

  
PRESIDENTE  
INTERCONTINENTAL®  
CANCUN RESORT



MENÚ DE SERVICIO A LA HABITACIÓN  
ROOM SERVICE MENU

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|               |    |
|---------------|----|
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|---------------|----|

DESAYUNO  
BREAKFAST

DESAYUNOS COMPLETOS

Desayuno Continental \$295  
Jugo Fresco a su Elección (355 ml), Plato con Fruta de Temporada, Canasta de Pan Dulce Hecho en Casa o Pan Tostado (4 pzas), Café o Selección de Té Internacional

Desayuno Americano \$400  
Disponible las 24 horas  
Jugo Fresco a su Elección (355 ml), Plato de Fruta de Temporada, Dos Huevos al Gusto con Jamón, Tocino o Salchicha, Pan Dulce Hecho en Casa o Pan Tostado (4 pzas), Café o Selección de Té Internacional

Desayuno Spa \$445  
Jugo Fresco a su Elección (355 ml), Plato de Fruta de Temporada, Yogurt Natural, Omelette de Claras con Vegetales, Granola, Pan Integral, Mermelada, Café o Selección de Té Internacional

JUGOS, FRUTAS Y CEREALES

Jugos Naturales Frescos (355 ml)  \$120  
Naranja, Toronja, Papaya, Piña, Jitomate, Zanahoria, Verde o Combinado

Jugo Vitamínico (355 ml) \$145  
Naranja, Fresa, Guayaba y Miel

Plato de Fruta de Temporada  \$230  
Papaya, Piña, Sandía, Melón, Fresa

VARIEDAD DE CEREALES  
Disponibles las 24 horas

Kellog's o Granola Quaker \$180

Avena Brûlée con Almendras Tostadas y Arándanos \$180

Yogurt Natural con Mezcla de Frutos Rojos, Miel y Granola Natural \$190

FULL BREAKFAST

Continental Breakfast \$295  
Your Choice Of Freshly Squeezed Juice (12 oz), Seasonal Fruit Platter, Homemade Sweet Rolls or Toast Basket (4 pces), Coffee or International Tea Selection

American Breakfast \$400  
Available 24 hours  
Your Choice Of Freshly Squeezed Juice (12 oz ml), Seasonal Fruit Platter, Two Eggs Any Style Served with Ham, Bacon or Sausage, Homemade Sweet Rolls or White or Whole Wheat Toast Basket (4 pces), Coffee or International Tea Selection

Spa Breakfast \$445  
Your Choice Of Freshly Squeezed Juice (12 oz), Seasonal Fruit Platter, Plain Yogurt, Egg-White Omelette with Vegetables, Granola, White or Whole Wheat Toast Basket (4 pces), Jam, Coffee or International Tea Selection

JUICES, FRUITS AND CEREALS

Freshly Squeezed Juices (12 oz)  \$120  
Orange, Grapefruit, Papaya, Pineapple, Tomato, Carrot, Green or Mixed

Vitamin Juice (12 oz) \$145  
Orange, Strawberry, Guava and Honey

Seasonal Fruit Platter  \$230  
Papaya, Pineapple, Watermelon, Strawberry

ASSORTED CEREALS  
Available 24 hours

Kellog's or Quaker Granola \$180

Oat Brûlée with Roasted Almonds and Cranberries \$180

Yogurt with Berries, Honey and Granola \$190

Precios en pesos mexicanos, en importes totales, impuestos y servicio incluidos.

El consumo de productos crudos es responsabilidad de quien lo solicita.

Prices in Mexican pesos, in total amounts, taxes and service included.

Consumption of raw products is under the responsibility of the consumer.



DESAYUNO  
BREAKFAST

|                                                              |       |                                                           |       |
|--------------------------------------------------------------|-------|-----------------------------------------------------------|-------|
| Waffles o Hot Cakes con Miel de Abeja y Maple y Frutos Rojos | \$220 | Waffles or Pancakes with Honey or Maple Syrup and Berries | \$220 |
|--------------------------------------------------------------|-------|-----------------------------------------------------------|-------|

|                                                                                                                                                                                                                 |       |                                                                                                                                                                                                                         |       |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Canasta de Pan Dulce o Pan Tostado (4 pzas)   | \$130 | Home Made Sweet Rolls or Toasted Bread (4 pces)   | \$130 |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|

ESPECIALIDADES DE DESAYUNO

|                                                                                                |       |
|------------------------------------------------------------------------------------------------|-------|
| Chilaquiles Verdes o Rojos                                                                     |       |
| Tortillas de Maíz Crujientes Bañadas con Salsa Verde o Roja Picante con Cebolla, Queso y Crema | \$305 |
| Con Pollo                                                                                      | \$425 |
| Con Arrachera                                                                                  |       |

|                                                                                                                                                           |       |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Molletes Mixtos                                                                                                                                           | \$225 |
| Pan Hecho en Casa con Frijoles Refritos, Queso Manchego y Salsa Mexicana, con su Elección de Tocino Ahumado, Jamón de Pierna Canadiense, Chorizo o Mixtos |       |

|                                                                                                           |       |
|-----------------------------------------------------------------------------------------------------------|-------|
| Bagel de Salmón Ahumado                                                                                   | \$315 |
| Bagel con Salmón Ahumado, Queso Crema, Alcaparras y Supremas de Limón. Acompañado con Ensalada de Arúgula |       |

|                                                  |       |
|--------------------------------------------------|-------|
| Pan Francés                                      | \$215 |
| Servido con Manzana Caramelizada y Miel de Abeja |       |
| DE LA GRANJA                                     |       |

|                                                                                                 |       |
|-------------------------------------------------------------------------------------------------|-------|
| Huevos al Gusto                                                                                 | \$265 |
| Fritos, Revueltos, Tibios o Pochados. Servidos con Frijoles Refritos y Papa Hash Brown (2 pzas) |       |

|                                                                                                         |       |
|---------------------------------------------------------------------------------------------------------|-------|
| Huevos Motuleños     | \$265 |
| Huevos Fritos con Tortilla de Maíz, Frijoles Refritos, Jamón, Plátano Macho, Chicharos y Salsa Ranchera |       |

|                                                                                              |       |
|----------------------------------------------------------------------------------------------|-------|
| Huevos Divorciados                                                                           | \$265 |
| Huevos Fritos Sobre Tortilla de Maíz Bañados en Salsa Verde y Ranchera con Frijoles Refritos |       |

BREAKFAST SPECIALTIES

|                                                                                                   |       |
|---------------------------------------------------------------------------------------------------|-------|
| Green or Red Chilaquiles                                                                          |       |
| Crispy Tortilla Chips Covered with Green or Red Hot Sauce Topped with Sour Cream and Queso Fresco | \$305 |
| With Chicken                                                                                      | \$425 |
| With Flank Steak                                                                                  |       |

|                                                                                                                                       |       |
|---------------------------------------------------------------------------------------------------------------------------------------|-------|
| Mixed Molletes                                                                                                                        | \$225 |
| Crispy Homemade Bread with Refried Beans, Manchego Cheese, Your Choice of Smoked Bacon, Canadian Ham or Mixed and Pico de Gallo Sauce |       |

|                                                                                      |       |
|--------------------------------------------------------------------------------------|-------|
| Smoked Salmon Bagel                                                                  | \$315 |
| Bagel with Smoked Salmon, Cream Cheese, Capers and Lime Supremes. With Arugula Salad |       |

|                                         |       |
|-----------------------------------------|-------|
| French Toast                            | \$215 |
| Served with Caramelized Apple and Honey |       |

FROM THE FARM

|                                                                                              |       |
|----------------------------------------------------------------------------------------------|-------|
| Eggs any Style                                                                               | \$265 |
| Fried, Scrambled, Boiled or Poached. Served with Refried Beans and Hash Brown Potato (2 pcs) |       |

|                                                                                                           |       |
|-----------------------------------------------------------------------------------------------------------|-------|
| Motuleño Style Eggs  | \$265 |
| Fried Eggs with Corn Tortilla, Refried Beans, Ham, Fried Plantain, Peas and Salsa Ranchera                |       |

|                                                                                   |       |
|-----------------------------------------------------------------------------------|-------|
| Divorciados Eggs                                                                  | \$265 |
| Fried Eggs on a Corn Tortilla Covered with Green and Red Sauce with Refried Beans |       |

Precios en pesos mexicanos, en importes totales, impuestos y servicio incluidos.

El consumo de productos crudos es responsabilidad de quien lo solicita.

Prices in Mexican pesos, in total amounts, taxes and service included.

Consumption of raw products is under the responsibility of the consumer.

COMIDA Y CENA  
LUNCH AND DINNER

Servicio de 12:00 a 22:00 hrs.

SOPAS

Caldo Xóchitl  \$190  
Caldo de Pollo con Arroz Blanco, Pechuga de Pollo Deshebrada, Aguacate, Tomate, Cebolla, Cilantro y Chile Serrano

Sopa de Tortilla \$215  
Queso, Tortilla, Aguacate, Crema y Tiritas de Chile Guajillo

ENSALADAS

Guacamole con Totopos \$355

Ceviche de Pescado \$395

Cóctel de Camarón  \$450

Ensalada César \$310  
Lechuga Larga, Aderezo de Anchoas, Crotones y Crujiente de Parmesano  
Con Pechuga de Pollo \$340  
Con Camarones \$410

Ensalada Verde Mixta   \$310  
Con Vinagreta de Cítricos, Pepino, Rábano, Cebolla Morada y Tomate Cherry

Ensalada de Arrachera y Aderezo de Cilantro \$435  
Arroz, Elote, Pico de Gallo, Aguacate y Pepino

SÁNDWICHES

El Club Sándwich \$330

Hamburguesa Tradicional \$430

Pepito de Arrachera y Queso Gouda \$465

Sándwich Vegetariano \$295  
Hogaza de Pan Integral con Queso Panela Asado, Pimiento, Germen de Alfalfa, Tomate, Champiñón y Calabaza. Acompañado con Melón Valenciano

Service from 12:00 to 22:00 hrs.

SOUPS

Xóchitl Broth  \$190  
Chicken Broth with Rice, Chicken Breast, Avocado, Tomato, Onion, Cilantro and Serrano Pepper

Tortilla Soup \$215  
Cheese, Tortilla Strips, Avocado, Sour Cream and Guajillo Chili

SALADS

Guacamole and Chips \$355

Fish Ceviche \$395

Shrimp Cocktail  \$450

Caesar Salad \$310  
Long Leaf Lettuce, Anchovies Dressing, Croutons and Parmesan Crisp  
With Chicken Breast \$340  
With Shrimps \$410

Mixed Green Salad   \$310  
With Citrus Vinaigrette, Cucumber, Radish, Onion and Cherry Tomato

Flank Steak Salad with Cilantro Dressing \$435  
Rice, Corn, Pico de Gallo, Avocado and Cucumber

SANDWICHES

The Club Sandwich \$330

Traditional Hamburger \$430

Flank Steak and Gouda Cheese Pepito \$465

Vegetarian Sandwich \$295  
Whole Grain Bread with Grilled Panela Cheese, Bell Pepper, Alfalfa Sprout, Tomato, Mushroom and Zucchini. Served with Canteloupe

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COMIDA Y CENA  
LUNCH AND DINNER

PIZZA

|                                                                                                                       |       |
|-----------------------------------------------------------------------------------------------------------------------|-------|
| Pepperoni                                                                                                             | \$355 |
| Margarita                                                                                                             | \$310 |
| Jamón con Champiñones                                                                                                 | \$335 |
| Cuatro Estaciones                                                                                                     | \$335 |
| Cuatro Quesos                                                                                                         | \$335 |
| Ingredientes Adicionales<br>Champiñones, Pimientos, Salami, Pepperoni,<br>Piña, Aceitunas, Jamón. (80 gr)<br>Cada uno | \$65  |

TACOS Y QUESADILLAS

|                                 |       |
|---------------------------------|-------|
| Tacos de Arrachera (3 pzas)     | \$470 |
| Quesadillas de Camarón (3 pzas) | \$490 |

PLATOS FUERTES

|                                                                                                                     |       |
|---------------------------------------------------------------------------------------------------------------------|-------|
| Filete de Pescado Tikin Xic                                                                                         | \$540 |
| Medio Pollo a la parrilla                                                                                           | \$395 |
| Espagueti o Fettuccine al Gusto<br>Salsas para Elegir:<br>Pomodoro, Arrabbiata, Cuatro Quesos,<br>Boloñesa, al Olio | \$355 |
| Fajitas Mixtas<br>Res, Pollo y Camarón con Pimientos, Guacamole,<br>Frijoles Refritos y Tortillas de Harina         | \$520 |
| Tacos Dorados de Pollo con Salsa de Aguacate<br>Con Queso Panela, Crema, Lechuga y Salsa de<br>Aguacate (4 pzas)    | \$315 |
| Cochinita Pibil<br>Con Arroz, Cebolla Encurtida y Frijoles Refritos                                                 | \$400 |

PIZZA

|                                                                                                              |       |
|--------------------------------------------------------------------------------------------------------------|-------|
| Pepperoni                                                                                                    | \$355 |
| Margherita                                                                                                   | \$310 |
| Ham and Mushrooms                                                                                            | \$335 |
| Quattro Stagioni                                                                                             | \$335 |
| Four Cheese                                                                                                  | \$335 |
| Additional Toppings<br>Mushrooms, Bell Pepper, Salami, Pepperoni,<br>Pineapple, Olives, Ham. (80 gr)<br>Each | \$65  |

TACOS AND QUESADILLAS

|                             |       |
|-----------------------------|-------|
| Flank Steak Tacos (3 pces)  | \$470 |
| Shrimp Quesadillas (3 pces) | \$490 |

MAIN COURSES

|                                                                                                                        |       |
|------------------------------------------------------------------------------------------------------------------------|-------|
| Tikin Xic Style Fish Fillet                                                                                            | \$540 |
| Half Grilled Chicken                                                                                                   | \$395 |
| Your Choice of Spaghetti or Fettuccine<br>Pick your Sauce:<br>Pomodoro, Arrabbiata, Four Cheese, Bolognese,<br>al Olio | \$355 |
| Mixed Fajitas<br>Beef, Chicken and Shrimp with Bell Peppers,<br>Guacamole, Refried Beans and Flour Tortillas           | \$520 |
| Crispy Tacos with Avocado Sauce<br>With Panela Cheese, Cream, Lettuce and Avocado<br>Sauce (4 pces)                    | \$315 |
| Cochinita Pibil<br>With Rice, Pickled Onion and Refried Beans                                                          | \$400 |

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COMIDA Y CENA  
LUNCH AND DINNER

ESPECIALIDADES

|                                                                                             |         |
|---------------------------------------------------------------------------------------------|---------|
| Filete de Mero<br>Con Arroz y Verduras con Mantequilla de Ajo                               | \$605   |
| Filete de Res<br>Bañado en Salsa Pimienta con Papas Fritas<br>(200 gr)                      | \$860   |
| Filete de Salmón a La Plancha<br>Con Espárragos y Espinaca Salteada con Ajo<br>y Limón Real | \$735   |
| New York con Papa al Horno y Relish de Tomate<br>y Aguacate                                 | \$1,060 |

SPECIALTIES

|                                                                                      |         |
|--------------------------------------------------------------------------------------|---------|
| Grouper Fillet<br>With Rice and Vegetables with Garlic Butter                        | \$605   |
| Beef Tenderloin<br>With Pepper Sauce and French Fries (200 gr)                       | \$860   |
| Grilled Salmon Fillet<br>With Asparagus and Sautéed Spinach with Garlic<br>and Lemon | \$735   |
| New York With Baked Potato and Tomato and<br>Avocado Relish                          | \$1,060 |

POSTRES

|                                             |       |
|---------------------------------------------|-------|
| Helado<br>Chocolate, Vainilla, Fresa o Coco | \$195 |
| Cheescake de Frutos Rojos                   | \$205 |
| Pastel de Chocolate                         | \$205 |
| Tarta de Manzana                            | \$205 |

DESSERTS

|                                                        |       |
|--------------------------------------------------------|-------|
| Ice Cream<br>Chocolate, Vanilla, Strawberry or Coconut | \$195 |
| Cheesecake with Berries                                | \$205 |
| Chocolate Cake                                         | \$205 |
| Apple Tart                                             | \$205 |



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MENÚ NOCTURNO  
NIGHT MENU

De 23:00 a 06:00 horas

From 23:00 to 06:00 hours

ENSALADAS

|                                                                      |       |
|----------------------------------------------------------------------|-------|
| Ensalada César                                                       | \$310 |
| Lechuga Larga, Aderezo de Anchoas, Crotones y Crujiente de Parmesano |       |
| Con Pechuga de Pollo                                                 | \$340 |
| Con Camarones                                                        | \$410 |

SALADS

|                                                                    |       |
|--------------------------------------------------------------------|-------|
| Caesar Salad                                                       | \$310 |
| Long Leaf Lettuce, Anchovies Dressing, Croutons and Parmesan Crisp |       |
| With Chicken Breast                                                | \$340 |
| With Shrimps                                                       | \$410 |

SOPAS

|                                                                                                                   |       |
|-------------------------------------------------------------------------------------------------------------------|-------|
| Caldo Xóchitl                    | \$190 |
| Caldo de Pollo con Arroz Blanco, Pechuga de Pollo Deshebrada, Aguacate, Tomate, Cebolla, Cilantro y Chile Serrano |       |

SOUPS

|                                                                                                  |       |
|--------------------------------------------------------------------------------------------------|-------|
| Xóchitl Broth  | \$190 |
| Chicken Broth with Rice, Chicken Breast, Avocado, Tomato, Onion, Cilantro and Serrano Pepper     |       |

PIZZA

|                 |       |
|-----------------|-------|
| Pizza Margarita | \$310 |
|-----------------|-------|

PIZZA

|                  |       |
|------------------|-------|
| Pizza Margherita | \$310 |
|------------------|-------|

SÁNDWICHES

|                         |       |
|-------------------------|-------|
| El Club Sándwich        | \$330 |
| Hamburguesa Tradicional | \$430 |

SANDWICHES

|                       |       |
|-----------------------|-------|
| The Club Sandwich     | \$330 |
| Traditional Hamburger | \$430 |

PLATOS FUERTES

|                                                         |       |
|---------------------------------------------------------|-------|
| Filete de Res                                           | \$860 |
| Bañado en Salsa de Pimienta con Papas Fritas (200 gr)   |       |
| Filete de Salmón a La Plancha                           | \$735 |
| Con Espárragos y Espinaca Salteada con Ajo y Limón Real |       |

MAIN COURSES

|                                                          |       |
|----------------------------------------------------------|-------|
| Beef Tenderloin                                          | \$860 |
| With Pepper Sauce and French Fries (200 gr)              |       |
| Grilled Salmon Fillet                                    | \$735 |
| With Asparagus and Sautéed Spinach with Garlic and Lemon |       |

POSTRES

|                                   |       |
|-----------------------------------|-------|
| Helado                            | \$195 |
| Chocolate, Vainilla, Fresa o Coco |       |
| Cheesecake de Frutos Rojos        | \$205 |

DESSERTS

|                                           |       |
|-------------------------------------------|-------|
| Ice Cream                                 | \$195 |
| Chocolate, Vanilla, Strawberry or Coconut |       |
| Cheesecake with Berries                   | \$205 |

Precios en pesos mexicanos, en importes totales, impuestos y servicio incluidos.

El consumo de productos crudos es responsabilidad de quien lo solicita.

Prices in Mexican pesos, in total amounts, taxes and service included.

Consumption of raw products is under the responsibility of the consumer.



PARA LOS PEQUEÑOS CANINOS  
FOR THE FURRY FRIENDS

DOG BISCUITS

Nuestro Chef prepara deliciosas y saludables Galletas para los pequeños peludos. Pregunte por nuestro Especial del Día.  
Cada una \$95

CHIHUAHUA VIBES PACK

Dog Biscuits (2 pzas) \$350  
Sobre de Alimento Húmedo  
Botella de Agua (330 ml)

DOG BISCUITS

Our Chef prepares delicious and healthy options for our furry friends. Ask for Daily Special.  
Each \$95

CHIHUAHUA VIBES PACK

Dog Biscuits (2 pces) \$350  
Wet Food Pouch  
Bottled Water (330 ml)

BEBIDAS  
BEVERAGES

AGUA EMBOTELLADA (600 ML) \$95

REFRESCOS (330 ML) \$100

BEBIDAS CALIENTES

Selección de Té \$95

Café Americano o Descafeinado \$95

Espresso (60 ml) \$110

Cappuccino (355 ml) \$130

Chocolate Caliente o Frío (355 ml) \$110

Leche Descremada o Deslactosada (355 ml) \$100

CERVEZA

Nacional \$115

Artesanal \$185

Importada \$135

BOTTLED WATER (600 ML) \$95

SODAS (330 ML) \$100

HOT BEVERAGES

Tea Selection \$95

Regular or Decaf Coffee \$95

Espresso (60 ml) \$110

Cappuccino (355 ml) \$130

Hot or Cold Chocolate (355 ml) \$110

Skim or Lactose Free Milk (355 ml) \$100

BEER

Domestic \$115

Craft Beer \$185

Imported \$135

Bebidas alcohólicas disponibles de 11:00 a 23:00 hrs.

Precios en pesos mexicanos, en importes totales, impuestos y servicio incluidos.

Alcoholic drinks available from 11:00 to 23:00 hrs

Prices in Mexican pesos, in total amounts, taxes and service included.

VINOS  
WINES

| CHAMPAGNE                                                         |  | CHAMPAGNE                                                         |  |
|-------------------------------------------------------------------|-----------------------------------------------------------------------------------|-------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| Dom Pérignon Brut - Champagne - Epernay                           | \$17,000                                                                          | Dom Pérignon Brut - Champagne - Epernay                           | \$17,000                                                                            |
| Moët & Chandon Brut Impérial - Champagne - Epernay                | \$4,545                                                                           | Moët & Chandon Brut Impérial - Champagne - Epernay                | \$4,545                                                                             |
| Moët & Chandon Brut Rosé - Champagne - Epernay                    | \$4,545                                                                           | Moët & Chandon Brut Rosé - Champagne - Epernay                    | \$4,545                                                                             |
| VINO BLANCO                                                       |                                                                                   | WHITE WINE                                                        |                                                                                     |
| MÉXICO                                                            |                                                                                   | MEXICO                                                            |                                                                                     |
| Casa Madero - Chardonnay - Valle De Parras                        | \$1,265                                                                           | Casa Madero - Chardonnay - Valle De Parras                        | \$1,265                                                                             |
| Monte Xanic - Chenin Colombard - Valle de Guadalupe               | \$1,290                                                                           | Monte Xanic - Chenin Colombard - Valle de Guadalupe               | \$1,290                                                                             |
| ITALIA                                                            |                                                                                   | ITALY                                                             |                                                                                     |
| Castello Banfi Plácido - Pinot Grigio - Toscana Igt,              | \$1,105                                                                           | Castello Banfi Plácido - Pinot Grigio - Toscana Igt,              | \$1,105                                                                             |
| FRANCIA                                                           |                                                                                   | FRANCE                                                            |                                                                                     |
| Louis Latour - Chablis A.C.                                       | \$2,875                                                                           | Louis Latour - Chablis A.C.                                       | \$2,875                                                                             |
| VINO ROSADO                                                       |                                                                                   | ROSÉ WINE                                                         |                                                                                     |
| FRANCIA                                                           |                                                                                   | FRANCE                                                            |                                                                                     |
| Gérard Bertrand, Source of Joy - Languedoc Roussillon             | \$1,370                                                                           | Gérard Bertrand, Source of Joy - Languedoc Roussillon             | \$1,370                                                                             |
| Whispering Angel - Grenache, Cinsault y Rolle - Côtes de Provence | \$2,245                                                                           | Whispering Angel - Grenache, Cinsault y Rolle - Côtes de Provence | \$2,245                                                                             |
| VINO TINTO                                                        |                                                                                   | RED WINE                                                          |                                                                                     |
| MÉXICO                                                            |                                                                                   | MEXICO                                                            |                                                                                     |
| Casa Madero - Cabernet Sauvignon - Valle de Parras                | \$1,365                                                                           | Casa Madero - Cabernet Sauvignon - Valle de Parras                | \$1,365                                                                             |
| Monte Xanic - Cabernet Sauvignon - Valle de Guadalupe             | \$1,955                                                                           | Monte Xanic - Cabernet Sauvignon - Valle de Guadalupe             | \$1,955                                                                             |

Bebidas alcohólicas disponibles de 11:00 a 23:00 hrs.

Precios en pesos mexicanos, en importes totales, impuestos y servicio incluidos.

Alcoholic drinks available from 11:00 to 23:00 hrs

Prices in Mexican pesos, in total amounts, taxes and service included.

VINOS  
WINES



|                                                                |         |  |                                                                |         |
|----------------------------------------------------------------|---------|--|----------------------------------------------------------------|---------|
| ESPAÑA                                                         |         |  | SPAIN                                                          |         |
| Matarromera, Crianza - Tempranillo -<br>D.O. Ribera Del Duero  | \$2,335 |  | Matarromera, Crianza - Tempranillo -<br>D.O. Ribera Del Duero  | \$2,335 |
| ITALIA                                                         |         |  | ITALY                                                          |         |
| Castello Banfi, Sangiovese, Brunello Di<br>Montalcino D.O.C.G. | \$5,265 |  | Castello Banfi, Sangiovese, Brunello Di<br>Montalcino D.O.C.G. | \$5,265 |
| EE.UU.                                                         |         |  | U.S.A.                                                         |         |
| Beringer Founder Estate - Pinot Noir -<br>Napa Valley          | \$1,440 |  | Beringer Founder Estate - Pinot Noir -<br>Napa Valley          | \$1,440 |

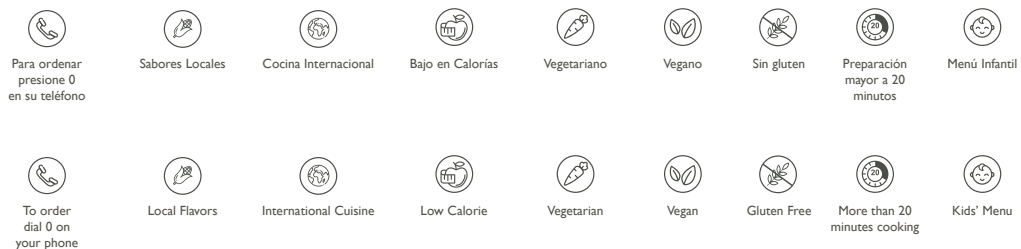


Bebidas alcohólicas disponibles de 11:00 a 23:00 hrs.

Precios en pesos mexicanos, en importes totales, impuestos y servicio incluidos.

Alcoholic drinks available from 11:00 to 23:00 hrs

Prices in Mexican pesos, in total amounts, taxes and service included.



Bebidas alcohólicas disponibles de 11:00 a 23:00 hrs.

Precios en pesos mexicanos, en importes totales, impuestos y servicio incluido.

Cargo por servicio a la habitación 15%. ☎ Para ordenar presione 0 en su teléfono.

En caso de tener alguna alergia o restricción alimentaria, por favor informe a su mesero.

El consumo de productos crudos es responsabilidad de quien lo solicita.

Alcoholic drinks available from 11:00 to 23:00 hrs

Prices in Mexican pesos, in total amounts, taxes and service included.

Room Service charge 15%. ☎ To order dial 0 on your phone.

If you have allergies or any nutritional restriction, please inform your waiter.

The consumption of raw products is under the responsibility of the consumer.



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