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RENAISSANCE®

CANCUN RESORT & MARINA

IN ROOM
DINING

Breakfast

6 am to 12 pm

Through extension

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STARTERS

CEREAL OF YOUR CHOICE (30 g)

\$82

With sliced banana and milk of your choice (240 ml):

Whole, lactose-free milk, almond, soy or coconut

FRUIT PLATE (300 g)

\$181

The seasonal fruit of our tourist destination served in the perfect portion for a satisfying breakfast

OAT OF YOUR CHOICE (70 g)

\$115

Prepared with water or milk of your choice (240 ml):

Whole, lactose-free, almond, soy or coconut, lightly sweetened with brown sugar and infused with cinnamon. Served with fresh apple (30 g) or dried fruit (20 g)

MAIN DISHES

GREEN OR RED CHILAQUILES
WITH CHICKEN (250 g)

\$236

Traditional breakfast dish in Mexico:
corn tortilla chips drowned in ranch
sauce or green sauce, with cream,
panela cheese, onion, coriander and
shredded chicken (80 g)

GREEN OR RED CHILAQUILES
WITH EGG (250 g)

\$219

Served with fried egg (1 piece),
refried beans, roasted panela cheese
and plantain croquette

EGGS OF YOUR CHOICE (2 pieces)

\$186

Hash brown potato garnished and warm tomato salad or refried beans and plantain pancake stuffed with manchego cheese

Includes 1 protein (40 g), 1 cheese (40 g) and 3 vegetables (20 g per vegetable):

Protein: Turkey breast ham, york ham, chorizo, smoked salmon, Valladolid longaniza, breakfast sausage

Cheeses: Manchego cheese, natural goat cheese, cream cheese, panela cheese and cheddar cheese

Vegetables: Zucchini, peppers, spinach, onion, tomato, serrano pepper, mushrooms

BENEDICTINES EGGS

\$202

Poached eggs (2 pieces) on english muffin and smoked canadian loin, topped with hollandaise sauce, garnished with crispy hash brown potato and warm tomato salad with basil and olive oil

TRADITIONAL PANCAKES

\$186

Three pieces of pancakes with butter and your choice of: maple syrup, or Nutella (50 g) or milky lemon pie flavored (60 ml)

SIDES

The perfect size of the extra ingredient for your dish

- Benedictine egg (1 piece) \$88
- Crunchy bacon (80 g) \$66
- Breakfast sausage (60 g) \$66
- Hash brown potato (60 g) \$66
- Turkey breast ham (60 g) \$66
- Vegetable of the day (60 g) \$66
- Cottage chesse (60 g) \$66
- Refried beans (60 g) \$66
- Egg of your choice: fried, scrambled, poached, boiled (1 piece) \$50
- Sweet or toasted bread (4 pieces) \$115
- Sweet bread (1 piece) \$31

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BREAKFAST OPTIONS

Fresh and ready for you

CONTINENTAL BREAKFAST

\$268

Juice (350 ml), fruit plate (300 g),
sweet bread or toast (4 pieces)
and a cup of coffee (350 ml)

AMERICAN BREAKFAST

\$372

Eggs of your choice (2 pieces), juice
(350 ml), fruit plate (300 g), sweet
bread or toasted bread (4 pieces)
and a cup of coffee (350 ml)

SOME LIKE IT COLD

ORANGE JUICE (355 ml)

\$69

Fresh and ready!

PAPAYA JUICE (355 ml)

\$69

Fresh and natural

GREEN JUICE (355 ml)

\$90

Original Renaissance recipe: orange juice, cactus, pineapple, spinach, parsley and celery, non colarized mixture with no added sugar

BOTTLED WATER (600 ml)

\$58

MILK (355 ml)

\$63

Your choice of: Whole, lactose-free, almonds, coconut or soy

COLD CHOCOLATE (355 ml)

\$74

Your choice of: Whole, lactose-free milk, almonds, coconut or soy

SODA (355 ml)

\$63

Pepsi, Pepsi Light, Mirinda, 7-Up.

LEMONADE OR

ORANGEADE (355 ml)

\$58

Served with natural or mineral water

SOME LIKE IT HOT

AMERICAN COFFEE (355 ml)

\$63

Fresh brew coffee: regular or decaf

HOT TEA (355 ml)

\$63

Our best tea's collection

ESPRESSO COFFEE (30 ml)

\$69

Intense extract of regular or decaf
coffee

CAPPUCCINO COFFEE (355 ml)

\$69

With regular or decaf coffee and your choice of milk: whole, lactose-free milk, almonds, coconut or soy

CAFÉ LATTE (355 ml)

\$69

With regular or decaf coffee and your choice of milk: whole, lactose-free milk, almonds, coconut or soy

HOT CHOCOLATE (355 ml)

\$69

With milk of your choice: whole, lactose-free milk, almonds, coconut or soy

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IN ROOM
DINING

Meals
and dinner

12 pm to 23 pm

Through extension

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APPETIZERS

TRADITIONAL

GUACAMOLE (120 g)

\$175

Accompanied with mexican sauce (120 g) and crispy corn tortilla chips

CAJUN STYLE

CHICKEN QUESADILLA (150 g)

\$262

Served with a portion of guacamole, mexican sauce and sour cream

CAESAR SALAD

\$186

Caesar's dressing of the house over traditional seed bread croton and parmesan cheese

REGIONAL VEGETABLE

RUSTIC SALAD

\$197

Perfect mix of marinated kale, spinach, chard, tomato, grilled avocado, celery, lettuce mix, green apple, vegan roasted garlic dressing, and fried wonton and nori

CHICKEN CAESAR

SALAD (150 g)

\$224

Caesar's dressing of the house over traditional seed bread croton, parmesan cheese and grilled chicken breast strips

SALMON OR SHRIMP

CAESAR SALAD (150 g)

\$333

Caesar's dressing of the house over traditional seed bread croton, parmesan cheese and marinated grilled salmon or marinated grilled shrimps

TUNA CEVICHE

\$301

Marinated fresh tuna (180 g) in morita chili sauce, avocado, tomato, celery and red onion, with crusty corn tortilla chips

CHICKEN WINGS (10 pieces)

\$304

Your choice of: BBQ, buffalo or teriyaki. Served with celery and carrot sticks and blue chesse dressing

SOUPS & CREAMS

ROASTED TOMATO

CREAM (250 ml)

\$175

Served with goat cheese, basil, and rustic bread croton

GRANDMA'S

CHICKEN SOUP (250 ml)

\$157

Served with vegetables, rice and shredded chicken (80 g)

PIZZA

PEPPERONI (30 cm / 8 slices)

\$208

The traditional pepperoni (100 g) and mozzarella chesse pizza, but with the Renaissance touch

MARGARITA (30 cm / 8 slices)

\$200

Fresh tomato, mozzarella cheese and basil

SANDWICHES

RENAISSANCE

HAMBURGUER (200 g)

\$323

House recipe from 50/50 top sirloin and rib eye, with gratin cheddar cheese, crispy bacon, tomato, red onion, lettuce, pickles and homemade bread

CLUB SANDWICH

\$323

Homemade bread, with grilled chicken breast (150 g) turkey ham (90 g), crispy bacon (30 g), tomato, lettuce and provolone cheese

JUMBO HOT DOG

\$246

Beef sausage (220 g) wrapped in bacon topped with melted provolone cheese, caramelized onion, avocado slices and fresh serrano chili served on homemade bread. Accompanied with fries and pickles

MAIN DISHES

TRADITIONAL

PIBIL STYLE PORK (200 g)

\$286

Pork marinated in achiote sauce, served with beans, pickled red onion, Xnipec sauce and corn tortillas

COCONUT SHRIMPS (200 g)

\$345

With roasted pineapple puree and regional vegetables

CATCH OF THE DAY (200 g)

\$383

Seasoned at your choice: Spicy garlic, garlic, Tikin Xic or lemon chilli, served with risotto and vegetables

GRILLED CHICKEN

BREAST (200 g)

\$284

Served with grilled onion, tomato, avocado and baked potato

GRILLED FLANK STEAK (200 g)

\$333

Served with grilled onion, tomato, avocado and baked potato

DESSERTS

CARROT CAKE (150 g)

\$115

Our traditional homemade carrot cake

CHOCOLATE CAKE (150 g)

\$115

Made with typical chocolate from Oaxaca

ICE CREAM & SORBETS

(120 ml | 2 scoops)

\$115

Handmade and delicious, ask for our seasonal flavors

COLD DRINKS

MILK (355 ml)

\$63

Your choice of: Whole, lactose-free, almonds, coconut or soy

COLD CHOCOLATE (355 ml)

\$74

Your choice of: Whole, lactose-free, almonds, coconut or soy

SODA (355 ml)

\$63

Pepsi, Pepsi Light, Mirinda, 7-Up

BOTTLED WATER (600 ml)

\$58

LEMONADE OR
ORANGEADE (355 ml)

\$58

Served with natural or mineral water

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AMERICAN COFFEE (355 ml)

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Fresh brew coffee: regular or decaf

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ESPRESSO COFFEE (30 ml)

\$69

Intense extract of regular or decaf

CAPPUCCINO COFFEE (355 ml)

\$69

With regular or decaf coffee and milk of your choice: whole, lactose-free milk, almonds, coconut or soy

LATTE COFFEE (355 ml)

\$69

With regular or decaf coffee and milk of your choice: whole, lactose-free milk, almonds, coconut or soy

HOT CHOCOLATE (355 ml)

\$69

With milk of your choice: whole, lactose-free milk, almonds, coconut or soy

BEERS (355 ml)

MODELO ESPECIAL \$63

MONTEJO \$63

NEGRA MODELO \$63

CORONA \$63

CORONA LIGHT \$63

LEÓN \$63

PACÍFICO \$63

VICTORIA \$63

HEINEKEN LATA \$74

LIGHT BOHEMIA \$79

DARK BOHEMIA \$79

MICHELOB \$79

STELLA ARTOIS \$84

CHILDREN'S MENU

MOZZARELLA CHEESE

QUESADILLAS (3 pieces)

\$137

Made with flour tortilla, accompanied by fries

MINI CHICKEN SOUP (150 ml)

\$93

With rice, vegetables and shredded chicken

CHICKEN OR BEEF STEAK (120 g)

\$126

With avocado, tomato and cucumber

CHICKEN NUGGETS (8 pieces)

\$126

Served with fresh vegetables and ranch dressing or fries and ketchup

VEGAN MENU

TRADITIONAL

GUACAMOLE (120 g)

\$175

Accompanied with Mexican sauce (120 g) and crispy corn tortilla chips

FRUIT SALAD (200 g)

\$175

Mix of seasonal fruit macerated in orange juice and mint

GRILLED LETTUCES WITH
LIMON VINAIGRETTE (120 g)

\$192

With roasted avocado and citronella,
toasted almonds and sunflower seeds

GRILLED MARINATE VEGETABLES
SANDWICH

\$170

Homemade ciabatta bread with va-
riety of roasted vegetables, avocado,
fried sweet potato and vegan ranch

// The consumption of raw or undercooked meat, poultry, seafood or egg products increases the risk of foodborne illnesses.

// Prices in Mexican pesos,
tax included

// Average weight of food before
cooking

// DECEMBER, 2021