolognese, Parmesan Cheese, Basil

270

Rigatoni with Italian Sausage

Tomato Sauce, Parmesan Cheese, Basil Leaves

270



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DINING

LUNCH & DINNER

11:30 am - 11:30 pm

CHEF'S SPECIALS

Chicken Risotto (6 oz) 360

Chicken Breast, Baby Vegetables, Risotto

Catch of the Day (6 oz)   490

Grilled Fish Fillet. Served with Sweet Corn, Cherry Tomatoes, Mushrooms, Bacon, Mashed Peas, Fish Volute Sauce

Salmon with Fennel Puree (7 oz)  480

Salmon, Fennel Puree, Baby Vegetables, Menier

Cochinita (6 oz)  280

Cochinita Pibil, Bread Mexican Telera, Xnipek Sauce, Habanero Sauce

Fajitas

Mixed Peppers and Onion, Served with Guacamole, Beans, Pico de Gallo and Rice, Corn, Flour Tortilla

Add:

Chicken (6 oz) 340

Flank Steak (6 oz) 370

Shrimp (6 oz)  390

Mexican Style Beef Tips (6 oz) 360

Tomato, Onion, Bell Pepper, Cilantro, Maggi, Worcestershire Sauce, Beef, Rice, Guacamole, Beans



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IN ROOM
DINING

DESSERT

24 Hrs.

Dark Chocolate Mousse

Hazelnut, Berries

190

Cheesecake 🌾

Topped with Berries and Caramel

190

Caramel Pudding

Topped with Caramelized Sugar,
Strawberries, Caramel Sauce

190

Tiramisu

Topped with Strawberries, Coffee Sauce

190



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MIDNIGHT

11:30 pm - 6:00 am

Guacamole   280
Served with Corn Tortilla Chips,
Pico de Gallo

Caesar Salad   240
Lettuce, Parmesan Cheese, Croutons,
Caesar Dressing

Add:
Chicken 295
Shrimp (3 oz)  340


Chicken Soup  190
Seasonal Vegetables, Shredded Chicken, Rice,
Tomato, Onion, Cilantro, Avocado

Cheese Pizza  280
Tomate Sauce, Mozzarella Cheese

Pepperoni Pizza 280
Tomato Sauce, Mozzarella Cheese,
Pepperoni

Hawaiian Pizza 280
Tomato Sauce, Mozzarella, Ham,
Pineapple

 FISH  SEAFOOD  VEGAN  VEGETARIAN  GLUTEN FREE  SPICY

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KID'S MENU

Scrambled Eggs Served with French Fries	200	Mini Pepperoni Pizza Tomato Sauce, Mozzarella Cheese	200
Cheeseburger Angus Beef with Cheddar Cheese, Served with French Fries	200	Mini Cheese Pizza  Tomato Sauce, Mozzarella Cheese	200
Chicken Fingers Served with French Fries	200	Spaghetti  Butter or Tomato Sauce, Topped with Parmesan Cheese	200
Cheese Fingers Served with French Fries	200		



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**IN ROOM
DINING**

BEVERAGE

10:00 am - 11:00 pm

Juice

Cranberry
Pineapple
Apple

120

Beers

Corona Extra
Corona Light
Modelo Especial
Pacifico

110

Craft Beer

150

Sodas

Mineral Water
Fanta
Sprite
Coca Cola
Coca Cola Light

80

IN ROOM
DINING

WINE LIST

House Wine by the Glass

Red Wine

- Merlot 230
- Cabernet Sauvignon 230

White Wine

- Sauvignon Blanc 230
- Chardonnay 230

Champagne

Francia

- Moët Et Chandon, Brut Impérial 3,650
- Veuve Clicquot Ponsardin, Brut 3,750
- Dom Perignon 12,100
- Moët Et Chandon, NV Brut Impérial Half Bottle 2,050

Hall Bottles

- VT Errazuriz Cab Sauv (375 ml) 700
- Moscato Gatti Piero, Doc Piemonte, Italy 900
- Pinot Noir, Louis Latour, France 950

TAFER Resort Wine

- Zinfandel, TAFER Wine Valle de Guadalupe 1,400
- Chardonnay, TAFER Wine, Valle de Guadalupe 1,800
- Cabernet Sauvignon, TAFER Wine, Valle de Guadalupe 3,900

Sparkling Wine

- Prosecco D.O.C IL Follo NV, Cuvee Rose, Italy 1,550
- Espuma de Mar, Chardonnay Brut, Mexico 800
- Ve Acquerello Prosecco (750 ml) 1,350

Rose Wine

- Shiraz, V Casa Madero, Valle de Parras, México 1,200
- Marival, Cotes de Provence 2,100

Red Wine

México

- Cabernet Sauvignon, Monte Xanic, Valle de Ojos Negros 1,750
- Malbec, Casa Grande Gran Reserva, Valle de Parras 2,550
- Merlot, Monte Xanic, Valle de Ojos Negros 1,750

White Wine

México

- Chardonnay Chenin Blanc, 2V Casa Madero, Valle de Parras 1,050
- Sauvignon Blanc, Monte Xanic 1,350

USA

- Sauvignon Blanc, Wente, Livermore Valley 1,400
- VB Sauv Blanc Seaglass (750 ml) 1,650