

GLOBALIST BREAKFAST



AS A **GLOBALIST** MEMBER OF OUR PROGRAM, IT'S A PLEASURE TO OFFER YOU THE **WOH** BREAKFAST MENU. WHICH CAN BE ENJOYED IN ANY OF OUR RESTAURANTS.
IF YOU ORDER IN ROOM DINING, A DELIVERY FEE OF USD 5.00 + 15% SERVICE CHARGE WILL BE ADDED.

AMERICAN BREAKFAST

TOASTED BREAD
JAM AND BUTTER

SWEET BREAD
CHEF'S SPECIALTY

FRUIT PLATE
SEASONAL FRUIT, YOGHURT, GRANOLA

TWO EGGS ANY STYLE

EGG WHITE AVAILABLE

WITH FRIED POTATOES AND BASIL AIOLI

CHOOSE THREE:

VEGETABLES:
TOMATO,
ONION
BELL PEPPER,
SPINACH, CHAYA,
MUSHROOM
SQUASH

MEATS:
BACON, SAUSAGE
CHORIZO,
TURKEY BREAST

QUESOS:
MONTERREY,
CHEDDAR, SUIZO,
PANELA, OAXACA,
GOAT

DRINKS

AMERICAN COFFEE
REGULAR MILK
SOY MILK
ALMOND MILK
LACTOSE-FREE MILK

ORANGE JUICE
GREEN JUICE
GRAPEFRUIT JUICE
BOTTLE WATER



PRICES ARE IN MEXICAN PESOS, 16% TAX INCLUDED
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY SEAFOOD, SHELLFISH OR
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



cinco

ROOFTOP RESTAURANT
BAR & POOL

BREAKFAST

BERRIE BOWL

\$259

STRAWBERRY, BLACKBERRY, BLUEBERRY, RASPBERRY,
VANILLA, MASCARPONE CREAM, LIME SYRUP, PEPPERMINT

FRUIT PLATE

\$159

SEASONAL FRUIT, YOGURT, GRANOLA

HEALTHY TROPICAL BOWL

\$189

MANGO AND BANANA SMOOTHIE WITH COCONUT
MILK AND FLAXSEED, PINEAPPLE TOPPING, KIWI,
SUNFLOWER SEED, ALMOND, BLACKBERRY

CHILAQUILES

\$189

RED SAUCE WITH GUAJILLO CHILI AND CHIPOTLE OR
GREEN WITH SERRANO AND EPAZOTE CREAM, COTIJA
CHEESE, RADISH, CORIANDER, ONION

ENFRIJOLADAS

\$229

GRILLED CHICKEN AND PANELA CHEESE, BEAN SAUCE
WITH EPAZOTE, VALLADOLID CHORIZO, CREAM, COTIJA
CHEESE, AVOCADO, RADISH, ONION, CORIANDER

BREAKFAST BURGER

\$229

ENGLIS MUFFIN, 210 GRS. BLACK ANGUS BEEF, CREAMY
SCRAMBLED EGG, CHEDDAR CHEESE, MONTERREY
CHEESE, PORK BELLY, POTATO WEDGES WITH
SRIRACHA AIOLI

STRAWBERRY PANCAKES

\$209

CHANTILLY, STRAWBERRY JAM

SAVORY PANCAKES

\$209

HOMEMADE PORK SAUSAGE, CHEDDAR
CHEESE, TWO FRIED EGGS, BACON CRUMBLE,
MAPLE SYRUP, CHIVES

FRENCH TOAST

\$199

BRIOCHE BUN, CANDIED TEMPURA APPLE, BERRIES,
JAM, LIME SYRUP, CHANTILLY

CROQUE MADAME

\$209

SMOKED TURKEY BREST, SWISS CHEESE,
BECHAMEL SAUCE, FRIED EGG

CASSOULET

\$229

PEPPER, TOMATO AND BASIL SAUCE, POTATOES
WITH AIOLI, FRIED EGG, SAUSAGE SOURDOUGH
BREAD, AVOCADO, CREME FRAICHE, PARSLEY, CHIVES

PIADINA

\$249

CREAMY SCRAMBLED EGG, BRIE CHEESE, CHERRY
TOMATO, AVOCADO, PEANUT & OREGANO PESTO,
MIXED SPICY LEAVES

BENEDICT EGGS

\$249

ENGLISH MUFFIN, HOLLANDAISE SAUCE,
SMOKED TURKEY BREST, CHIVES

STEAK AND EGGS

\$299

240 GRS. ANGUS NY STEAK, TWO FRIED EGGS,
WEDGE POTATOES WITH SRIRACHA AIOLI,
BACON CRUMBLE, CHIVES

TWO EGGS ANY STYLE

(EGG WHITES AVAILABLE)

\$209

WITH FRIED POTATOES AND BASIL AIOLI

VEGETABLES: TOMATOES, ONION, PEPPER,
SPINACH, CHAYA, MUSHROOM, SQUASH

MEATS: BACON, SAUSAGE, CHORIZO, TURKEY
BREST

CHEESES: MONTERREY, CHEDDAR, SWISS,
PANELA, OAXACA, GOAT

SHRIMP ENCHILADAS

\$249

CREAMY CHIPOTLE SAUCE, SWISS CHEESE, SOUR
CREAM, COTIJA CHEESE, CILANTRO, RADISH

WAFFLE 4 SEASONS

\$229

CRACKED EGG, BACON, AVOCADO, CHERRY
TOMATO, CHANTILLY, STRAWBERRY COMPOTE,
PEANUT BUTTER

SIGNATURE DISHES

SHRIMP OMELETTE

\$259

SHRIMP, SWISS AND MASCARPONE CHEESE,
LOBSTER CREAM

LOBSTER BENEDICT

\$309

ENGLISH MUFFIN, POACHED CARIBBEAN LOBSTER,
POACHED EGG, ASPARAGUS, LOBSTER
HOLLANDAISE SAUCE

AVOCADO TOAST

\$229

SOUR DOUGH BREAD, SMASHED AVOCADO, CUCUMBER,
ROASTED PEPPER, GOAT CHEESE MOUSSE, CHERRY
TOMATO, POACHED EGG, MIXED GREENS, PEANUTS,
ARUGULA AND OREGANO PESTO

THOMPSON QUICHE

\$259

BABY SPINACH, PORK BELLY, BRIE CHEESE,
SOUR CREAM, ARUGULA

EXTRAS

\$89

CHICKEN BREST, FLANK STEAK, AVOCADO,
SHRIMP, BACON, SAUSAGE, CHORIZO, 2 EGGS,
PASTRIES