

# BREAKFAST BUFFET

## AVAILABLE DAILY

Swiss Oatmeal + granola /musli/sweet cereals or Acai Bar  
Natural Yogurt + Fruit flavored yogurt  
Orange Juice + Fresh fruit juice  
Coffee, Tea, Milk (Whole, skim, lactose free), Hot Chocolate, Soy Milk, Almond Milk  
Assortment of breads  
Platter of fresh seasonal fruits  
Platter of Cheese and Hams

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### MONDAY

Mixed berry pancakes / Benedictin Eggs / Hash browns/ Ecuadorian Humitas  
(Steamed fresh corn cakes)  
Red Sausages / Scrambled Eggs

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### TUESDAY

Blini stuffed with Cream Cheese and Pineapple Jam / Eggs en cocotte with spinach and  
smoked salmon / Ecuadorian Plantain Mash (Tigrillo) / Crispy Bacon / Scrambled Eggs

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### WEDNESDAY

Nutella stuffed Crepes / Cheese and Ham Omelette / Puffed pastry filled with Cottage  
Cheese and spinach / White sausages with sauteéd vegetables / Scrambled Eggs

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### THURSDAY

Traditional Waffles with Maple Syrup / Poached Eggs Florentine / Ecuadorian green plantain  
dumplings stuffed with Cheese / Crispy Bacon / Scrambled Eggs

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### FRIDAY

Ecuadorian cassava Dumplings stuffed with cheese / Fried Eggs / Frittata /  
Frankurt Sausage / Scrambled Eggs

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### SATURDAY

French Toast / Cheese stuffed corn cakes / Spanish Omelette  
Crispy Bacon / Scrambled Eggs

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### SUNDAY

Crepes stuffed with blackberry jam and cottage cheese / Eggs Perico style /  
Quiche lorraine / Ecuadorian Sausage "Longaniza" / Scrambled Eggs

## LUNCH MENU

SALAD BAR, ASSORTED BREAD BASKET, BUTTER AND PLATTER OF FRESH TROPICAL FRUIT

### MONDAY

Blue cheese salad with pears and walnuts or Spinach and sweet corn salad  
Ecuadorian Fish Soup  
Roast Beef with Vegetables, Jamaican jerk chicken with  
White Rice and Black Beans Cauliflower and Broccoli casserole  
Banana Bread Pudding

### TUESDAY

Seafood Salpicon or Cole Slaw  
Fried green plantain slices/Chullpi corn  
BBQ Glazed Pork Loin  
Chicken Breast and Fish of the Day, Hamburgers and Hot Dogs: Sauces and Toppings Bar with  
Baked Potatoes with Sour Cream and Bacon or Grilled Vegetables  
Lemon meringue pie

### WEDNESDAY

Lima Bean and Green bean Salad with Tomatoes, Carrots, Beet and Onions or Creole Avocado salad  
Fried sweet plantains and green plantains with salprieda seasoning  
Chicken Sancocho with cassava and green plantains  
Seafood in Coconut Sauce, Ecuadorian braised pork dish with Llapingacho with Peanut Sauce  
Mote pillo/ Ecuadorian Sausages  
Caramel Flan

### THURSDAY

Pico de gallo or Guacamole / Crème fraîche  
Corn-Wheat Tortillas  
Quesadillas stuffed with vegetables  
Grilled minced chicken and beef, Chicken fajitas with Fried beans or White Rice  
Apple Strudel

### FRIDAY

Carrots and cabbage salad or Creole Salad  
Vegetarian Lentil Soup  
Chicken Stew or Grilled fish with capers, parsley, lemon and brown butter sauce with Ecuadorian  
Chauchas potatoes with Zambo seeds Sauce or Vegetable Gratin  
Meringue of candied fruits and figs

### FRIDAY

#### BBQ AT SUNDECK

Hearts of palm salad or Shrimp Ceviche  
Fried green plantain slices/Chullpi corn  
Grilled Beef  
Grilled prawns and Fish or Basil and lemon chicken breast with Mixed vegetables or Pesto Baked  
Ecuadorian Chauchas potatoes  
Chocolate Cake, Tangerine Bavaois, Shots of Macerated Fruits

### SATURDAY

Chef's Salad or Russian salad  
Fried green plantain slices/Chullpi corn/popcorn  
Mixed ceviche  
Garlic Shrimp or Peruvian - Style Lomito Saltado with Waffle Fries or Spring Vegetables  
Strawberrie Short Cake

### SUNDAY

Fresh Italian Salad or Marinated Tomato Salad  
Hummus with Flatbread  
Chicken Cacciatore or Garlic Prawns with Baked polenta or Vegetables of the day  
Tiramisú

# DINNER MENU

## MONDAY

### Amuse Bouche

Ravioli stuffed with spinach and roasted garlic served in marinara sauce or Salmon carpaccio, cucumber, avocado, and tomatoes drizzled with creamy dressing

Prawn Bisque

Corvina (Ecuadorian sea bass) in seafood sauce accompanied by marinated vegetables in lime, toasted - coconut rice and plantain tostones or Chicken Supreme stuffed with nuts, accompanied by cous-cous and apple sauce

Crème brûlée

## TUESDAY

### Amuse Bouche

Spiced Filet of Duck Breast served with Sweet Potato confit and Citrus - Grapes Sauce or Tartlets filled with Apple and Brie Sauce, Lettuces Bouquet and Balsamic reduction

Pumpkin Cream

Pork Tenderloin in Garlic Confit Sauce with glazed Apples Chutney and Sweet Potato Puree or Grilled Langostino in garlic Aioli, Vegetables Pappardelle, and fresh basil salad with cherry tomatoes

Chocolate Decadence, Texture and Fruits

## WEDNESDAY

### Amuse Bouche

Grilled Prawns with Cilantro Gremolata, accompanied by grilled Tomatoes and Black Olives in Tartaleta or Ratatouille - Stuffed Zucchini with Black Olives Tapenade

Seafood Corn Chowder

Demi - Cut Beef, Steak House Style Potatoes, Asparagus and Tamarind Chimichurri or

Grilled Salmon in Dill Sauce with White Carrot Puree and Sautéed Asparagus

Banana Foster

## THURSDAY

### Amuse Bouche

Crab Croquettes served with Kiwi Chutney and Lemon Confit or Fresh-Mushroom Risotto with Goat cheese and Truffle Oil

Potato leek soup "Locro de Papa" with Avocado

Pork Pancetta in Guava and spiced Pineapple Barbecue Sauce accompanied by baked Sweet Potatoes Puree or Grilled Grouper fish accompanied by Ripe Plantains puree, vegetables and Citrus Sauce

Naranjilla (Lulo) Cheesecake

## FRIDAY

### Amuse Bouche

Grand Marnier-marinated melon wrapped in prosciutto or Eggplant Lasagna with Fig Confit, Blue Cheese Mousse, Brioche Toast and Herb Vinaigrette

Tomato Soup Cream with Roasted Vegetables and Pesto

Grilled duck with pears in red wine balsamic reduction and pumpkin puree or Pistachio-crusted mahi mahi, Provençal vegetables, and spiced lima bean puree with Spiced Butter

Chocolate Coulant

## SATURDAY

### Amuse Bouche

Sushi Rolls (California, Philadelphia, Galápagos) or Asian Vegetable Salad

Peruvian-style tuna with teriyaki sauce, Tacu Tacu (beans and rice) and sautéed vegetables or Galapagos Langostino poached in citrus butter served with Grecian vegetables

Passion Fruit Mousse

## SUNDAY

### Amuse Bouche

Ecuadorian "Encebollado" with fresh sliced tuna, onions, yuca chips, corn, tomato, and coriander or Crunchy Polenta, Amaranth and red quinoa pastries, tomato jam, roasted fennel, and Galápagos tomatoes

Grilled octopus Basque-style served with roasted peppers and sautéed potatoes or Beef Tournedos in Dijon mustard sauce, accompanied by mashed potatoes and glazed carrots

Mixed Berries Panna Cotta

## OPEN BAR POLICY

### VODKA

Smirnoff

### TEQUILA

Jose Cuervo Plata

### BRANDY

French Spirit Sirens

### APÉRITIF

Campari

### NATIONAL BEERS

Pilsener  
Pilsener cero  
Pilsener Light  
Club Verde

### HOUSE WINES

Red Wine Carmenere  
Red Wine Cabernet Sauvignon  
White Wine Sauvignon Blanc  
White Wine Chardonnay

### GIN

Beefeater

### WHISKY

Johnnie Red Label

### RUM

Havana 7 Years

### DIGESTIF

Chocolate Cream

### IMPORTED BEERS

Heineken  
Corona

### SOFT DRINKS

Sodas  
Ice Tea  
Mineral Water  
Tonic Water