

# The Final **Spark**

Welcome to the Exquisite Tropical Gala Party  
All-Day and Into the Night  
**Sunday 31<sup>th</sup> December**

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## 1<sup>st</sup>. Course

Chocolata clam with a citrus and mint mignonete,  
smoked shallots, tangerine and Salicornia herbs

## 2<sup>nd</sup>. Course

Lobster cream soup with Chili oil, lobster salt,  
roasted onions, and watercress

## 3<sup>rd</sup>. Course

Baked endives with mushroom sauce, spicy herbs,  
mushroom salad and Yucatecan lime emulsion

## 4<sup>th</sup>. Course

Wood-fired short ribs with carrot puree,  
mayan spinach, yucatecan lime and jus de res

## 5<sup>th</sup>. Course

With coconut sponge, mint crumbles, coconut ice cream  
and chunks of coconuts and honey

**\$5,500 MXN**

+ INFO

@HOTELPANAMERA

Distrito

**panamera**

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All-Day and Into the Night  
**Domingo 31<sup>th</sup> December**

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## 1<sup>er</sup>. Tiempo

Almeja chocolata con mionet de cítricos,  
echalot ahumado, mandarina y salicornia

## 2<sup>ndo</sup>. Tiempo

Crema de langosta aceite de chiles,  
sal de langosta, cebolla rostizada, y mastuerzo

## 3<sup>er</sup>. Tiempo

Lubina al horno con salsa de hongos, hojas picantes,  
ensaladilla de setas y hembulcion de lima yucateca

## 4<sup>to</sup>. Tiempo

Short ribs a la leña con puré de zanahoria,  
espinaca maya , lima yucateca y jus de res

## 5<sup>to</sup>. Tiempo

Manzana de coco con esponja de coco,  
tierra de menta, helado de coco y trozos de coco con miel

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## **Vegan Option**

### 1<sup>st</sup>. Course

Portobello confit with a citrus and mint mignonete,  
smoked shallots, tangerine and Salicornia herbs

### 2<sup>nd</sup>. Course

Tomato soup with Chili pepper oil, tender corn,  
roasted onions, and watercress

### 3<sup>rd</sup>. Course

Baked endives with mushroom sauce, spicy herbs,  
mushroom salad and Yucatecan lime emulsion

### 4<sup>th</sup>. Course

Wood-fired cauliflower with carrot puree,  
chaya, lime juice

### 5<sup>th</sup>. Course

Coconut Apple with coconut sponge, mint crumbles,  
coconut ice cream and chunks of coconuts and honey

**\$5,500 MXN**

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# The Final **Spark**

Welcome to the Exquisite Tropical Gala Party  
All-Day and Into the Night  
**Domingo 31<sup>th</sup> Diciembre**

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## **Opción Vegana**

### **1<sup>er</sup>. Tiempo**

Portobello confitado con mignonete de cítricos y menta,  
cebollines ahumados, mandarina y hierbas de Salicornia

### **2<sup>do</sup>. Tiempo**

Sopa de tomate con aceite de chile, maíz tierno,  
cebollas asadas y berros

### **3<sup>er</sup>. Tiempo**

Endibias al horno con salsa de setas, hierbas picantes,  
ensalada de setas y emulsión de lima yucateca

### **4<sup>to</sup>. Tiempo**

Coliflor al horno de leña con puré de zanahoria,  
chaya, zumo de lima

### **5<sup>to</sup>. Tiempo**

Manzana de coco con bizcocho de coco, crumbles de menta,  
helado de coco y trozos de coco y miel

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