



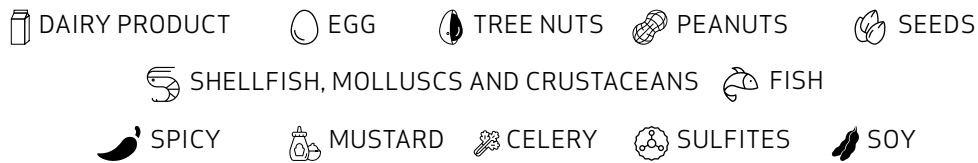
GET SOME SATISFACTION

IN ROOM DINING MENU

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Due to the risk of foodborne illness, the consumption of raw and/or undercooked foods is at the discretion of the consumer. If you have any allergies, dietary restrictions, or alimentary intolerance, please inform your server.



Your well-being is our priority. We encourage you to choose healthy options during your stay, and explore nutritious and delicious dishes at our restaurant.



BREAKFAST

SERVICE FROM 6:00 A.M. TO 11:00 A.M.

SEASONAL TROPICAL FRUIT PLATE

GREEK YOGURT PARFAIT

WITH HOMEMADE GRANOLA, HONEY, AND SEASONAL BERRIES

MANGO AND CHIA BOWL

MANGO, YOGURT, CHIA, BERRIES

JUICES AND MILK

ORANGE, GRAPEFRUIT, APPLE, PINEAPPLE, AND GREEN JUICE.
WHOLE MILK, LOW-FAT, LACTOSE-FREE, ALMOND, SOY, AND COCONUT

ASSORTED CEREALS

CORN FLAKES, SPECIAL K, FROSTED FLAKES, CHOCO KRISPIES, FRUIT LOOPS, AND RAISIN BRAN
WITH CHOICE OF WHOLE MILK, LOW-FAT, SOY, OR ALMOND

BASKET OF FRESHLY BAKED SWEET BREAD

THREE PIECES OF FRESHLY BAKED PASTRIES SERVED WITH JAM AND BUTTER

CONTINENTAL BREAKFAST

JUICE OF YOUR CHOICE, ASSORTED SWEET BREAD, AND YOUR CHOICE OF COFFEE, DECAF
COFFEE, TEA, OR MILK

AMERICAN BREAKFAST

JUICE, COFFEE OR TEA, TROPICAL FRUIT, VARIETY OF TOAST, AND YOUR FAVORITE DISH FROM
THE FOLLOWING:

FLUFFY PANCAKES WITH BANANA

SALTED CARAMEL AND CREAM CHEESE FROSTING

FRENCH TOAST

WITH CINNAMON, PEANUT BUTTER, AND BERRY JAM

BELGIAN WAFFLES

WITH CITRUS CREAM AND BERRIES

CLASSIC BISCUIT

EGG, SAUSAGE, BACON, CHEDDAR CHEESE, AND SPICY KETCHUP

SMOKED SALMON BAGEL

CREAM CHEESE, ARUGULA, TOMATO, ONION, AND CAPER DRESSING

MINI BURRITOS

WITH SHREDDED BEEF OR CHORIZO, BLACK BEANS WITH EPAZOTE, SCRAMBLED EGGS, AND
LOCAL ASADERO CHEESE

GARLIC MUSHROOM TOAST

RYE BREAD, SAUTÉED GARLIC MUSHROOMS, PEPPERONCINO, AND MIXED GREENS

AVOCADO TOAST

WHITE BREAD, AVOCADO, ARUGULA, SALSA MACHA AIOLI, AND A FRIED OR SCRAMBLED EGG

HUEVOS RANCHEROS

FRIED EGGS ON A CRISPY TORTILLA WITH REFRIED BEANS, TOPPED WITH RED SAUCE, CHEESE, RED ONION, AND CILANTRO

EGGS ANY STYLE

FRIED, SCRAMBLED, OR OMELET. CHOICE OF: MUSHROOMS, TOMATO, SPINACH, BELL PEPPER, ONION, HAM, SAUSAGE, CHEDDAR, OR MOZZARELLA. SERVED WITH REFRIED BEANS AND HASH

LUNCH AND DINNER

SERVICE FROM 11:00 A.M. TO 10:30 P.M.

HOUSE-MADE GUACAMOLE

WITH COTIJA CHEESE, PICO DE GALLO, AND CORN CHIPS

CAESAR SALAD

ROMAINE LETTUCE, FOCACCIA CROUTONS, PARMESAN, AND CAESAR DRESSING. OPTIONAL CHICKEN

CHEF'S SALAD

ICEBERG LETTUCE, COOKED HAM, MANCHEGO CHEESE, HARD-BOILED EGG, TOMATO, BLACK OLIVES, AND THOUSAND ISLAND DRESSING

FRENCH FRIES

TOPPED WITH MELTED MOZZARELLA. ADD CHORIZO, BACON, OR SAUSAGE



TUPELO CHICKEN TENDERS (6 PCS)

ORIGINAL HARD ROCK CAFÉ® RECIPE. SEASONED AND BREADED, SERVED WITH HONEY MUSTARD, HICKORY BBQ SAUCE, AND FRENCH FRIES

CLASSIC NACHOS

WITH SKIRT STEAK OR CHICKEN, SOUR CREAM, CREAMY AVOCADO, AND PICO DE GALLO



ORIGINAL LEGENDARY® BURGER

ORIGINAL HARD ROCK CAFÉ® RECIPE. TOPPED WITH SMOKED BACON, CHEDDAR CHEESE, CRISPY ONION RINGS, LETTUCE, AND FRESH TOMATOES. SERVED WITH FRENCH FRIES. RECETA ORIGINAL HARD ROCK CAFÉ®

CRISPY CHICKEN BURGER

CHICKEN BREAST, PICKLES, AND CHIPOTLE MAYO. SERVED WITH FRENCH FRIES

STEAK PEPITO

HOUSE-MADE BREAD, MARINATED STEAK, JALAPEÑO CREAM, LETTUCE, TOMATO, REFRIED BEANS, AVOCADO, AND FRENCH FRIES

BEEF FRANKFURTER HOT DOG

CARAMELIZED ONIONS, SPICY KETCHUP, AND HORSERADISH MAYO

PENNE BOLOGNESE

PENNE PASTA WITH BEEF AND ITALIAN SAUSAGE RAGÙ, PARMESAN, AND BASIL

CRISPY CHICKEN BREAST

SERVED WITH FETTUCCINE PASTA, CREAMY ALFREDO SAUCE, AND PARMESAN CHEESE

VEGETARIAN LASAGNA

WITH VEGETABLES, BÉCHAMEL SAUCE, AND PARMESAN CHEESE

CHICKEN CONSOMMÉ

VEGETABLES, CHICKEN, WHITE RICE, AND CILANTRO

MARGHERITA PIZZA

MOZZARELLA CHEESE AND BASIL

PEPPERONI PIZZA

MOZZARELLA CHEESE AND PEPPERONI

HAWAIIAN PIZZA

MOZZARELLA CHEESE, HAM, AND CARAMELIZED PINEAPPLE

BEEF AND CHICKEN FAJITAS

SAUTÉED WITH ONION AND BELL PEPPER, TOPPED WITH MELTED MOZZARELLA. SERVED WITH FLOUR TORTILLAS

QUESADILLA

FLOUR TORTILLA, MOZZARELLA CHEESE, MEXICAN SALSA, AND GUACAMOLE. ADD CHICKEN OR BEEF

CATCH OF THE DAY OR CAJUN BLACKENED SALMON

CREAMY RICE AND VEGETABLE SLICES WITH A SPARKLING WINE SAUCE

INDIAN CUISINE

SERVICE FROM 11:30 A.M. TO 11:00 P.M.

CHICKEN TIKKA MASALA

CHICKEN THIGH, CASHEWS, CREAM, MASALA, GINGER, AND FRESH CILANTRO

DAL FRY

YELLOW LENTILS, TURMERIC, CILANTRO, AND CUMIN

CHANNA MASALA

CHICKPEAS, RED MASALA, ONION, AND CILANTRO

JEERA RICE

STEAMED BASMATI RICE SEASONED WITH CUMIN SEEDS

DESSERT

SERVICE FROM 11:30 A.M. TO 11:00 P.M.



OREO® CHEESECAKE

ORIGINAL HARD ROCK CAFÉ® RECIPE. HOMEMADE WITH A GENEROUS AMOUNT OF OREO® COOKIES BAKED INTO OUR CREAMY NEW YORK-STYLE CHEESECAKE WITH AN IRRESISTIBLE OREO® CRUST

CHOCOLATE CAKE

GLUTEN-FREE CHOCOLATE CAKE WITH CHOCOLATE CREAM

SEASONAL FRUIT DEVICE  
WITH CORIANDER SEED SYRUP AND LIME

CLASSIC KEY LIME PIE   
WITH STRAWBERRY

LATE-NIGHT MENU

SERVICE FROM 10:30 P.M. TO 6:00 A.M.

CAESAR SALAD   

ROMAINE LETTUCE, FOCACCIA CROUTONS, PARMESAN, AND CAESAR DRESSING. OPTIONAL CHICKEN

FRENCH FRIES   

TOPPED WITH MELTED MOZZARELLA. ADD CHORIZO, BACON, OR SAUSAGE



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CARAMELIZED ONIONS, SPICY KETCHUP, AND HORSERADISH MAYO

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PENNE PASTA WITH BEEF AND ITALIAN SAUSAGE RAGÙ, PARMESAN, AND SAGE

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VEGETABLES, CHICKEN, WHITE RICE, AND CILANTRO

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MOZZARELLA CHEESE AND BASIL

PEPPERONI PIZZA  

MOZZARELLA CHEESE AND PEPPERONI

HAWAIIAN PIZZA 

MOZZARELLA CHEESE, HAM, AND CARAMELIZED PINEAPPLE

QUESADILLA  

FLOUR TORTILLA, MOZZARELLA CHEESE, MEXICAN SALSA, AND GUACAMOLE. ADD CHICKEN OR BEEF