

BY CHEF KENIA SALAS

KAIRS

Brunch & Morning Specialties

HOTEL BREAKFAST (INCLUDED)**Traditional Costa Rican Breakfast**

Gallo pinto, eggs any style, sweet plantains, bacon, and artisanal tortilla with cheese.

The American Breakfast

Sourdough toast, eggs cooked your way, and breakfast sausage.

Tropical Sunrise Fruit Bowl

Fresh seasonal tropical fruit with creamy yogurt, honey drizzle, and house granola.

Traditional Costa Rican Breakfast

Gallo pinto, eggs any style, sweet plantains, bacon, and artisanal tortilla with cheese.

¢6,500

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Sourdough toast, eggs cooked your way, and breakfast sausage.

¢6,500

Tropical Sunrise Fruit Bowl

Fresh seasonal tropical fruit with creamy yogurt, honey drizzle, and house granola.

¢ 6,200



Chilaquiles Amarena

Crispy tortilla tossed in tomatillo salsa, layered over refried beans and melted mozzarella. Topped with crisped pork belly, a fried egg, pickled red onion and fresh alfalfa sprouts.

₱ 8,000

The Omelet

Omelet with onions, bell peppers, spinach, mozzarella cheese and crispy prosciutto. Served with sourdough toast and arugula salad.

₱ 7,000

Coconut Crème Brûlée French Toast

Brioche French toast with a coconut custard Crème Brûlée, style topped with caramelized bananas and a berry drizzle.

₱ 7,200

Mango & Coconut Pancakes

Fluffy pancakes topped with fresh mango compote, toasted coconut, and smooth cream for a perfectly sweet, tropical finish.

₱ 7,000

Poolside Bites & Small Plates

Ancho Honey Asian Wings

Chicken wings marinated in aromatic Asian spices, then glazed in a rich ancho chili– honey sauce. Finished with toasted sesame seeds and served with slides celery for freshness.

₡ 7,600

Ponzu Tuna Tostadas

Fresh tuna over crispy tortillas with charred avocado, ponzu sauce and toasted garlic.

₡ 8,000

Fish Tacos

Housemade corn tortillas with crispy white fish, chipotle mayo, grilled pineapple, and a side of cabbage salad with cilantro mayo.

₡ 9,500

Golden Curry Shrimp Croquettes

Crispy shrimp croquettes infused with warm curry spices, served with miso mayo and pickled red onion.

₡ 8,600

Tiradito del Pacífico

Delicate slices of locally caught fish, beet- and dill-cured in the gravlax style. Served with a vibrant ají amarillo citrus sauce, and fresh lime, for a bright, refreshing finish. Served with plantain chips.

₡ 8,500

Wild Oyster Mushroom Ceviche

Sautéed oyster mushrooms and fire-charred hearts of palm layered over silky ají amarillo sauce, finished with aromatic green herb oil.

₡ 8,500

Cucumber Aguachile Mixed Ceviche

Citrus-marinated fish and octopus with crispy breaded shrimp in refreshing cucumber aguachile, red onion, and paprika red oil.

₱ 12,000

Osso Buco Gyoza

Japanese-style dumplings filled with slow-braised osso buco, pan-seared until golden and served with mole-mirin dipping sauce.

₱ 8,800

Pacific Beer-Battered Fish & Chips

Crispy local catch in a light beer batter served with sea-salt fries, house tartar sauce, and fresh lime.

₱ 9,000

The Burger

Grilled beef and pork smash burger on a toasted sesame brioche bun, with cheddar cheese, pickles, miso mayo. Served with crispy fries.

₱ 9,500

Tropical Lobster Cake Salad

Golden lobster cakes with cucumber dressing, served over fresh greens tossed in a honey mustard vinaigrette, with mango, cucumber, pickled red onion, and cherry tomatoes.

₱ 12,500

Kairos Wonton Soup

Fragrant chicken broth with cabbage, carrot, ginger, garlic, soy, lemongrass, basil, and sesame oil, with shrimp and fresh lime. Crowned with a delicate steamed wonton sheet and optional chilli oil.

₱ 7,600

Kairos Signature Plates

Coconut Curry Catch of the Day

Fresh local fish simmered in fragrant coconut curry with jasmine rice and sautéed bok choy.

₱ 11,000

Romesco Pacific Shrimp

Grilled shrimp served with roasted romesco sauce, crispy baby potatoes and refreshing cucumber salad.

₱ 15,000

Lobster Tail with Lemon Risotto

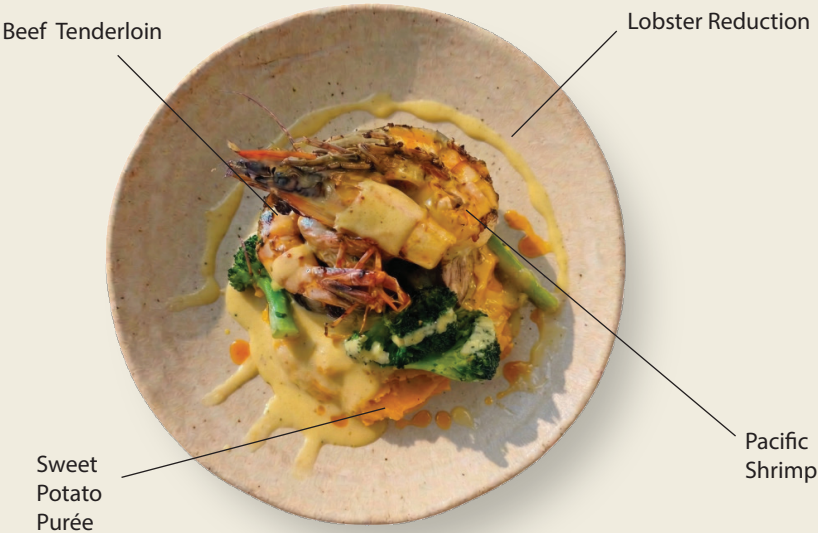
Creamy risotto with white wine, lemon zest, and a touch of cream. Topped with a butter- sautéed lobster tail and served with a charred lemon.

₱ 20,000

Surf & Turf

Grilled beef tenderloin and Pacific shrimp served with silky sweet potato purée, sautéed broccoli, and a delicate lobster reduction.

₱ 25,000





Shiitake Skirt Steak Risotto

Arborio rice slowly simmered in shiitake mushroom stock and finished with sautéed mushrooms. Crowned with sliced grilled skirt steak, seasoned with sea salt, cracked pepper and a touch of chipotle aioli.

₱ 17,000

Mole-Glazed Heritage Pork Ribs

Slow - braised pork ribs glazed with rich Mexican mole sauce and finished with sesame and herbs, complemented by ginger-infused carrots and velvety mashed potatoes.

₱ 15,500

Teriyaki Chicken & Sesame Noodles

Garlic and chili - marinated chicken breast served with sesame noodles sautéed with carrot, scallions, and soy. Finished with toasted sesame seeds and house teriyaki sauce.

₱ 11,000

Beverages · Desserts

SMOOTHIES

Lemonade ₱ 3,000

Fruit Mix (choose any 3) ₱ 3,500

Fresh Fruit

With water ₱ 3,000

With milk ₱ 3,500

Fruit options:

Mango, pineapple, strawberry, banana, passion fruit,
papaya, watermelon, melon, soursop, green smoothie.

Add-ons:

Fresh peppermint.

COFFEE & TEA

COLD

Iced Americano ₱ 2,000

Iced Mocha ₱ 3,000

Iced Cappuccino ₱ 3,000

House Iced Tea ₱ 2,000

HOT

Black Coffee ₱ 1,200

Coffee with Milk ₱ 1,500

Espresso ₱ 1,200

Cappuccino ₱ 2,800

TAX INCLUDED 10% SERVICE CHARGE NOT INCLUDED

Latte	₱ 3,000	Mocha	₱ 3,000
Americano	₱ 2,000	Macchiato	₱ 1,600
Chai Latte	₱ 3,200	Selection of Tea	₱ 1,200
Hot Chocolate	₱ 3,000		

DESSERTS

Silky Cheese Flan

Baked cheese flan served with rich caramel scented with cinnamon and vanilla.

₱ 6,000

Mango Crème Brûlée

Velvety custard infused with ripe tropical mango and lemongrass, finished with a crisp caramelized sugar crust.

₱ 6,000

Choconut Tres Leches

Cocoa sponge soaked in tres leches, layered with coconut cream, toasted coconut and shaved chocolate.

₱ 6,500



Cocktails

SIGNATURE COCKTAILS

Mystic Pacific

Aged rum, roasted pineapple, and warm spices. A deep, aromatic cocktail that evokes Pacific sunsets.

₱ 7,900

Amarena Margarita

Tequila, amarena cherry, and fresh citrus. A refined margarita with a perfect balance of sweetness and acidity.

₱ 9,500

Kairos Spritz

Sparkling wine, citrus liqueur, and botanical notes. Refreshing, luminous, and made to savor the moment.

₱ 8,900

Caribbean Espresso

Dark rum Tarrazú coffee, and cacao. Intense, elegant, and seductive, inspired by tropical energy.

₱ 8,900

REIMAGINED CLASSICS

Tropical Negroni

Gin, vermouth, and amaro with a tropical fruit twist. An Italian classic reimagined with Caribbean character.

₱ 9,900

Cacao Old Fashioned

Bourbon, dark cacao, and aromatic bitters. Bold, warm and deeply elegant.

₱ 9,500

TAX INCLUDED 10% SERVICE CHARGE NOT INCLUDED

Tarrazú Espresso Martini

Vodka, high-altitude coffee, and coffee liqueur. Creamy, vibrant, and perfect to end the evening.

₡ 8,900

Smoky Kairos

Mezcal, citrus, and smoked spices. An intense cocktail with a wild yet refined spirit.

₡ 9,900

REFRESHING

Passion Fruit Paloma

Tequila, fresh passion fruit, and citrus soda. Tropical, bright, and refreshing.

₡ 6,900

Garden Mojito

White rum, fresh mint, and local lime. Green, aromatic, and light.

₡ 6,900

Criolla Margarita

Tequila, local lime, and an artisanal touch. Fresh, vibrant, and authentically tropical.

₡ 7,900

Guaro Spritz

Guaro, citrus, and sparkling soda. Light, refreshing, and perfect for the Pacific climate.

₡ 6,900

TAX INCLUDED 10% SERVICE CHARGE NOT INCLUDED



PROVECHO
Savor the moment