

Experience The Chef's Table, Rooted in Maize



The Chef's Table is a 10-course gourmet tasting dinner (with mixology) for up to eight guests, set in the heart of Olios, our fine dining restaurant. Inspired by one of the most sacred ingredients in Mexican culture—maize—this intimate experience pays homage to a culinary legacy that dates back millennia.

From your front-row seat at a reclaimed wooden table overlooking the state-of-the-art gourmet kitchen, you'll witness the artistry of our chefs as they reinterpret the heritage of maize through contemporary technique and creativity. Each dish is a thoughtful reimagining of tradition, telling a story through flavor, texture, and presentation.

The specially curated menu is carefully infused with the soul of maize and paired with exclusive creations from our mixologist, designed to enhance every moment of the menu. Priced at \$165 USD per person, The Chef's Table is a gastronomic exploration of Mexico's most storied ingredient. Because as long as there is corn on the table, history remains alive.

Book your Chef's table experience upon arrival with the Concierge and then take your seat to dine on maize in a way you've never experienced before.



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Payable at the resort. Dress code applies.



THE HOTEL COLLECTION

