

Private Chef Collection

BLUE DESERT CABO · IN-VILLA DINING

Breakfast

\$64 PER PERSON

Every breakfast includes freshly brewed coffee, fresh-squeezed orange juice and seasonal fruit.

Blue Desert Signature Breakfast

coffee · fresh-squeezed orange juice · seasonal fruit · yogurt & granola · chilaquiles · huevos rancheros · breakfast burritos · french toast · waffles · smoked salmon bagel · bacon · hash browns

The Grand Benedict

coffee · fresh-squeezed orange juice · seasonal fruit · eggs benedict · smoked salmon bagel · ham & cheese croissants · greek yogurt with berries · mexican pastries

Baja Coast Breakfast

coffee · fresh-squeezed orange juice · seasonal fruit with Tajin · shrimp omelette · tuna tostadas · aguachile · refried beans with queso fresco · mexican pastries

Omelette Bar

coffee · fresh-squeezed orange juice · seasonal fruit · made-to-order omelettes (cheese / ham / bacon / veggies) · breakfast potatoes · griddle pancakes · bacon & sausage · toast

Wellness Start

coffee · fresh-squeezed orange juice · seasonal fruit · avocado toast · poached eggs · greek yogurt with granola · green smoothie · toasted multigrain bread

Green Vegan Morning

coffee · fresh-squeezed orange juice · seasonal fruit · vegan chilaquiles · nopal cactus tacos
· black beans · chia & fruit bowl · vegan avocado toast

Lunch

\$80 PER PERSON

Every lunch begins with guacamole, salsa mexicana and tortilla chips at the table, plus agua fresca of the day (hibiscus, horchata or fresh limeade).

Baja Seafood Lunch

guacamole · salsa mexicana · tortilla chips · ceviche · tuna sashimi · greens with passion fruit vinaigrette · shrimp & fish tacos

Poolside Ceviche

guacamole · salsa mexicana · tortilla chips · ceviche · coastal salads · fish tacos · grilled mexican street corn

Carne Asada Table

guacamole · salsa mexicana · tortilla chips · queso fundido with chorizo · avocado salad · carne asada · grilled chicken sausage with charro beans

Cabo Taco Lunch

guacamole · salsa mexicana · tortilla chips · skirt steak, al pastor & chicken tacos · beef & chicken fajitas · quesadillas · rice · beans

Baja Family Lunch

guacamole · salsa mexicana · tortilla chips · white fish ceviche · fish & shrimp tacos · coleslaw · rice · flan · churros

Coastal Poke & Greens

guacamole · salsa mexicana · tortilla chips · marinated fish poke · leafy greens · grains & garnishes · grilled protein

Villa Classics

\$115 PER PERSON

Every dinner includes dessert, after-dinner coffee or tea, and fresh handmade tortillas or house bread.

Mexican Heritage Dinner

ceviche · garden salad · plantain-stuffed chicken with mole · rice · potatoes · churros with ice cream

Pacific Coastal Dinner

mexican salad · pan-seared fish in garlic & white wine · coconut shrimp · parmesan mashed potatoes · vanilla flan

Coastal Veracruz Dinner

vuelve a la vida seafood cocktail · garden salad · fish a la veracruzana · rice · fried plantains · coconut flan

Cabo Taco & Fajita Fiesta

guacamole · ceviche · skirt steak, al pastor & cheesy chicken tacos · beef & chicken fajitas · quesadillas · rice · beans · nachos · churros with cajeta

Italian Villa Night

antipasto board · caprese salad · chicken parmesan · italian sausage al pomodoro · tiramisu

Chef's Garden Dinner

chicken satay · caprese bruschetta · herb-crusted fish · potato gratin · broccoli · chocolate mousse

Mediterranean Villa Experience

hummus · mini chicken tacos · beet & arugula salad · chicken & shrimp vodka pasta · ricotta cheesecake

Plant-Based Baja Experience

mushroom aguachile · soy ceviche · mushroom tacos · nopal cactus enchiladas · seasonal vegetables · vegan cacao mousse with berries

Baja Signature

\$135 PER PERSON

Includes the dinner standard, plus a welcome amuse-bouche from the chef.

Baja Signature Seafood Experience

cabrilla ceviche · tuna tartare · zarandeado-style grilled fish · octopus · butter-garlic shrimp
· saffron rice

Chef's Tasting Experience

chef's tasting: your choice of starter + main + dessert, composed table-side

Pescado a la Talla

green aguachile · avocado & tomato salad · pescado a la talla · garlic shrimp · lime
cheesecake

Mahi & Risotto

burrata with roasted fruit · mahi-mahi or cabrilla (day's catch) · shrimp skewers over risotto ·
white-wine poached pear

Salmon & Quinoa

roasted hummus · kale & apple salad · herb chicken · seared salmon over quinoa · roasted
cauliflower · apple tart with greek yogurt

Prime Grill

\$165 PER PERSON

Includes the dinner standard, plus a welcome amuse-bouche from the chef.

Prime Steak & Shrimp

tartare tostada · watermelon-feta skewers · prime steak & shrimp in garlic cream · mango strudel

Blue Desert Surf & Turf

tuna skewers · buffalo tostadas · octopus taco · prime steak · garlic shrimp · churros

Short Rib & Shrimp

burrata · leafy greens · braised short ribs · shrimp skewers over polenta · berry cheesecake

Bourguignon & Herb Chicken

beet & goat cheese salad · herb-roasted chicken · beef bourguignon over mashed potatoes · chocolate mousse

Oceanfront Celebration

grand celebration menu: lamb chops · chicken osso buco · octopus · coconut shrimp · duchess potatoes · mushroom risotto · cheesecake

Luxury

\$195 PER PERSON

Includes the dinner standard, plus a welcome amuse-bouche from the chef.

Surf & Turf Baja Deluxe

greek salad · lobster tail · ribeye with chimichurri · zarandeado-style fish · grilled street corn
· strudel

Grand Surf & Turf Signature

ceviche chalupas · tartare in wonton cups · NY steak with red wine reduction · butter-poached
lobster · coffee liqueur flan

Signature Surf & Turf Grill

lobster tail · ribeye · tuna medallions · bacon-wrapped asparagus · bananas foster

Italian Riviera Gourmet

pear & blue cheese salad · florentine ravioli · salt-crusted fish · ribeye · tenderloin · tiramisu
· lava cake

Luxury Reserve

\$225 PER PERSON

Our most exclusive tier: every course presented table-side by your chef.

Premium Steakhouse Experience

arugula salad · lobster bisque with butter-poached lobster · dry-aged prime ribeye carved table-side · garlic shrimp · lava cake

Lobster & Tenderloin Experience

arugula & pear salad · butter-poached lobster · beef tenderloin · parmesan risotto · tiramisu

Kids Menu

\$40 PER CHILD (12 AND UNDER)

Gluten-free pasta and desserts available.

Kids Corner

mac & cheese · chicken nuggets · mini pizzas · fresh strawberries · apple juice · (GF pasta & desserts available)

Gala Collection

PRICED PER EVENT

Bespoke celebration menus — caviar, Wagyu, whole lobster, king crab and truffle. Each gala is quoted individually and includes full event styling.

Luxury Cocktail Reception

oysters with caviar · trout ceviche · Kobe beef carpaccio · jamon iberico · lobster medallions
· gyozas

Anniversary Grand Gourmet Experience

sturgeon caviar canapes · salt-crusted whole fish · ribeye bordelaise · lobster ravioli · lava cake

Grand Wellington

foie gras torchon · family-style beef Wellington · seared scallops with pommes puree · creme brulee

The Main Event

lobster carpaccio · grilled whole California spiny lobster · Wagyu striploin over potato pave

Cabo Prime & Pearl

oysters with citrus pearls · Wagyu striploin · butter-basted scallops with potato pave

King Crab & Short Rib

king crab salad · short ribs with truffle jus · langoustines over parmesan risotto

Oaxaca Noir

duck confit tacos with mole negro · oaxacan short ribs · sea bass in poblano cream

Grand Provençal Night

goat cheese & truffle crostini · salade nicoise · rack of lamb · bouillabaisse · lavender creme
brulee

Osso Buco & Sea Bass

prosciutto & burrata · osso buco with gremolata · whole roasted sea bass (robalo) · limoncello
tiramisu

Nikkei Miso Cod

beef tataki · miso-glazed cod loin · soy-glazed short ribs · matcha cheesecake

All menus are prepared in your villa by a private chef. Fresh catch and produce are subject to seasonal availability — your chef will confirm the day's selection. Gluten-free, vegetarian and allergy-friendly adaptations are available for every menu. Prices are per person and include groceries, chef and service; gratuity not included.