



MÉXICO

Traditions, Colours & Flavours



13 to 19 September 2010

Let your tastebuds resonate with authentic Mexican fare from the land of tacos! Available at Plaza Market Café this September, culinary mavericks Filiberto Torres Martinez and Carlos Reyes from The Fairmont Acapulco Princess and The Fairmont Pierre Marques will present a mouth-watering mélange of Mexican gastronomy.

Say hola to Chef Martinez's Poblano Chilli with Picadello Stuffing served with Almond Cream Sauce, Cilantro Leaves and Pomegranate Seeds and Acapulco-style Mixed Seafood Ceviche, or Chef Reyes' irresistible interpretation of Traditional Slow-cooked "Barbacoa de Borrego" Lamb and Whole Charcoal-grilled Goat "Cabrito".

To complete the Mexican epicurean adventure, indulge in the rhythmic tunes of a "live" band to perfectly complement the dining experience.

	Adult	Child
Lunch	\$40++	\$20++
Dinner	\$50++	\$25++
High Tea	\$40++	\$20++

For dining reservations or enquiries, please call 6431 6156 or email dining.singapore@fairmont.com

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