

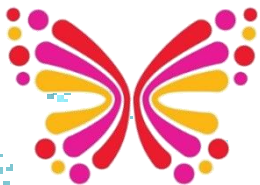


CHAMPAGNE PRESALE

Reserve your bottle of
Champagne for New Year's Eve
until Dec. 29th and
receive a 20% discount.

Please contact
concierge's desk.

Restaurant table reservations
can be made from 12 to 6 pm.



We wish you a Mahekal
Christmas!

MERRY

Christmas



[H A P P Y]

NewYear



PROGRAM

of festivities at
Mahekal Beach Resort



Itinerary



December 22

2:00 pm *Mayan Casita* Painting class, non alcoholic drinks, light snacks

December 23

8:00 pm- *Bolis Bar*
10 pm

Salsa Dancing Class

December 24

5:00 pm *Front Desk*

"Traditional Posada"

5:30 pm *Fuego Beach*

Piñata, appetizers, rum punch
Meet Santa!

6:30 – *Cocina*
10 p.m.

Gala dinner buffet with live music
(reservation needed)

7:00 pm *Fuego*

Gala dinner a la carte, sandbox
with live music
(reservation needed)

9:00 pm *Itzi firepit*

Smore's & drinks
Christmas music

December 25

11:30 am *Fuego
Restaurant*

Pizza cooking class for children

December 26

4:00 – *Fuego Beach*
5:30 pm

Face painting for kids

December 28

1:00 pm *Celebre Event
Room*

Make your own piñata!

December 29

12:00 pm *Boli's Bar*

Artisan Beer and Tequila tasting

December 30

12:30 pm *Fuego
Sandbox*

Catch of the Day and Ceviche
cooking class

December 31

8:30 am *Palm Garden* "Last sunrise yoga" free yoga class
enjoy 2017th last sunrise

5:00 pm *Fuego* Helium balloons release on the beach
with wish cards, appetizers, cocktails

6:30 *Cocina* A la carte gala dinner with live music
-10 pm (reservation needed)

6:30 *Las Olas* Buffet gala dinner with live music
-10 pm (reservation needed)

10- *Las Olas* New Year's party with DJ, latin show,
1:30 am live music Zona Klave and fireworks

January 1

7:30 – *Las Olas*

Brunch breakfast

12 pm

12:30 – *Itzi Beach*

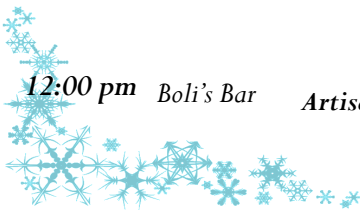
Beach Paella served on the beach

3 pm

January 6

5:00 pm *Fuego
Sandbox*

Kings cake cut, coffee, Mexican
chocolate



CHRISTMAS

Special Menu

fuego

las olas

Taro's crostini with veal sweetbreads pate,
mustard turnips and habanero oil



Baby lettuce salad, black grape vinaigrette, duck serrano ham,
Cornish egg and truffle



Hibiscus and red basil sorbet



Totoaba fish filet, three peppers infusion,
asparagus pure, sea urchin sauce



Rack of lamb stuffed with foie gras al cognac, baby corn with
macadamia nuts, squash with porcini mushroom sauce



Pistachio and cherry biscuit with
passion fruit butter cream

During dinner we include white, red wine and
non alcoholic beverages.



APPETIZERS

- Apple salad with gorgonzola cheese and cranberries
- Salmon salad, capers, cucumber
- Sliced pork loin, pear salad and Indian nuts
- Quinoa with Moray crab and chipotle
- Fruit with coconut liquor
- Mixed baby lettuce leaves
- Buns stuffed with Romeritos

CARVING

- Traditional turkey with fig and ginger sauce, turkey stuffing
- Smoked pork leg with pineapple and almond sauce

GRILL

- Lobster tail with lime butter
- Caribbean octopus with sambal sauce

SOUP

- Chickpea and smoked lard soup

MAIN DISHES

- Bonito fish fillet tapenade
- Chicken breast with chimichurri cilantro
- Beef fillet medallion stuffed with shrimps, green pepper sauce
- Biryani rice with Indian nuts and coconut
- Green pea and leek stew
- Tahaini vegetables
- Parmesan Portobello
- Spinach pasta with salmon and amandine sauce

DESSERT

- Chocolate strawberry and profiterole
- Traditional Christmas log with hazelnuts,
cream cheese and red fruits
- Santa stuffed with vanilla cream
- Red wine mousse with balsamic
- Rose mousse stuffed chocolates
- Vanilla cake with mandarin

New Year Special Menu



Amouse Bouche



Cod fish mousse, focaccia,
figs, truffle oil



Baby vegetables, eel mousse, chili,
avocado, sea asparagus sprouts



Green bean crème, black mussels,
Iberico ham oil



Provimi veal rack, Black potato gratin,
goat cheese, vegetables with morel sauce
or

Scallops with cacao butter, roasted eggplant,
capers, roasted garlic vegetables
or

Duck confit, white mole sauce,
roasted corn cake



Yuzu mousse, red fruits compote,
chocolate

During dinner we include white, red wine
and non alcoholic beverages.



APPETIZERS

Green beans, parsley, tarragon and garlic oil
Moroccan crab legs, Dijon mustard sauce
Roasted fennel, duck magret and almonds
Caprice salad, heirloom tomato, mozzarella cheese
Cold ravioli stuffed with cream cheese and dill
Blue crab stuffed with lobster ceviche, tiger's milk
Yellow fin tuna fish medallion, avocado, truffle oil
Mixed organic lettuces

TOPPINGS

Crispi parmesan, artichoke, beet caramel, charcoal heart of palm,
crotons, baby spinach, asparagus, sweet corn and onions

COLD MEAT AND CHEESE STATION

Grana Padano, Emmental, Pecornio, Morbier cheese
Serrano ham leg Pata Negra

CARVING

Angus prime rib eye and dark chocolate sauce

GRILL

Soft shell crabs and maître butter
Chilean salmon with Chardonnay sauce
Sweetwater prawns, lime butter, green pepper, chives
Rack of lamb marinated in mustard seeds

CREME

Mexican truffle crème soup and pine nuts

SIDES

Green asparagus risotto with cherry tomatoes
Gnocchi and sage leaves sauce
Potatoes with garlic and morita chili
Grilled BBQ corn
Mashed potato with goat cheese

DESSERTS

Green grapes and red fruits
Chocolate Truffles and macarons
Mandarin crème and mint
Fraisier
Calvado filled chocolates
Cannoli stuffed with
passion fruit crème and basil
White chocolate cake with beet

