

CAVIAR

* ● EGG KAVIARI CAVIAR ½ oz/14g R S A GF
vodka cream, scramble egg

* ● KAVIARI CAVIAR 1 oz/28 g R
oscietre prestige, chive crème fraiche,
warm blinis

RAW

🌱 6 OYSTERS ON THE HALF SHELL GF R
laguna san ignacio, la paz

🌱 ● CRISPY SALMON SUSHI 2.6 oz/75 g R S
chipotle mayonnaise, soy glaze

🌱 ● TUNA TARTARE 2.2 oz/65 g R S
avocado, spicy radish
ginger marinade

* ● BEEF CARPACCIO 2.1 oz/ 60 g R
black truffle fritters
aged balsamic vinegar

SALAD & SOUP

CAESAR SALAD P
parmesan cheese, crispy prosciutto

ASPARAGUS AND AVOCADO
SALAD VT N GF S
pecorino cheese, pistachios

🌱 KALE SALAD VT S
croutons, broccoli, parmesan,
warm egg

PEA SOUP VT
parmesan foam, croutons

🌱 BEET AND STRAWBERRY SALAD VT GF N S
pistachios, arugula, pickled shallot

FRENCH ONION SOUP A
comté cheese, toasted sourdough

APPETIZER

● BLACK TRUFFLE PIZZA VT
fontina cheese

● LOBSTER TORTELLINI
lemon, herbs

AVOCADO PIZZA VS
sweet onions, jalapeño,
lime, cilantro

CORN AGNOLOTTI S VT
squash infusion, squash blossom

SPINACH HERB PIZZA VT
fontina, parmesan, goat cheese

* CRAB CAKE S
snap pea remoulade, micro pea leaves

● BURRATA 4 oz/113 g VT
sourdough, arugula, strawberry compote

● CHAR GRILLED OCTOPUS S
smoked paprika crème fraiche,
guajillo vinaigrette

🌱 ● JUMBO SHRIMP COCKTAIL 7 oz/198 g GF
cocktail sauce

● ASPARAGUS RISOTTO VT GF
mushroom vinaigrette, parmesan cheese

JEAN-GEORGES SAMPLER N R S
crispy salmon, corn agnolotti, truffle
pizza, beef carpaccio, tuna tartare

ENTREE

🌱 ● PARMESAN CHICKEN 7 oz/198 g
asparagus, lime butter

CELERIAC FRANCESE VT A S
wine sauce, leek

🌱 ● ROASTED CABRILLA 6 oz/170 g S N A GF
cherry mole, summer squash

🌱 ● CRUSTED CORN SALMON 6 oz/170 g GF S
corn broth, chili and basil oil

🌱 ● STEAMED RED SNAPPER 6 oz/170 g N
mushrooms, ginger, coriander

GRILLED LAMB CHOP 14 oz/396 g A S GF
chili glaze, leek compote, mint oil

DOVER SOLE 6 oz/170 g
meuniere sauce, grilled lime

🌱 LOCALLY SOURCED

🌱 SUSTAINABLY SOURCED

● JEAN-GEORGES SIGNATURE

N NUTS

S SPICY

P PORK

A ALCOHOL

* ITEMS NOT INCLUDED IN MEAL PLAN

R RAW

VT VEGETARIAN

GF GLUTEN FREE

V VEGAN

Prices listed are quoted in Mexican Currency, 16% tax and 15% Service Charge are included. Payment by credit card or room charge only.

FROM THE MEZQUITE GRILL

Our proteins are carefully grilled using local mezquite wood, giving them a distinctive and delicate aroma.

SEA

  * GRILLED SHRIMP 8 oz/ 226 g S

 SALMON 6 oz/170 g GF S

  TUNA 6 oz/170 g GF

  RED SNAPPER 6 oz/170 g GF

LAND

  FREE RANGE POUSSIN 14 oz /396 g GF
semi boneless

LAMB CHOPS 14 oz/396 g GF
Colorado USA

TENDERLOIN 8 oz /226 g GF
Prime, USA

NY STRIP 12 oz/340 g GF
Prime, USA

BONE IN RIB EYE 20 oz/566 g GF
Prime, USA

KOBE

Kobe is the most sought after wagyu beef, coming from Japanese black cattle. The meat is a delicacy for its **tenderness and fatty well marbled texture**

* RIBEYE 1 oz GF
Kobe, JPN a5 certified

* NY STRIP 1 oz GF
Kobe, JPN a5 certified

CHOICE OF SAUCE — Miso Mustard Emulsion, Habanero Emulsion, Ginger and Scallion Sauce, 11 Flavor Steak Sauce

SIDE DISH

GRILLED ASPARAGUS v s GF
green chilis, mint

GLAZED MUSHROOM vt GF A
wine butter, parsley

CORN SAUTEED s GF
jalapeño pepper, basil

FRENCH FRIES v
parsley, thyme, rosemary

 GRILLED CARROTS v GF
roasted garlic, paprika

 CRISPY SWEET POTATO vt N
chili garlic crunch, cotija cheese

 BROCCOLI vt
lemon, chive butter


MASHED POTATOES vt

MAC AND CHEESE vt

DESSERT

  • CORN SOUFFLÉ
chipotle ice cream, caramelized popcorn

• WARM CHOCOLATE CAKE
vanilla ice cream, hibiscus sauce

 COCONUT CUSTARD
mango sorbet, braised pineapple
seasonal fruit

STRAWBERRY PAVLOVA
lemon-lime sorbet, shortbread cookies
crumbs, whipped cream

PASSION FRUIT VACHERIN A
meringue, sable breton, sorbet, mango
passion fruit ice cream