



FOUR SEASONS  
RESORT AND RESIDENCES  
LOS CABOS AT COSTA PALMAS™

# CHEF IN *RESIDENCE* A LA CARTE






















# BREAKFAST

## TO START

|  |              |
|--|--------------|
| <b>Greek Yogurt</b>                  | <b>\$295</b> |
| Strawberry and mango. Toppings: granola or sliced almonds  |              |
| <b>Water or Milk Oatmeal</b>    | <b>\$295</b> |
| Traditional condiments   |              |
| <b>Applewood Smoked Salmon Bagel</b>   | <b>\$250</b> |
| Cream cheese and capers  |              |
| <b>Chia Pudding</b>                  | <b>\$285</b> |
| Yogurt and seasonal fruits   |              |
| <b>Homemade Pastry Basket Selection (4 Pieces)</b>    | <b>\$320</b> |
| (Croissant, pan chocolate, concha, donuts and cinnamon rolls)  |              |
| <b>Freshly Baked Bread (for 4 People)</b>  | <b>\$280</b> |
| (Multigrain, soft rolls, sourdough, white toast)   |              |
| <b>Breakfast Burrito</b>    | <b>\$350</b> |
| Beans, cheese and avocado  |              |
| <b>Selection of Cereal</b>           | <b>\$250</b> |
| Corn flakes, all bran, special k, fruit loops  |              |
| <b>Seasonal Fruits Platter</b>   | <b>\$240</b> |
| <b>Selection of Berries</b>      | <b>\$235</b> |

## EGGS

(Served with house potatoes, fried organic tomatoes and topping of your choice)

|   |              |
|---|--------------|
| <b>Scrambled Eggs</b>    | <b>\$485</b> |
| <b>Fried Eggs</b>        | <b>\$485</b> |
| <b>Omelette</b>          | <b>\$485</b> |
| <b>White Frittata</b>    | <b>\$485</b> |
| <b>Eggs Ranchero</b>     | <b>\$485</b> |
| <b>Machaca Scrambled Eggs</b>     | <b>\$485</b> |

 Dairy Free  Gluten Free  Vegetarian  Vegan

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. All of our prices are inclusive of 16% tax.

We will add 18% (15% service charge, 3% admin fee). All prices are in Mexican pesos.





### Eggs Benedict

Traditional with pork ham

\$585



Lobster

\$790


Smoked salmon

\$790

### Add On

Bacon  

\$155

Pork or chicken sausage  

\$155

Turkey bacon or ham  

\$155



## FROM THE GRIDDLE

**Plain, Banana or Blueberry Pancakes** 

\$495

Served with maple syrup

**Signature French Toast** 

\$520

Vanilla cream, sliced almond and berries

## SIGNATURE

**Avocado Toast** 

\$550

Poached eggs, manouri cheese, chives and chili flakes

## BEVERAGE

**Orange, Grapefruit or Green Juice**

\$175

**Selection of Whole Milk, Low Fat, Lactose Free,  
Almond and Soy Milk**

\$120

**Cold Chocolate Milkshake**

\$230

**Selection of Coffee**

\$180



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Gluten Free



Vegetarian



Vegan

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# ALL DAY DINING






## TO START

- Signature Guacamole**  **\$375**  
Chapulines, cheese and coriander seeds
- Baja Caesar Salad**  **\$475**  
Focaccia croutons and shaved parmesan cheese
- Beetroot Carpaccio**   **\$650**  
Orange segments, mix nuts and lemon dressing
- Quinoa and Parsley Tabbouleh**   **\$450**  
Marinated and pickled vegetable, fresh mint
- Mix Field Greens, Savory Granola**   **\$460**  
Goat cheese and agave dressing

## RAW

- Ensenada Tuna Tiradito**   **\$620**  
Ponzu sauce and avocado cream
- Local Oyster**   **\$135 each**  
Ponzu or mignonette
- Chocolate Clams**   **\$135 each**
- Salmon Sashimi**   **\$660**  
Soy sauce, olive oil or ponzu sauce
- Catch of the Day Sashimi**   **\$660**  
Soy sauce, olive oil or ponzu sauce

## SIGNATURE

- Limon's Roasted Cauliflower**   **\$540**  
Avocado salsa, macha oil, toasted almonds
- Milos's Greek Salad**   **\$895**  
Ripe tomato, kalamata olives, feta and green pepper
- Baja Shrimps Green Aguachile**   **\$630**  
Lime, red onions and cilantro

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## TACOS (THREE PIECES)

|  |              |
|--|--------------|
| <b>Poached Lobster</b><br>Beans stew, cheese and lobster sauce   | <b>\$990</b> |
| <b>Grilled Shrimp</b> <br>Fine cabbage and spicy mayo                     | <b>\$575</b> |
| <b>Flat Iron Steak</b> <br>Guacamole, spring onions, toasted chili        | <b>\$685</b> |
| <b>Mushroom Tinga</b> <br>Pico de gallo. Choice of corn or flour tortilla | <b>\$620</b> |

## LAND AND SEA (GRILLED)

|   |                      |
|---|----------------------|
| <b>Creekstone Rib Eye (450gr)</b>            | <b>\$2,100</b>       |
| <b>Prime New York Steak (450gr)</b>          | <b>\$1,950</b>       |
| <b>Organic Whole Chicken</b>                 | <b>\$1,600</b>       |
| <b>Organic Chicken Breast (200gr)</b>      | <b>\$810</b>         |
| <b>Grass Fed Lamb Chop (200gr)</b>         | <b>\$1,995</b>       |
| <b>Organic Pork Ribs (250gr)</b>           | <b>\$910</b>         |
| <b>Creekstone Beef Tenderloin (200gr)</b>  | <b>\$1,840</b>       |
| <b>Prime Flat Iron Steak (200gr)</b>       | <b>\$890</b>         |
| <b>Lobster</b>                             | <b>\$1900 per lb</b> |
| <b>Catch of the Day Filet (200gr)</b>      | <b>\$850</b>         |
| <b>U8 Baja Shrimps (180gr)</b>             | <b>\$1,310</b>       |
| <b>Ensenada Tuna Loin (160gr)</b>          | <b>\$1,520</b>       |
| <b>Salmon Steak (180gr)</b>                | <b>\$1,080</b>       |
| <b>Octopus (180gr)</b>                     | <b>\$735</b>         |






















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## SIDES

|   |       |
|---|-------|
| Sautéed Chard                  | \$330 |
| Grilled Seasonal Vegetables    | \$295 |
| Organic Heirloom Buttered Baby Carrots    | \$330 |
| Roasted Sweet Corn    | \$275 |
| House Roasted Potatoes    | \$220 |
| Buttered Mashed Potatoes    | \$230 |
| Steamed Rice    | \$150 |
| Green Asparagus                | \$250 |
| Mixed Wild Mushrooms    | \$230 |

### Sauces

Green, red, macha, habanero, meat gravy, chimichurri, gremolata, beurre blanc

## WHOLE CAKES






(price per person, minimum 2 people)

- Cheesecake 
- Chocolate and Raspberry 
- Red Velvet 
- Vanilla 
- Opera






\$280  
per person



## PLATED

|   |       |
|---|-------|
| Lemon Pie   | \$320 |
| Tres Leches Cake   | \$280 |
| Caramel Cream   | \$250 |
| Mexican Flan    | \$250 |
| Corn Cake    | \$250 |

## PETIT FOURS

|   |       |
|---|-------|
| Selection of Macarons   | \$280 |
| Mini Fruits Tartlet    | \$250 |
| Chocolate Truffles      | \$260 |

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Please contact In-Room Dining for more information. Dial 1570 or send us a chat via Four Seasons app. Minimum 72-hour advance notice required.

**Chef Fees:** \$250 USD per service up to 8 guests (1 chef). \$500 USD per service 9 to 16 guests (2 chefs). \$750 USD per service 17 to 24 guests (3 chefs)

Additional Services:

**Server Fees:** \$200 USD per service up to 8 guests (1 server). \$400 USD per service 9 to 16 guests (2 servers). \$600 USD per service 17 to 24 guests (3 servers)

**Barfinder Fees:** \$200 USD per service up to 16 guests.

**Cancellation Policy:** To avoid additional charges, cancellations must be communicated at least 48 hours in advance. Cancellations made with less than 48 hours notice will incur a fee equivalent to 50% of the total cost of the reserved service.

At Four Seasons Resort and Residences Los Cabos at Costa Palmas, we are committed to upholding a positive, enduring impact on our local community. All coffee, tea, and seafood are sourced responsibly and sustainably in cooperation with Mexican law.

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