



Fusion cuisine by Chef Jonatán Gómez
Luna, leader of a new generation
of chefs who have conquered
the greatest tables of the world.

“Open mind, alert palate,
the magic is about to begin...”

CHEF
Jonatán Gómez Luna

8 course menu
Flavor - 品尝 Pinchang

WELCOME

Green tea Tepache with rice wine and green tea powder

SERVED COCKTAIL

Chinchin: lichi margarita

SNACKS

Green beans with macha and roasted onion oil

Grilled bone marrow roasted with five spices,
escamole ant eggs and smoked chili atole

Walnut foie with walnut sauce praline and soya caramel

Rice rind with algae, fish rind and Chinese sweet and sour sauce

Steamed cemita bread roll, with fresh cheese, pápalo leaf,
sweet and sour mayonnaise and Char Siu barbecued pig

BAO / DIM SUM / BUN

Grilled Bao with duck and almond mole

Dim sum with spider crab minilla and our XO sauce

Peanut Bun with pork belly

RAMEN

Guate Ramen: huatepe broth with acamaya prawns from Cuetzalan

MAIN DISHES

Peking duck with poblano mole and plum sauce,
with tortillas, Chinese crepes and chives

GARNISHES

Bok Choy with pumpkin sprouts, sesame praline and corn smut

Potato froth with Pao Kai, crispy potato and onion ash

SWEET WORLD

Yusu pie

Yin Yang: bitter chocolate with soya, sesame seeds,
eggnog and caramel

EL PARIÁN CANDIES

Borrachito jellybean

Brittle soya bar

Coconut candy

Eggnog marshmallow

Xcaret fortune cookie

