



IN-ROOM DINING MENU

JUST WHAT YOU'RE LOOKING FOR



A MESSAGE FROM THE KITCHEN

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, and sustainable products. All cuisine is prepared without (artificial) trans-fat.

The abundance of food products in Mexico is supported by being one of the world's most agriculturally rich countries. This enables our chefs to purchase more than 70% of our food from local producers.

Our country boasts some of the world's finest products, from avocado or local chaya to everybody's favorite tacos and tequila. We proudly serve and source sustainable seafood options through our partnership with local fishing and other conservation programs.

My chefs and cooks care by bringing the freshest ingredients to you and your family. Fairmont Mayakoba is also home to some 5,000 indigenous Melipona bees that thrive here in this beautiful region and reside in our Fairmont Spa. The bee's honey is of the highest quality globally; it has been used medicinally in the region by the ancient Mayans.

Should you have any special requests not listed in the menu or for dietary requirements, kindly call in-room dining, and we will be pleased to do our best to meet your needs.

Sincerely,

Daniel Noguera
Executive Chef
Fairmont Mayakoba

BREAKFAST

SERVED DAILY FROM 6:00 AM TO 11:30 AM



BEVERAGES

LOT 35 TEA COLLECTION

Your Choice of Iced or Hot
*our tea is sustainable

Green Tea

Jasmine, Revitalize, Mojo Mate

Black Tea

Imperial Breakfast, Decaf English, Earl Grey

Infusions (Caffeine Free)

Oregon Mint, Flora's Berry Garden, Bella
Coola Punch

FRESH JUICES 240 ml / 8 oz

Orange, Grapefruit, Papaya, Green Juice, or
Juice of the Day

JUICES 240 ml / 8 oz

Apple, Cranberry, or Tomato

COFFEE

Your Choice of Freshly-made beverages, Regular
or Decaffeinated. *our coffee is sustainable

Small-Pot (Serves 2-3 Cups)

Large-Pot (Serves 4-7 Cups)

ESPRESSO, CAPPUCCINO OR MOCACCINO

MILK OR CHOCOLATE MILK

Choice of Whole, Low-Fat, Lactose Free (12 oz),
Soy, Almond

MILKSHAKES 12 oz

Chocolate, Vanilla or Strawberry

SMOOTHIES 12 oz

ICED TEA, LEMONADE OR

COCONUT WATER 12oz

SODAS 12 oz

Coca Cola, Diet Coke, Coca Cola Zero,
Sprite, Sprite Zero, Apple Soda, Orange
Soda, Grape Fruit Soda, and Ginger Ale

LOCAL WATERS

Cristal Mineral 12 oz

Natura 34 oz

Natura Mineral 34 oz

STILL IMPORTED AND LOCAL WATER*

Evian 25 oz

Agua de Piedra 22 oz

BUI 10 oz

BUI 32 oz

SPARKLING IMPORTED AND LOCAL*

Perrier 11 oz

Perrier 25 oz

Agua de Piedra 22 oz

San Pellegrino 25 oz

BUI 10 oz

BUI 32 oz

*NOT PART OF THE ALL-INCLUSIVE PACKAGE

CEREALS AND YOGURT

175 HOMEMADE MUESLI 180

Oats, Peanuts, Dehydrated Cranberries,
Pumpkin Seeds, Coconut, Macadamia Nuts,
and Rice Krispy
Served with Milk (7 oz) or Yogurt (7 oz)

HOT OATMEAL 150

Served with Milk, Brown Sugar and Raisins

NATURAL YOGURT AND FOREST BERRIES 215

Choice of Greek or Flavor (7 oz)

CEREALS 155

Corn Flakes, All-Bran, Cocoa Krispies,
Fruit Loops, Frosted Flakes

Served with Bananas or Strawberries

Choice of Milk: Whole, Low-Fat,
Lactose-Free, Soy or Almond

FRUIT

175 WHOLE FRUIT (3 pieces) 150

Banana, Apple, Pear, Local Seasonal Selection

FRUIT PLATE 340

Cantaloupe, Honeydew, Watermelon, Papaya,
Pineapple and Seasonal Fruit

BOWL OF BERRIES 420

SWEET BREAKFAST

80 BELGIAN WAFFLE 300

Choice of Strawberry or Banana. Whipped
Cream, Butter, Maple Syrup, or Honey

150 PANCAKES (3 PIECES) 300

Filled with Blueberry, Chocolate Chips or
Banana Garnish. Served with Whipped
Cream and Mixed Berries Compote

150 FRENCH TOAST (2 PIECES) 300

Brioche Bread Served with Whipped Cream
and Mixed Berries Compote

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCE PLEASE
INFORM US BEFORE ORDERING. A 100 MEXICAN PESOS
DELIVERY CHARGE WILL APPLY. PRICE IN MEXICAN PESOS,
TAXES INCLUDED. THE 15% SERVICE CHARGE IS NOT
MANDATORY, IT MAY BE ELIMINATED AT YOUR REQUEST.



GLUTEN
FREE



LACTOSE
FREE




VEGAN

COMPLETE BREAKFAST SELECTION

CONTINENTAL BREAKFAST **565**
 Choice of Juice, Fruit Plate
 Basket of Breakfast Pastries
 Toasted Bread
 Yogurt Parfait (4 oz)
 Small Pot of Regular or Decaffeinated
 Coffee or Tea

AMERICAN BREAKFAST **700**
 Choice of Juice. Two Eggs (4 oz) any Style. Choice
 of Smoked Bacon, Ham or Turkey Sausage.
 Accompanied with Breakfast Pastries and
 Selection of Toast. Piece of Fruit. Small Pot
 of Regular or Decaffeinated Coffee or Tea



MEXICAN BREAKFAST **680**
 Choice of Juice. Ranchero Eggs (4 oz), Motuleño
 Eggs (4 oz) or Chilaquiles with Green or Red
 Sauce. Mexican Pastries and Piece of Fruit.
 Small Pot of Regular or Decaffeinated
 Coffee, Tea or Mexican Hot Chocolate.

HEALTHY START BREAKFAST **660** 
 Green Juice, Egg White Omelet (7 oz) with
 Spinach, Onion and Mushrooms. Served with
 Panela Cheese and Asparagus. Low-Fat Yogurt
 Parfait with Chia and Berries. Small Pot of
 Regular Coffee, Decaf or Selection of Tea.

CHEF'S FAVORITES


RED OR GREEN CHILAQUILES **350**
 Tortilla Chips Served with Sour Cream
 Fresh Cheese, Cilantro, Red Onion,
 and Avocado
 Choice of: Chicken or Fried Egg

BREAKFAST BURRITO **360**
 Scrambled Eggs (4 oz), Beans, Breakfast
 Sausage, (3 oz) Onion, Bell Peppers, and Mozzarella
 Cheese. (1 oz) Served with Refried Beans and
 Pico de Gallo.

HOUSE-SMOKED SALMON (7 OZ) **590**  
 Cocktail Onion, Caper, Chives, Olive and
 Sesame Oil.
 Served with Crostini and Ground Mustard.

ARTISANAL CHEESES **450**
 Selection of Artisanal Cheeses (5 oz), Grapes,
 Variety of Seeds, Homemade Jam (3 oz).
 Add Serrano Ham (1oz) **+120**

 **VEGAN BREAKFAST** **740**
 Choice of Juice. Avocado Toast with Quinoa,
 Vegan Chilaquiles or Vegan Enchiladas
 Potosinas. Piece of Fruit. Vegan Yogurt.
 Small Pot of Regular or Decaffeinated
 Coffee or Tea

ENCHILADAS POTOSINAS **430** 
 Seasonal Vegetables. Served with Guajillo
 Sauce, Onion, Cilantro, Vegan Cream and
 Cheese.

RED OR GREEN CHILAQUILES **350** 
 Vegan Option Available.

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EGGS AND OMELETTES

TWO EGGS ANY STYLE (2 PIECES)   **395**
Selection of Crispy Bacon, Breakfast Sausage, Canadian Bacon (1 oz) or Turkey Ham (1 oz). Served with Breakfast Potatoes, Asparagus, and Cherry Tomatoes.

EGGS BENEDICT (2 PIECES) **480**
Toasted English Muffin, Poached Eggs, Hollandaise Sauce, Canadian Bacon (1 oz). Served with Green Salad.

YUCATAN EGGS BENEDICT (2 PIECES) **540**
Toasted English Muffin, Poached Eggs, Achiote with Habanero Hollandaise Sauce, Longaniza from Valladolid. Served with Green Salad.

THREE EGG OMELETTE  **460**
Onion, Bell Pepper, Mushroom, Spinach, Tomato, Bacon (1 oz), and Cheddar Cheese (2 oz) Served with Breakfast Potatoes, Asparagus, and Cherry Tomatoes.

RED OR GREEN RANCHERO EGGS   **370**
Two Fried Eggs, Corn Tortillas, Refried Beans.

BREAKFAST SIDES

Breakfast Sausage (4 oz) **120**

Bacon (2 oz) **200**

Breakfast Potatoes (5.3 oz) **90**

Cream Cheese (3 oz) **85**

Refried Beans (5.3 oz) **85**


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LUNCH AND DINNER



SERVED DAILY FROM 11:30 AM TO 11:00 PM

APPETIZERS

CHICKEN WINGS (17 OZ) 
Served with Jicama, Carrot and Cucumber.
Cilantro Ranch Dressing
Your choice of Buffalo or BBQ Sauce

ARTISAN CHEESE PLATTER
Artisan Cheese Selection (5 oz), Olives, Grapes,
Homemade Jam and Crostinis
Add Serrano Ham (1oz)


TUNA TOSTADA (5 OZ)
Ginger and Cilantro Ponzu Sauce, Sriracha
Mayonnaise, Avocado, Cucumber, Sesame
Seeds, Fried Sweet Potato

HOUSE-SMOKED (7 OZ)  
Cocktail Onion, Caper, Chives, Olive and
Sesame Oil. Served with Crostini and
Ground Mustard



 FAIRMONT SPA Recommends.

SIKIL-PAK **300**
Pumpkin Seed Dip with Roasted Tomato,
Olive Oil, and Lemon Juice

BEET SALAD  **315**
Baby Spinach, Arugula, Purslane, Beet, Radish,
Red Onion, Goat Cheese (1 oz), Cashews,
Ancho Chilli Balsamic Vinaigrette

SWEET POTATO AND KALE BOWL (7 OZ) **340**
Roasted Sweet Potato, Puffed Quinoa,
Agave Honey, Pumpkin Seed, Balsamic
Vinegar

CRUDITÉS **310**
Organic Rainbow Carrot, Jicama, Cambay
Beet, Cambay Golden Beet, Persian
Cucumber. Served with Cilantro Dressing
and Chili Powder.
*Made with organic vegetables, harvested
in the region.


SOUPS AND SALADS


405 CLASSIC CAESAR SALAD 315
Lettuce, Shaved Parmesan Cheese, and
Focaccia Croutons. Served with Caesar
Dressing

500 CAESAR SALAD WITH CHICKEN (5 OZ) 395

+120 CAESAR SALAD WITH SHRIMP (5 OZ) 450

440 COBB SALAD 330
Avocado (1 oz), Lettuce, Tomato, Red Onion, Corn,
Chicken (1 oz), and Bacon (1 oz). Served with Cilantro
Ranch Dressing

590 GREEN SALAD 280 
Mix of Lettuce, Parmesan Cheese (1 oz), Green
Apple, Pecan Nuts, Pickled Chayote, Honey
Mustard Vinaigrette

BEET SALAD  **315**
Baby Spinach, Arugula, Purslane, Beet, Radish,
Red Onion, Goat Cheese (1 Oz), Cashews, Ancho
Chilli Balsamic Vinaigrette

CHICKEN CONSOMÉ   **180**
Seasonal Vegetables and Rice

MEXICAN TORTILLA SOUP 230
Fried Tortilla Strips, Sour Cream, Panela
Cheese, Avocado, and Chili Pasilla

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THE RISK OF FOODBORNE ILLNESS.



GLUTEN
FREE





LACTOSE
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VEGAN

MEXICAN FAVORITES

GUACAMOLE (7 OZ)   **300**
Pico de Gallo and Tortilla Chips

ACAPULCO SEAFOOD COCKTAIL   **430**
Shrimp (3 oz) and Octopus (3 oz) , Served with Cocktail Sauce, Pico de Gallo, Avocado and Tortilla Chips.

QUESADILLA **280**
Flour Tortilla, Melted Cheese.
Served with Guacamole and Pico de Gallo.

With Chicken (5 oz) **320**
With Flank Steak (5 oz) **360**
With Shrimp (5 oz) **400**

NACHOS **260**
Accompanied with Guacamole, Pico de Gallo, Jalapeño Peppper, Sour Cream, Cheddar Cheese Sauce, and Refried Beans Sauce-


Chicken (5 oz) **320**
Flank Steak (5 oz) **360**
Shrimp (5 oz) **400**

FISH TACOS (4 OZ) **370**
Spicy Cabbage Slaw, Habanero Aioli, Avocado (1 Oz)

CHICKEN AL PASTOR TACOS (4 OZ)   **300**
Onion, Grilled Pineapple, Cilantro, Raw Green Salsa-

FLANK STEAK TACOS (4 OZ) **460**
Cheese Crust, Red Onion, Grilled Jalapeno, Avocado



 FAIRMONT SPA Recommends.

VEGAN TACOS **330**
Soy Protein (5 oz), Tomatillo, Mushroom Sauce, Cilantro, Avocado, Onion

GRILLED CAULIFLOWER (10 OZ) **350**
Almond Mole, Local Squash, Mix of Green Leaves, Radish.

TRADITIONAL GUACAMOLE AND TORTILLA CHIPS **300**



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VEGAN

CHEF'S FAVORITES

All Our Sandwiches are Served with Your Choice of:
Green Salad or French Fries

MAYAKOBA CLUB SANDWICH **380**
Grilled Chicken (6 oz), Turkey Ham (2 oz), Bacon (1 oz),
Lettuce, Tomato, Avocado, and Mayonnaise with Herbs.
Served on Whole Wheat or White Bread.

CHEESEBURGER (7 OZ) **475**
Choice of: Blue (1 oz), Cheddar or Swiss Cheese (1 oz)
Served with Lettuce, Tomato, Red Onion, and Pickles.
Add Bacon (3 oz) **+80**

GREEN SANDWICH **400**
Panela Cheese (5.3 oz), Basil Pesto, Hydroponic
Lettuce, Avocado, Baby Spinach, Alfalfa Sprouts,
Cucumber, Seed Bread

CRISPY CHICKEN BURGER (7 OZ) **475**
Swiss Cheese (1 oz), Lettuce, Tomato,
Red Onion, and Pickles, Ranch Dressing



 FAIRMONT SPA Recommends.

VEGETARIAN BURGER **485**
Pea Protein, Mushrooms, Spinach,
Tomato, Avocado

VEGAN PIZZA **315**
Pomodoro Sauce, Vegan Cheese,
Mushrooms, Onion, Bell Peppers

PIZZAS AND PASTAS

MARGHERITA **315**
Fresh Mozzarella (1 oz), Cherry Tomatoes, and Basil

MEDITERRANEAN **340**
House-Cured Anchovies (1 oz), Olives

PEPPERONI PIZZA **330**
Tomato and Cheese Pizza (1 oz) with Pepperoni (1 oz)

CAPRICHOSA **340**
Basil, Artichoke, Olives, Mushrooms and Ham

PEAR AND PROSCIUTTO **370**
Fresh Mozzarella Cheese Base (2 oz), Pear, Prosciutto (1 oz), Basil and Arugula

SPAGHETTI OR PENNE PASTA **315**
*Gluten Free and Lactose Free option available
Choice of Pomodoro, Alfredo or Bolognese Sauce
With Chicken (4 oz) **400**
With Shrimp (4 oz) **500**

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CHOICES OF GRILLED OR SAUTÉED

FILET MIGNON (8 OZ) **1100**

RIB-EYE (12 OZ) **1100**

FLANK STEAK (MARINATED ARRACHERA) (8 OZ) **960**

BLACKENED SALMON **905**
Add Shrimp (4 oz) **+180**

All Meats and Salmon are Served with Two Side Dishes.

Choice of Asparagus, Mashed Potatoes, Mac and Cheese, Steamed Broccoli or Rice.

*As a commitment to our environment, we are proud to only use sustainable fishing

SAUCE OF YOUR CHOICE:

Chimichurri, Black Pepper, Bearnaise, Demi-Glace, Garlic Mojo

SIDES

Asparagus (5 oz) **180**

Mashed Potato (2 oz) **150**

Mac and Cheese (2 oz) **150**

Steamed Broccoli (3 oz) **130**

Steamed Rice (3 oz) **130**

Creamed Spinach (3 oz) **140**

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DESSERTS

RASPBERRY CHOCOLATE CAKE Dark Chocolate, Caramel Chocolate, Raspberry Jelly	270
APPLE TART Hazelnut Crumble, Cranberries, English Cream	270
THREE MILK BRÛLÉE Vanilla Sponge Cake, Three Milk Syrup, Rompope Creme Brûlée, Strawberry Chutney	270
TROPICAL CHEESECAKE Guava, Passion Fruit, Banana and Pineapple	270
CARAMEL FLAN Baileys, Creamy Caramel, Whipped Cream	270
TWO GIANT CHOCOLATE CHIP COOKIES WITH NUTS	270
ICE CREAM AND SORBET SELECTION	270
FLOURLESS CHOCOLATE CAKE Vanilla Cream, Raspberry, Ganache	310
CARIBBEAN COBLER Pineapple, Guava, Cinnamon, Coconut, Pecan	300



FAIRMONT SPA *Recommends.

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DISCOVERY CLUB CHILDREN'S MENU

ASK FOR OUR BABY FOOD SELECTION. OUR CHEFS WILL BE HAPPY TO PREPARE VEGETABLE, PROTEIN OF FRUIT PURÉES TO YOUR SPECIFICATION, PLEASE ADVISE US OF ANY FOOD ALLERGIES OR INTOLERANCE BEFORE ORDERING.



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GOOD MORNING SUNSHINE

SERVED DAILY FROM 7:00 AM TO 11:30 AM

ALL IN ONE BREAKFAST

Choice of Milk, Chocolate Milk or Juice
Eggs with Toasted Bread Chocolate Chips
Pancakes, Bacon.
Yogurt with Granola, and Banana

400

SCRAMBLED EGGS (3 oz)

Choice of Ham, Bacon, Sausage or Tomato
Served with Refried Beans

180

CHEDDAR CHEESE OMELETTE (5 oz)

Served with Toast and Refried Beans

200

CHOCOLATE CHIP PANCAKES

Served with Maple Syrup and Berries

240

FRENCH TOAST

Brioche Bread, Whipped Cream, and Berries

240

FRUIT BOWL

Sprinkled with Granola

150

BEVERAGES

CHILDREN'S BEVERAGES ARE SERVED
IN 12 OZ GLASSES

AGUAS FRESCAS

Watermelon, Lemon and Hibiscus

70

SMOOTHIE

Fresh Fruit and Yogurt
Selection of Strawberry, Banana, Peach,
Mango, or Papaya with Honey

130

CHOCOLATE MILK

Choice of Whole, Low-Fat, Lactose-Free
or Soy Milk

110

LUNCH AND DINNER

SERVED DAILY FROM 11:30 AM TO 11:00 PM

CHICKEN SOUP

Rice, Vegetables and Chicken

160

SPAGHETTI

Pomodoro or Bolognese Sauce (3 oz)
*Gluten Free Option Available

160

MAC'N CHEESE (4 oz)

240

QUESADILLAS

Corn Tortilla, Cheese (2 oz), Turkey
Ham (1oz), Served with Refried Beans

160

FRENCH FRIES

130

THE MAIN COURSES OF THIS SECTION ARE SERVED WITH
YOUR CHOICE OF: FRENCH FRIES, MASHED POTATO OR
BROCCOLI

HAMBURGER (4 oz)

Plain or with Cheddar Cheese

320

CHICKEN FINGERS (3 oz)

Served with Dressing

240

GRILLED SALMON (3 oz)

240

GRILLED CHOP STEAK (3 oz)

245

DESSERTS

CHOCOLATE PUDDING

Marshmallows, Crunchy Chocolate

200

KIDS PARTY

Oreo Ice Cream, M&M's, Waffle Cone,
Caramel Sauce

200

MILKSHAKE AND COOKIE 235ml

Choice of Strawberry,
Vanilla or Chocolate

180

RAINBOW CUP

Whipped Cream, Strawberries, Raspberry
Jelly, Vanilla Cookie, Candies

200

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LACTOSE
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VEGAN





LATE NIGHT

SERVED DAILY FROM 11:00 PM TO 6.00 AM

SNACKS

CHICKEN WINGS (17 oz) 
Served with Jicama, Carrot and Cucumber,
Cilantro Ranch Dressing
Your Choice of Buffalo or BBQ

GUACAMOLE (7 oz)
Pico de Gallo and Tortilla Chips

NACHOS  
Served with Guacamole, Pico de Gallo,
Jalapeño Pepper, Sour Cream, Cheddar
Cheese Sauce, and Refried Beans Sauce
With Chicken (5 oz)
With Flank Steak (5 oz)
With Shrimp (5 oz)

SANDWICHES

All Our Sandwiches are Served with Your Choice of:
Green Salad or French Fries

CHEESEBURGER (7 oz) **475**
Choice of: Blue, Cheddar or Swiss Cheese
Served (1 oz) with Lettuce, Tomato, Red Onion,
and Pickles
Add Bacon (3 oz) **+80**

MAYAKOBA CLUB SANDWICH **380**
Grilled Chicken (6 oz), Turkey Ham (2 oz),
Bacon, (1 oz), Lettuce, Tomato, Avocado,
and Mayonnaise with Herbs.
Choice of Whole Wheat or White Bread

FLANK STEAK TACOS (4 oz) **460**
Cheese Crust, Red Onion, Roasted
Jalapeño, Avocado

SOUPS AND SALADS

MEXICAN TORTILLA SOUP **230**
Fried Tortilla Strips, Sour Cream,
Panela Cheese, Avocado, and Chili Pasilla

CLASSIC CAESAR SALAD **315**
Lettuce, Shaved Parmesan Cheese and
Focaccia Croutons. Served with Caesar
Dressing
With Chicken (5 oz) **395**
With Shrimp (5 oz) **450**

PIZZAS AND PASTAS

MARGHERITA **230**
Fresh Mozzarella (1 oz), Cherry Tomatoes, and Basil

MEDITERRANEAN **340**
House-Cured Anchovies, Olives

PEPPERONI PIZZA **330**
Tomato and Cheese (1 oz) Pizza with
Pepperoni (1 oz)

SPAGHETTI OR PENNE PASTA **315**
* Gluten Free Option Available
Pomodoro or Alfredo Sauce
With Chicken (4 oz) **400**
With Shrimp (4 oz) **500**

DESSERTS

RASPBERRY CHOCOLATE CAKE **270**
Dark Chocolate, Caramel Chocolate,
Raspberry Jelly

TROPICAL CHEESE CAKE **270**
Guava, Passion Fruit, Banana and Pineapple

**TWO GIANT CHOCOLATE CHIP COOKIES
WITH NUTS** **270**

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EXPEDITION MEALS & FAIRMONT IN FLIGHT*

Allow Fairmont Mayakoba's chefs to cater your meals for your sightseeing trip or your flight back home.

We will deliver them to your room the following day at the time you specify. Meals are packed in disposable service containers.

Contact In-Room Dining the night before your outing by using the extension number 3773



FAIRMONT SPA Recommends.

VEGETARIAN WRAP

390

Sikil-Pak, Roasted Bell Pepper, Mozzarella Cheese (3 oz), Sauteed Spinach

MAYAKOBA CLUB SANDWICH

450

Grilled Chicken (6 oz), Turkey Ham (2 oz), Bacon (1 oz), Lettuce, Tomate, Avocado, and Mayonnaise with Herbs. Served on Whole Wheat or White Bread

SERRANO HAM CIABATTA (3 oz)

520

Sun-Dried Tomatoes, Goat Cheese (1 oz), Spinach, Caramelized Onion

GREEN SANDWICH

470

Panela Cheese (5.3 Oz), Basil Pesto, Hydroponic Lettuce, Avocado, Baby Spinach, Alfalfa Sprouts, Cucumber, Seed Bread

"ALL SANDWICHES ARE SERVED WITH POTATO CHIPS, WHOLE FRUIT AND WATER" CALL IN-ROOM DINING FOR YOUR OWN SPECIAL CREATION AT EXTENSION 3770.

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BEVERAGE GUIDE

Sparkling	Bottle 25 oz	Glass 5 oz
Prosecco, Pergolo, La Pieve, IT	1700*	365
Chandon Brut, Mendoza AR	1850*	385
Moët & Chandon Brut Imperial, Epernay FR	5200*	650*
Moët & Chandon Rosé Imperial, Epernay FR	6400*	
Moët & Chandon Brut Imperial, Epernay FR (375 ml)	2400*	
Veuve Clicquot Ponsardin Brut, Reims FR	6980*	
Dom Perignon, Brut, Valle Del Marne, FR	16120*	

White	Bottle 25 oz	Glass 25 oz
Lagar de Cervera, Albariño, Rias Baixas, SP	1960*	355
Chateau St. Michelle, Gewürztraminer, Columbia, USA	1700*	345
Nicchio Botter Veneto, Pinot Grigio, IT	1400*	345
Sauvignon Blanc, Casa del Bosque, Casablanca Valle, Chile	1750*	345
Chardonnay, Louis Latour, Ardèche Burgundy, FR	2050*	375
Chardonnay, Rombauer, Napa Valley, EU	5000*	
Chardonnay, Seguin Manuel, Pouilly Fuissé, FR	4500*	

Rose	Bottle 25 oz	Glass 25 oz
Grenache, Studio Miraval, Provence, FR	1950*	385
Grenache, Cinsault, Whispering Angel, Provence, FR	2700*	

Red	Bottle 25 oz	Glass 25 oz
Pinot Noir, Heritage du Conseiller, Burgundy, FR	1800*	345
Merlot, Casa Madero, Valle de Parras, MX	2200*	345
Malbec Catena Zapata, Mendoza, AR	2100*	345
Cabernet Sauvignon, Casa Madero, MX	2400*	345
Shiraz Anxelin, Valle de Encinillas, MX	2550*	355
Bordeaux Blend Amado IV, Ensenada MX	4100*	
Cabernet Sauvignon, Emeve, Valle Guadalupe, MX	2600*	
Cabernet Sauvignon, Decoy, Duckhorn, Napa, USA	3100*	

Rose	Bottle 25 oz	Glass 25 oz
Semillon Late Harvest, Casa Madero, MX	1200*	340

*NOT PART OF THE ALL INCLUSIVE PACKAGE

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ONE IS NEVER ENOUGH!

LIQUORS

		Bottle*	Glass
		25 oz	1.5 oz
AMERICAN WHISKEY	Jim Beam	3200	235
	Jack Daniels	4100	290
	Makers Mark	4500	300
SINGLE MALTS	Glenfiddich 12 Years	4100	295
	Macallan 12 Years	7000	510*
SCOTCH WHISKEY	Johnnie Walker Red Label	3300	240
	Johnnie Walker Black Label	5500	320
	Chivas Regal	5300	320
	Buchanans 12 Años	5800	320
GIN	Beefeater	3600	235
	Tanqueray	3900	260
	Bombay Sapphire	4200	280
RUM	Bacardi Blanco	2200	200
	Captain Morgan	2500	240
	Flor de Caña 7 Años	2600	240
AGAVE	Herradura Blanco	3400	315
	Patron Silver	4400	300
	Don Julio Reposado	4400	300
	Don Julio 70	5500	340*
	Bruxo no. 5 Tobala Mezcal	5000	500*
	Santo Gusano	3800	240
VODKA	Absolut	2780	295
	Titos	3600	260
	Ketel One	3500	295
	Grey Goose	5000	300
	Belvedere	5300	300
DIGESTIVE	Kahlúa	1800	180
	Baileys	2780	220
	Sambuca Vaccari	2800	220
	Licor 43	4900	300
	Grand Marnier	5400	320
COGNAC	Remy Martin VSOP	6320	360
	Hennessy VSOP	7300	450*
	Remy Martin XO		1000*
	Hennessy VSOP		800*
PORTS	Ferreira		200
	Taylor's 10 Años		640*

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COCKTAIL MENU

CLASSIC MARGARITA 280
Herradura Reposado Tequila (1.5 oz), Agave Syrup, and Fresh Lime Juice

SPICY MARGARITA 340
Don Julio Reposado Tequila (1.5 oz), Agave Syrup, Cucumber, Habanero, and Fresh Lime Juice

CLASSIC MARTINI 340
Gin or Vodka (2 oz), Dry Vermouth (0.5 oz), and Olives

MOJITO 280
White Rum (1.5 oz), Fresh Mint, Sparkling Water, Brown Sugar, Lime Juice

DAIQUIRI 280
White Rum (2 oz) and Fresh Fruit

BLOODY MARY 280
Vodka (1.5 oz), Tabasco Sauce, Tomato Juice, Worcestershire Sauce, Lime Juice, Pepper, and Salt

PIÑA COLADA 280
White Rum (2 oz), Coconut Cream, and Pineapple Juice

KIR ROYAL 280
Sparkling Wine (3 oz) and Cassis Liqueur (0.5 oz)

BEER 12 oz

DOMESTIC BRANDS 140
Tecate, Tecate Light, Indio, XX Lager, Bohemia

IMPORTED 160
Heineken

CRAFT BEER 180

NON-ALCOHOLIC COCKTAILS 12 oz

VIRGIN PIÑA COLADA 155
VIRGIN DAIQUIRI 155
MEXICAN LEMONADE 135
ARNOLD PALMER 135

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Fairmont

MAYAKOBA

LOOKING FOR OPTIONS OUTSIDE YOUR ROOM?

GAIA

Gaia, known as Mother Earth in Greek, is Fairmont Mayakoba's signature restaurant. It is a seafood delight inspired by gratitude and is poised to bring elements of the sea to Maykana.

FUEGO

The perfect spot for outdoor-dining and complete with a wood fire grill, guests savor the pure flavors of life.

LA LAGUNA

Fairmont Mayakoba's ultimate destination for Mexican cuisine - combining traditional and contemporary.

LA CANTINA

A traditional Mexican bar providing a low-lit, cozy atmosphere for imbibing the house Margarita, and the traditional Mexican "antojitos".

TAURO

An upscale American steakhouse infused by Mexican ingredients featuring an in-house dry-aging program and a Martini Bar.

BRISAS

A fresh à-la-carte breakfast will transition into an all-day menu by noon. Highlights will feature mezze, Mediterranean shareable bites, and tropical cocktails.

AQUA

Aqua is the perfect place to enjoy fresh Latin flavors and locally crafted cocktails.

CIELO

Upbeat lounge for adults to imbibe and share conversation. With a prime view of the Caribbean and its breathtaking sunsets.

BASSANO

Brings an element of Italian comfort, delivering big flavor in every dish served. Complete with a beautifully designed outdoor pizza bar and oven.

HIX

An oasis featuring classic cocktails, an extensive spirits selection, and curated wines. Guests can find a refreshing menu of sushi and locally-inspired small bites.

KI BEACH

Ki' represents the seaside space. The word is Mayan for "friendship" and Korean for "yummy."

KI KOREAN BBQ

When the sun sets, the bar transforms into an intimate Korean grill experience with your feet on the sand.

CAFÉ MAYA

Stock up on fresh-baked goods, specialty coffee drinks & premium tea, Mexican pastries, or choose from everyone's favorite, ice cream.

IN-ROOM DINING

Enjoy Fairmont's always satisfying menu selections in the privacy of your room or the peaceful seclusion of your terrace or balcony.

MAYKANA BEACH CLUB

The heart of the property, "May" (from the Mayan culture) stands for our desire to invite guests to experience local history and culture through the five elements of nature; air, water, fire, earth and aether.

