



ESPAÑOL


¡Estás Invitado!
**Cena
Navideña**

Martes, Diciembre 24

7pm - 10pm, Amaryllis Restaurant

 Live Music

 Dueto Navideño

 Menú de 4 Tiempos

RSVP
ruben.huerta@coralprincess.com

WhatsApp
+52 987 564 8917

\$1,499 MXN

Por persona
Impuesto Incluido
PROPINAS NO INCLUIDAS

 **Amaryllis**
CHEF'S CHOICES RESTO

Coral Princess
Hotel & Dive Resort
COZUMEL, MÉXICO

Menú

APERITIVO

Op. 1 Carpaccio de Betabel

Finas láminas de betabel horneadas aderezadas con aceite de oliva, sal y pimienta con ensalada de arugula, pistaches tostados y queso de cabra.

Op. 2 Ensalada de Manzana

Ensalada de manzana a la parrilla sobre cama de lechugas frescas troceadas, reducción de vinagre balsámico, nuez caramelizada y queso feta.

ENTRADA

Op. 1 Crema Vichyssoise

Tradicional crema de poro y papa con sutiles hiervas aromáticas. Servida con crotones y aceite de perejil.

Op. 2 Spaghetti Frutti di Mare

Pasta fresca *al dente* con salsa pomodoro, camarones, mejillones, chirlas y perejil.

PLATO FUERTE

Op. 1 Braseado de Res

Suave carne de res acompañada de tersa mousseline de papa con aceite de trufa y vegetales.

Op. 2 Lomo Relleno

Lomo de cerdo en su jugo relleno de ciruelas, pasas, almendras con pure de camote dulce.

POSTRE

Op. 1 Crème Brûlée

Tersa natilla con notas de vainilla de Papantla, con azúcar cristalizada y frutilla.

Op. 2 Peras al Vino

Deliciosas peras al vino servidas con helado artesanal de la región y biscocho de chocolate.

\$1,499 MXN Por persona


Impuesto Incluido
PROPINAS NO INCLUIDAS


ENGLISH


You're Invited!
**Christmas
Dinner**

Tuesday, December 24

7pm - 10pm, Amaryllis Restaurant

 Live Music

 Christmas Duet

 Four-Course Menu

RSVP
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+52 987 564 8917

\$1,499 MXN

Per person
Taxes Included
TIPS ARE NOT INCLUDED

 **Amaryllis**
CHEF'S CHOICES RESTO

Coral Princess
Hotel & Dive Resort
COZUMEL, MÉXICO

Menu

Coral Princess
Hotel & Dive Resort
COZUMEL, MEXICO

Amaryllis
CHEF'S CHOICES RESTO

STARTER

Op. 1 Beet Carpaccio

Baked thin slices beetroot dressed with olive oil, salt and pepper. Served with an arugula salad, toasted pistachios, and goat cheese.

Op. 2 Grilled Apple Salad

Grilled apple over a bed of fresh chopped lettuce, balsamic reduction, caramelized walnuts, and feta cheese.

ENTRÉE

Op. 1 Vichyssoise Cream

Traditional leek and potato cream soup with subtle aromatic herbs, served with croutons and parsley oil.

Op. 2 Frutti di Mare Spaghetti

Fresh *al dente* pasta with pomodoro sauce, shrimp, mussels, baby clams and parsley.

MAIN COURSE

Op. 1 Braised Beef

Slow-cooked Tender beef accompanied by smooth potato mousseline with truffle oil and vegetables.

Op. 2 Stuffed Pork Loin

Pork loin au juice stuffed with prunes, raisins and almonds. Served with sweet potato purée.

DESSERT

Op. 1 Crème Brûlée

Silky custard with notes of Papantla vanilla, topped with caramelized sugar and fresh berries.

Op. 2 Pears au Vin

Wine-poached pears served with regional artisan ice cream and chocolate sponge cake.

\$1,499 MXN Per person

Taxes Included

TIPS ARE NOT INCLUDED