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Cuisine at Club Med: New World Meets Old for Mouthwatering Results Club Med Cancun Yucatan Blends French Philosophy with Mexican Boldness

MIAMI (Sept. 25, 2006) –The new Club Med Cancun Yucatan treats adventurous palates to an unforgettable culinary experience with fresh menu options, fine wine choices and an extensive selection of premium alcohols. Foodies will enjoy upgraded menus at Cancun Yucatan’s three restaurants, all of which overlook the breathtaking waters of the Caribbean.

“The dining experience at Club Med allows guests to experiment with new tastes and indulge in old favorites,” states Eric Peters, Corporate Chef for Club Med North America. “Menu choices at the new Cancun Yucatan fuse local ingredients and cooking styles with the creativity of our multicultural chefs to create truly unique dishes.”

The three restaurants at the new resort deliver on the quality and fresh ingredients that have made French cuisine famous. Menus range from traditional to fusion.

- Las Cazuelas is an innovative restaurant offering à la carte authentic Mexican cuisine prepared with a French touch. Las Cazuelas provides attentive table service and romantic seating.
- La Pergola restaurant proposes all day service and specializes in lightly grilled cuisine throughout the day and Mediterranean tapas at night.
- La Hacienda, the village’s main restaurant, is a “hacienda style” dining room that allows guests to sample fine local cuisine and international dishes. La Hacienda welcomes diners to several dining areas, each with the atmosphere of a colonial style manor house.

All day dining options at Cancun Yucatan have evolved into a more cosmopolitan and healthier selection of international foods. Guests are invited to enjoy light items such as hummus, spinach bureck, ratatouille, baked mussels with herbs, Greek salads or a refreshing chilled carrot soup.

Evening dining experience offers appetizers such as avocado gazpacho with lobster, and traditional nopales layered with tomatoes and goat cheese. Entrees run the gamut from

light garlic shrimp served with cilantro rice, avocado, rajas, and broccoli; or salmon with a chipotle crust, wilted spinach, roasted garlic mashed potatoes, black bean and corn salsa, chive oil, chipotle emulsion. Desserts such as watermelon mousse, fresh fruit, old fashioned flan, or a trio of cheeses all pamper the tastebuds.

Fine Latin American wines, a wide selection of premium tequilas, signature Mexican margaritas and other fine alcohols all compliment the dining experience.

For guests pampered in Club Med Cancun Yucatan's new Jade Villa, a specialized luxury concierge building, room service is available for breakfast, lunch and dinner. Refined, gourmet menus including caviar sevruga, foie gras, and lobster tail are available at an additional cost.