

# AZTEC

## Tasting Platter

### Shredded Pork Tortillas

Chipotle Smoked Chilli, Pineapple and Coriander Salsa

### Taco Shells with Pulled Adobo Beef Short Rib

Jalapeños and Salsa Verde

### Poblano Chilli

Sautéed Spinach, Raisins and Pine Nuts  
with Goat's Cheese and Tomatillo Sauce (v)

## Main Courses

### Shrimp and Swordfish Crêpes

Pasilla Chile, Lime, Queso Fresco and Ranchero Sauce

### Chimichangas

Baked Burrito with Chicken or Beef  
Pico de Gallo, Sour Cream and Guacamole

### Fajitas

Sizzling Chicken, Beef or Prawns  
Cheese, Jalapeños, Pico de Gallo, Sour Cream and Guacamole

### Beef Combo

Honey Ranchero Glazed Short Rib and Tenderloin Medallion\*  
with Tequila flamed Mushrooms, Poblano Peppers and Manchego

### Vegetarian Chimichanga or Fajitas

Stir-fried Vegetables, Sour Cream and Guacamole (v)

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## Sides

Pinto Beans

Mexican Yellow Rice

Cajun Spiced Potato Wedges

Sweet Potato Fries

## Desserts

### Churros and Dips

Chocolate and Chilli, Mango and Pomegranate, Peanut Butter and Caramel

### Red Velvet Pancakes

Cream Cheese Frosting and White Chocolate Sauce

### Tres Leches

Light Sponge with Malibu Cream and Mango Compote

(v) – Denotes vegetarian choice

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

# AZTEC

Aztec offers authentic regional Mexican cuisine,  
featuring classic dishes freshly prepared  
by our skilled chefs.

Explore a variety of flavours, spices and  
ingredients which are native to Mexico.

Dishes feature a Tasting Platter,  
innovative main courses and playful  
twists on traditional Mexican desserts.

A truly unique experience with a relaxed  
atmosphere perfect for sharing and conversation.