



CABO PLATINUM MENU

The following menu options are suggestions and ideas. You are more than welcome to combine items from multiple different dishes to create the exact meal you would like. If you don't see an option on here that you would like to have at your meals, please ask your Personal Concierge if it is available.

DRINKS

- **Classic, Blended, or On-the-Rocks Margaritas:**
 - Classic, Skinny, Lemon, Mango, Strawberry, Tamarindo, Habanero and more.
- **Baja Signature Margarita:** tequila, orange juice, fresh lime, and Controy.
- **Paloma:** tequila, fresh grapefruit, Fresca, Topo Chico, and fresh lime.
- **Cabo Mojito:** rum, fresh lime, sugar, and mint.
- **Toro Rojo:** Grey Goose vodka and sugar-free Red Bull.
- **Piña Colada:** rum, pineapple, and coconut milk.
- **Mimosa:** champagne with jamaica, fresh orange juice, and/or guava juice.
- **Wine:** red, white, blends, rosé, and sangria.
- **Cold Beer:** Pacifico, Pacifico Lite, Corona, Corona Light, Tecate, Modelo Especial, Negro Modelo, Indio, Coors Light, Craft Beer, & more.
- **Butler's Specialty:** if you rented a home with one of our Butler's or have requested one, ask about their specialty drinks.
- **Special Requests:** this list is just a few of our favorite options. You can request any drink you'd like and your concierge will be sure to have the right ingredients ready.



APPETIZERS / SNACKS

- **Chips and Salsa w/ Guacamole:** fresh avocado and homemade salsas.
 - Salsa Mexicana (pico de gallo), Fire Roasted Salsa, and/or Green Salsa
- **Cheese Platter:** fresh fruit, cheese, sliced meat, and crackers.
- **Grilled Vegetables and Quinoa:** zucchini, nopales, onions, carrots, and squash.
- **Stuffed Mushrooms:** baked mushrooms, stuffed with cream cheese, dressed in smoked oyster sauce.
- **Jalapeño Poppers:** stuffed with cream cheese and wrapped with bacon.
- **Empanadas:** handmade and stuffed with meat or shrimp, served with sour cream.
- **Crab Cakes:** traditional crab cakes served with chipotle aioli.
- **Pizza Party:** margarita pizza; vegetarian; and meat lovers (other options available).
- **Nachos:** steak, chicken, beans, cheese, sour cream, and tomato.
- **Taco Salad:** black beans, lettuce, tomato, onion, cheese, sour cream, and salsa.
- **Mini Quesadilla:** flour tortillas with melted cheese and choice of meat (optional). Served with salsa and guac.
- **(V) Mini Quesadillas:** zucchini flour, huitlacoche (corn's mushroom) or plain.
- **Mini Tortilla Lasagna:** beds of tortilla with huitlacoche (corn fungus) and melted gouda cheese, dipped in homemade red sauce.
- **Baja BBQ Ribs:** made with pork and homemade BBQ sauce.
- **Chicken Wings:** bone-in or boneless chicken wings. With your choice of buffalo, BBQ, habanero, or other sauce. Served with carrots, celery, and ranch dressing.



- **Satay Chicken Skewers:** cuts of grilled chicken, marinated in coconut cream, topped with satay peanut thai style sauce.
- **Mole Tostada:** shredded chicken with mole on a tostada with red onions on top.
- **Mexican Taco Fiesta:** steak and chicken tacos. Served with salsa and guac.
- **Famous Fish Tacos:** one of our Chef's most popular dishes. Secret recipe battered fish, carrot, red cabbage, and chipotle sauce on a flour tortilla. Served with salsas.
- **(V) Beer Battered Veggie Tacos:** broccoli, cauliflower or zucchini on a flour or corn tortilla and chipotle dressing.
- **Tacos Dorados:** chicken, lettuce, sour cream, and cheese in crunchy rolled shell.
- **Tlacoyos:** handmade tlacoyos stuffed with black beans, nopal salad, and cheese.
- **Authentic Mexican Fajita Feast:** steak, chicken, shrimp, bell pepper, and onion.
- **Tortuga Tortas:** chorizo, black beans, cheese and avocado; grilled chicken and chipotle cream.
- **Ceviche:** catch of the day ceviche, marinated in lime juice, herbs, mango, tomatoes, red onions, serrano chiles, and cilantro.
- **Tostadas:** crispy tortilla with meat or fish of choice, lettuce, sour cream, and cheese.
- **Tuna Seared Tostada:** wonton tostada with seared tuna, soy sauce, and habanero.
- **Grilled Octopus Tostadas:** octopus, jalapeño hummus, roasted chipotle chili sauce, cabbage, and Ajillo chili pepper butter.
- **Mini Ceviche Tostadas:** fish, shrimp, and/or grilled flank steak marinated in lime juice, onion, tomato, serrano chili, and cilantro.
- **(V) Veggie Tostada:** seasonal sautéed veggies in a tostada with beans, sour cream, lettuce, and salsa.



- **Mini Sopos:** handmade corn sopos with garlic mushrooms, huajillo chilli, beans, lettuce, sour cream, and fresh cheese.
- **Tartar:** tuna and steak tartar with lime juice, soy sauce, red onion, and cucumber served on a crispy tortilla with avocado cubes.
- **Seared Scallops:** with white wine and garlic butter.
- **Seafood and Oyster Bar:** fresh clams, shrimp, mussels, crab, and prawns.
- **Esquites:** gold corn sauté with herbs, chipotle mayo, añejo cheese, and scallops.
- **Thai Tuna:** seared tuna crusted in sesame seeds, dipped in soy sauce and spicy sesame oil.
- **Spring Salmon:** beds of smoked salmon, cherry tomatoes, avocado, onion, topped with sour cream and chives.
- **Gravlax:** thin slices of salmon marinated in kosher salt and sugar, mounted on melba bread, topped with honey dijon and balsamic vinegar.
- **Coconut Shrimp w/ Mango Sauce:** fried shrimp with a coconut batter, served with a homemade mango sauce.
- **Shrimp Cocktail:** shrimp with cubes of tomatoes, red onion, chopped cilantro, lime juice, avocado cubes, and tomato sauce.
- **Shrimp Flamed w/ Tequila:** shrimp marinated in citrus and flamed with tequila, dressed in homemade mango sauce.
- **Shrimps Skewers w/ Mango Sauce:** shrimp marinated in lime and orange juice, flamed with orange liqueur, and topped with homemade mango sauce.
- **Gazpacho and Shrimp:** shot of adalusian gazpacho with flamed shrimp, dressed in achiote.
- **4 oz. Sea Scallop Tiradito:** fresh scallops, grapes and red wine, jalapeños, cucumber, basil aioli, mango, and curry vinaigrette.



- **Panuchos:** Yacatan style handmade corn dough stuffed with beans and topped with shredded pork and a dash of red onion.

TACO BAR

- Minimum 8 People
- **TACOS:**
 - Baja Style Shrimp
 - Baja Style Fish
 - Chicken Fajitas
 - Flank Steak Fajitas
 - Shrimp Fajitas
 - Pulled Pork
- **SAUCES & TOPPINGS:**
 - Guacamole
 - Pico de Gallo
 - Green Tomato with Avocado
 - Peanut Sauce
 - Sour Cream
 - Creamy Chipotle

BREAKFAST



DRINKS

- **Fresh Squeezed Orange Juice**
- **Coffee and/or Tea**
- **Mimosa:** champagne with jamaica, fresh orange juice, and/or guava juice.
- **Bloody Mary:** vodka, tomato juice, herbs, spices, vegetables, and lemon juice.

SIDES

- **Yogurt w/ Granola**
- **Plate of Seasonal Fruit**
- **Cereal**
- **Oatmeal**
- **Home-Style Potatoes**
- **Bread Options:**
 - Toast, bagels, french toast, pancakes, blueberries muffins, cinnamon muffins, banana bread, mexican sweet bread.
- **Cheese Platter:** fresh fruit, cheese, sliced meat.

MAIN COURSE

- **Super Breakfast “Burro” Burrito**
 - Fluffy egg with spicy chorizo sausage.
 - Fluffy egg with bacon and avocado.
- **Steak Strips:** sliced steak, eggs, and beans.
- **Classic:** fluffy eggs, crispy bacon, hashbrowns, and toast.



- **Su Casa:** scrambled eggs, crispy bacon, waffles, and French toast.

MEXICAN BREAKFAST

- **Mexican Style Eggs:** scramble eggs with onion, tomatoes, and jalapeño peppers.
- **Burritos:** stuffed with beans, cheese, and scramble eggs, and your choice of meat.
- **Chilaquiles w/ Eggs and Beans:** tortillas chips with red or green sauce, sour cream, fresh cheese, and onion.
- **Huevos Rancheros:** corn tortilla with fried eggs, beans, and red sauce on top.
- **Crostini:** toast with avocado, cherries tomatoes, arugula, poached or fried eggs, and spicy peanut sauce.
- **Quiche:** veggies or meat sautéed in a quiche pie.

COMPLETE BREAKFASTS

*All options below are served with Smoked Bacon, Toast, Seasonal Fruit, Yogurt, Granola, Fresh Orange Juice, Coffee, and Tea.

- **Eggs of Your Choice:** scrambled, fried, ranchero eggs, Mexican eggs, eggs benedict, divorced eggs, or omelette.
- **Pancakes:** plain, banana, chocolate, or berry.
- **French Toast:** plain, chocolate, or berry.
- **Red and/or Green Chilaquiles:** tortilla chips with homemade sauce, cheese, and onions served with refried beans.
- **Smoked Salmon Bagel:** made with cream cheese capers and cherry tomatoes.



- **Crepes of Your Choice:** sweet fruit, smoked ham and cheese, or vegetable and cheese, dipped in a creamy poblano sauce.

LUNCH

SALADS

- **(V) Baja Salad:** green salad with orange, tangerine, grapefruit, and lime vinaigrette.
- **(V) Fresh Salad:** lettuce with apple, goat cheese, arugula, cherry tomatoes, peppers, served with a homemade honey vinaigrette.
- **Chicken Mango Avocado Salad:** mixed greens with grilled chicken, cubed avocado, mango, and cranberries.
- **Rosemary Chicken Salad:** lettuce, arugula, basil, cherry tomatoes, peppers, and marinated chicken with rosemary, served with a homemade avocado vinaigrette.
- **Flank Steak Salad:** lettuce, arugula, basil, cherry tomatoes, peppers, and marinated flank steak, served with a homemade dijon vinaigrette.
- **(V) Yellow Curry and Paprika Fish Salad:** lettuce, arugula, basil, cherry tomatoes, cucumber, and medallions of fish marinated in yellow curry and paprika, served with a homemade citrus vinaigrette.
- **Tuna Fish Salad:** lettuce, arugula, basil, cherry tomatoes, peppers, mushrooms, and medallions of tuna fish crusted in sesame seeds, served with sesame vinaigrette.
- **Flamed Shrimp Salad:** lettuce, arugula, basil, cherry tomatoes, peppers, flamed shrimp with Controy and achiote, served with homemade mango vinaigrette.



SANDWICHES & BURGERS

- **Deli Sandwich:** your choice of deli meat(s) with lettuce, tomato, avocado, onion, sprouts, and sauces. Served with potato salad and chips.
- **Tuna Sandwich:** fresh tuna steaks with onion, tomato, and lettuce. Served with potato salad and chips.
- **Beef Burgers:** premium ground beef marinated in Chef's special recipe. Served with French fries.
- **Beach Burger:** caramelized onions and crispy cheese. Served with French fries.
- **Crab Burger:** fresh crab with herbs and spices. Served with French fries.

CHICKEN & BEEF

- **Chicken, Beef and Shrimp Fajitas:** served with rice, beans, flour and corn tortillas, guacamole, and Mexican sauce.
- **Hot Wings:** plain, hot, mild, BBQ, or honey glaze. Served with celery and carrots and ranch dressing.
- **Hard-Shell Chicken Tacos:** served with lettuce, sour cream, and fresh cheese.
- **Mexican Tostadas:** ground beef, chicken tinga, and cochinita pibil.
- **Spanish Rice "Paella":** with ribs, Spanish chorizo, chistorra, chicken, shrimp, mussels (contains fresh seafood).
- **Chiles Rellenos:** stuffed poblano peppers with cheese and ground beef. Served with rice and beans.



- **Green or Mole Enchiladas:** soft flour tortillas stuffed with chicken and cheese with homemade sauce, sour cream and onion.
- **Paella “Española”:** traditional Spanish chorizo, chistorra, chicken, shrimp, and mussels (contains fresh seafood). Served with rice.
- **Flank Steak Ceviche:** grilled flank steak marinated in onion, tomato, serrano chili, cilantro, sesame seeds, and avocado.
- **Surf N’ Turf Taco Platter:** steak, lobster, chicken, and shrimp tacos served with either hard or soft shells.

FRESH SEAFOOD

- **Tuna Stacks:** fresh tuna, cucumber, avocado, and mango sauce.
- **Tuna Seared Ahi:** wonton tostada with slices of seared tuna and habanero soy sauce.
- **Fish Ceviche:** fish marinated in lime juice, tomato, serrano chili, cilantro, and avocado.
- **Shrimp Ceviche:** shrimp marinated in lime juice, onion, tomato, serrano chili, cilantro, and avocado.
- **Tuna Fish Tartar:** fresh tuna fish marinated in soy sauce, ginger, lime juice, wasabi, avocado, chives, serrano chili, tomato, cilantro, and black sesame seeds.
- **Salmon Tartar:** fresh salmon marinated in soy sauce, ginger, lime juice, wasabi, avocado, chives, serrano chili, tomato, cilantro, and black sesame seeds.
- **Acapulco Style Shrimp Cocktail:** shrimp cocktail, avocado, tomato, cucumber, and onion diced up in a spicy cocktail sauce.
- **Fish & Chips:** catch of the day, Chef’s recipe with French fries, served with homemade radish dressing and tartar sauce



DINNER

SOUP

- **Baja Caldereta Seafood Soup:** mussels, shrimp, sea scallops, clams, and octopus. Served with roasted bread and lemon basil oil.
- **Lobster Bisque:** creamy soup with chunks of lobster.
- **Shrimp Soup:** guajillo flavored soup with cubes of veggies and shrimp.
- **(V) Tortilla Soup:** traditional tomato soup with crispy tortillas, avocado, and cheese.
- **(V) French Onion:** with cheese and onion.
- **(V) Red Pepper Soup:** roasted sweet pepper soup served with rustic bread croutons.
- **(V) Watermelon Gazpacho:** cold tomato soup with watermelon and cucumber cubes.
- **(V) Dry Fideo Soup:** fideo pasta with tomato and dry chiles sauce, cheese, and cream.
- **(V) Asparagus Cream Soup:** with goat cheese with basil.
- **(V) Veggie Soup:** made with local seasonal vegetables.

SALAD

- **Cabo Salad:** green mix with celery dressing, mushrooms, bacon, and nuts.
- **(V) Green Salad:** green mix or spinach with celery, cucumber, and zucchini with homemade oregano vinaigrette.



- **Crab Cake Salad:** traditional crab cakes served on a fresh green salad with homemade citrus vinaigrette.
- **Crab Salad:** crab pulp mixed with pear cubes and chives, served with lettuce, cherry tomatoes, and mustard dressing.
- **Esquites:** corn flavored with epazote, mayonnaise, Cojita cheese, baby scallops, and sal de gusano.
- **Scallop Salad:** green mix with seared tuna and sesame vinaigrette.
- **Chicken Mango Avocado Salad:** mixed greens with grilled chicken, cubed avocado, mango, and cranberries.
- **(V) Sunset Salad:** greens mix with strawberries, goat cheese, caramelized nuts, and balsamic vinaigrette.
- **(V) Caesar Salad:** romaine lettuce with homemade Caesar dressing.
- **(V) Strawberries Salad:** greens mix with strawberries, goat cheese, caramelized nuts and balsamic vinaigrette.
- **(V) Citric Salad:** greens mix with orange, tangerine, and grapefruit slices, served with lime vinaigrette.
- **(V) Mex-Salad:** greens mix and spinach with carrot, cherry tomato, red onion, avocado and honey mustard dressing.
- **(V) Caprese Salad:** tomatoes with mozzarella cheese, pesto, served with balsamic.
- **(V) Sea of Cortez Salad:** seafood fruits, raw and grilled onions, mangos, coriander, jalapeños, and damiana, served with coconut sauce.
- **(V) Desierto Azul Salad:** mixed lettuces, dates, mangos, strawberries, crispy sesame seeds, and creamy goat cheese, served with a tamarind vinaigrette.
- **(V) Tijuana Caesar Salad “Cardini Style”:** prepared right at your table.



- **(V) Greek Salad:** romaine lettuces, cherry tomatoes, feta cheese, Kalamata olives, and red bell pepper.
- **(V) Zapata Salad:** greens mix, spinach, carrots, cherry tomatoes, and red onion.

SIDES

- **Garlic Mashed Potatoes**
- **Baked Potato with the Fixings**
- **Sautéed Seasonal Vegetables**
- **Seared or Grilled Asparagus**
- **Fried or Sautéed Calimari**
- **Sautéed Mushrooms**

MAIN COURSE

- **Veracruz Fish:** catch of the day with Veracruz sauce, served with Mexican rice.
- **Surf & Turf:** lobster with butter and garlic; steak with dry chiles, pan seered vegetables, and mashed potatoes.
- **Rib Eye w/ Hibiscus Sauce:** served with quinoa.
- **Prime Rib:** USDA Certified beef cut.
- **13 oz. Pork BBQ Ribs:** served with homemade guava BBQ sauce.
- **Lamb Chops:** Tzatziki sauce, seasonal vegetables, and mashed potatoes.
- **Chicken Breast:** with mole sauce, served with brown rice.
- **20 oz. Organic Half Chicken:** marinated in rosemary and lime.
- **Oven Whole Roasted Feast:** oven roasted chicken and herbs.



- **Signature Prime New York Steak, Roasted Chicken, & Grilled Jumbo Shrimp:** USDA certified cut of beef, freshly grilled chicken, and butter garlic shrimp.
- **Grilled Catch of the Day:** with herbs and lemon garlic. Served with Mexican rice.
- **Cajun Tuna:** with mayonnaise dressing. Served with grilled vegetables and rice.
- **Grilled Salmon:** served with mashed potatoes and broccoli.
- **Mexican Party Tacos:** chicken, steak and shrimp fajitas with rice, beans, guacamole and pico de gallo sauce. Served on flour and/or corn tortillas.
- **Ajillo Shrimp:** jumbo shrimp with a garlic and guajillo sauce. Served with baked potatoes and veggies.
- **Seafood Al Ajillo:** mix of octopus, shrimp, and scallops sautéed with garlic and guajillo pepper garnish. Served with baked potatoes and veggies.
- **Asian Tuna:** tuna covered with sesame seeds on rice noodles, sautéed with veggies and spicy soy sauce.
- **Shrimp:** with cilantro sauce. Served with roasted veggies.
- **Shrimp Fettuccini:** made with creamy saffron sauce.
- **Penne Vodka Pasta:** with marinara sauce and parmesan cheese.
- **Catch of the Day:** with mango relish. Served with quinoa and veggies.
- **Beet Risotto:** the catch of the day marinated in mint.
- **Lamb Ribs:** grilled ribs with morita and piloncillo sauce. Served with potatoes and brussel sprouts sautéed with herbs.
- **Spaghetti:** spaghetti with meatballs and marinara sauce.
- **(V) Veggie Pizza:** homemade tomato sauce, mozzarella cheese, and fresh seasonal veggies.
- **(V) Stuffed Zucchini:** served with fresh cheese, quinoa and veggies in a tomato sauce.
- **(V) Grilled Seasonal Veggies:** with balsamic vinaigrette and olive oil.



- **(V) Eggplant Lasagna:** cheesy eggplant sliced with ricotta.
- **(V) Roasted Portobello:** with herbs, cheese, and balsamic vinaigrette.
- **(V) Mushroom or Beet Risotto:** served with quinoa and fresh veggies.
- **(V) Stuffed Peppers:** served with quinoa, veggies, and herbs.
- **(V) Pasta w/ Veggies:** spaghetti or fettuccini with fresh veggies and tomatoes sauce.
- **(V) Cannelloni Stuffing:** with spinach, ricotta cheese, and pesto or tomato sauce.

MESQUITE GRILLED ANGUS STEAKS

- **8 oz. Filet Mignon**
- **16 oz. Rib Eye**
- **12 oz. New York Steak**
- **14 oz. Skirt Steak**
- **10 oz. Vacio**
- **17 oz. Porter House**
- **31 oz. Tomahawk Steak**

SIDES

- **Rosemary Potatoes**
- **Grilled Baby Vegetables**
- **Creamy Spinach**
- **Creamy Radish Sauce**
- **Guajillo Pepper Demi Glaze**
- **Jalapeño Serrano Peppers**



SEAFOOD BAR

- **Shrimp (5)**
- **Lobster**
- **10 oz. Filet of Fish**
- **Giant Sea Scallops (4)**
- **7 oz. Baby Octopus**
- **Salmon Fish Filet**

SIDES

- Corinder Risotto
- Grilled Sweet Potato with Honey
- Vegetables
- Ajillo Chili Pepper Sauce
- Ginger and Mustard Sauce
- Chipotle and Mango Sauce

COMPLETE DINNERS

- **MENU ONE**
 - **Mini Tortilla Lasagna:** beds of tortillas with huitlacoche (corn fungus) and melted gouda cheese, dipped in homemade red sauce.
 - **Cream of Bean Soup:** Chef's recipe with cheese, roasted chile, and fried tortilla.
 - **Chiles Rellenos:** stuffed with ground beef, cheese, or shrimp, dressed in red sauce.
Served with rice and vegetables.



- **Rice Pudding:** Grandmother's Recipe.

- MENU TWO
 - **Mini Ceviche Tostada:** fish marinated in lime juice, onion, tomato, serrano chili, and cilantro.
 - **Fresh Salad:** lettuce, arugula, cherry tomatoes, peppers, apples, and goat cheese. Served with homemade honey vinaigrette.
 - **Pork Shank:** juicy pork shank, oven-baked in beer based salsa. Served with rice and beans.
 - **Churros w/ Caramel:** homemade churros with caramel filling. Served with fruit.

- MENU THREE
 - **Tuna Thai:** seared tuna crusted in sesame seeds, dipped in soy sauce and spicy sesame oil.
 - **Mushrooms Soup w/ Sherry Liqueur:** mixture of portobello mushrooms and white mushrooms, onions, cream, and sherry liqueur.
 - **Chicken Breast w/ Homemade Mole:** grilled chicken breast, dipped in homemade mole. Served with white rice and vegetables.
 - **Crepes w/ Berries:** homemade crepes, stuffed with berries and flamed with brandy.

- MENU FOUR
 - **Mini Sope:** handmade corn sopos with garlic mushrooms and huajillo chili, beans, lettuce, cream, and fresh cheese.
 - **Creamy Soup Corn & Roasted Peppers:** delicious cream with green, red, and yellow peppers, corn, and homemade croutons.



- **Catch of the Day:** prepared to your taste; Mayan style pibil, homemade mole, homemade tamarindo sauce, or garlic and white wine.
- **Brownies:** homemade brownies served with vanilla ice cream.
- MENU FIVE
 - **Shrimp Flamed w/ Tequila:** shrimp, marinated in citrus and flamed with tequila, bathed in homemade spicy mango sauce.
 - **Onion Soup:** Chef's Recipe. Served with homemade bread.
 - **Grilled Steak w/ Vegetables:** grilled steak of your choice. Served with mashed potatoes and sautéed vegetables.
 - **Chocolate Waterfall:** served with red fruit.
- MENU SIX
 - **Spring Salmon:** beds of smoked salmon, cherry tomatoes, avocado, onion, topped with sour cream and chives.
 - **Gazpacho:** Adalusian gazpacho served with homemade croutons.
 - **Tuna Fish:** tuna medallion of your choice; homemade tamarindo sauce, homemade mole, or homemade pesto with lime. Served with rice and vegetables.
 - **Poached Pears:** poached pears in cabernet sauvignon. Served with strawberry ice cream.

DESSERT

- **Tropical Dessert:** coconut mousse with guava sauce.
- **Brownie:** served with nuts, vanilla ice cream, and berry sauce.
- **Churros:** served with chocolate sauce.



- **Cheesecake:** served with raspberries sauce.
- **Chocolate Cake:** served with vanilla ice cream.
- **Double Baked Crispy Churros:** served with chocolate sauce.
- **Chocolate or Fruit Mousse:** served with cardamom and pear sauce.
- **Tiramisu**
- **Key Lime Pie**
- **Apple Crisp**
- **Lava Cake**
- **Traditional Mexican Flan**
- **Tequila Banana Flambe:** served with vanilla ice cream.
- **Crème Brule**
- **Fruit Basket of Puff Pastries**
- **Apple Pie Bites w/ Vanilla Ice Cream**
- **Coconut Mousse with Guava Sauce**
- **Lime or Berry Sorbet**

(V) = Vegetarian