



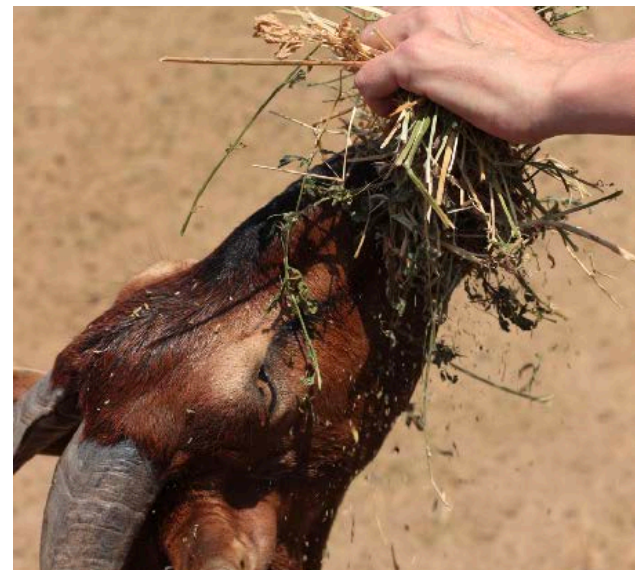
KIMPTON  
MAS OLAS  
TODOS SANTOS

## AN EPICUREAN DESTINATION

### OVERVIEW

Kimpton Mas Olas Resort & Spa presents an epicurean destination with an array of dining and drinking options and an immersive ethnobotanical culinary experience driven by the local landscape. At its helm is globally renowned and Michelin experienced Culinary Director Chef Sandro Falbo, who has designed menus, rituals and experiences that invite travelers to connect through the shared joy of food.

Emphasizing the intuitive connection between food and its source, Mas Olas celebrates its surroundings with the locale's fresh, native ingredients from the ocean and agriculture of Pescadero, Todos Santos and San Carlos. Together with the bounty of Mas Olas's nine interconnected gardens, farms and orchard, the cuisine takes travelers on a cultural exploration of Mexican traditions fused with creative international influences.



## GROWN AT MAS OLAS

Crafted into nature, Mas Olas's landscape-driven property connects guests to the culinary core of Mexico's agriculture through the on-site *huerta's* vegetables and herbs, the botanical gardens, beehives, and citrus groves surrounded by landscapes of wild desert and oceanic paradise. The chef works year-round to plot out the growing seasons that pair with his masterful menus.

- Celebrated for delicious aromatic features and medicinal qualities, organically grown herbs in the gardens include rosemary (known as the king of Baja), tarragon, sage, lavender leaves, lemongrass, cinnamon leaves and native medicine herbs such as *hoja santa* and *epazote*.
- Mas Olas's citrus orchards feature kumquats, buddha hand lemons, caviar lemons, and kaffir limes.
- Passionfruit vines are planted throughout the property, creating a beautiful canopy with a bountiful harvest that can be used in drinks and dishes.
- A variety of chili peppers are grown onsite and used in interactive salsa-making workshops (Fun fact: the resort used to be a poblano chili farm!)



## BOTÁNICA GARDEN RESTAURANT

Set among the gardens and orchards, Botánica Garden Restaurant delivers an elevated yet laidback farm-to-table dining experience. Dining tables are set in the *huerta*, drawing a direct connection to the land that cultivates the culinary endeavor. A common table set amidst the citrus orchard seats 60 guests, creating the perfect backdrop for group gatherings, communal culinary experiences and cooking lessons.

- The wood fire oven commands a sense of smoky earthiness in the outdoor kitchen that Botánica is built around. The oven is a feature from the original property that opened in 2009.
- A barbacoa *pibil* sets the stage for a ritualistic culinary experience where spices, onion, chili and burn agave plants join short rib, lamb or cochinita in banana leaves in the slow cooking, underground oven.
- Botánica features ingredients of the earth such as herb-cured meats, pancetta, house made sausages, roasted goat, and more.
- A traditional comal sits next to the oven, where fresh tortillas are made during service.

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## CENTRO CAFÉ

Centro Café is Mas Olas's all-day dining spot, offering a selection of classic Mexican comfort food, coffee from local roasters at Docecuarenta in Todos Santos, detox juices, healthy smoothies and more. Enticing garden-to-glass cocktails are served at the Centro cocktail bar, where guests can bring the bartender their own freshly-picked limes. Overlooking the Pacific, the second floor of the café features breakfast bar-style seating with front row views of the migrating whales and incredible Baja sunsets.

- A celebration of tacos includes menu items that honor the fresh catches, such as fried fish and prawns.
- Energizing breakfast 'bee-bowls' spotlight the beekeeping on the property.
- Classic American dishes that can be enjoyed poolside include, avocado toast, mac and cheese with truffle, and an organic bread sandwich bar.
- At 5:00 p.m. *antojitos*, or "little cravings," will be served complimentary to guests.



## KAHAL OCEANFRONT RESTAURANT

Kahal has an oceanic aesthetic, with a commanding location on the Pacific shore and a captivating abstract pool, where guests can float in double loungers by day and capture fireside moments by night. With decor designed to resemble the inside of a seashell, Kahal boasts an elegant simplicity and a show-stopping raw bar display gleaming with fresh-caught seafood. Additional highlights include:

- A Baja Seafood Platter highlighting ceviches made with Mexican preparations, tiraditos, fresh local fish and shellfish.
- Oysters are prepared using a “shuck and shock” method, where they are shucked, then shocked in hot water, before being dipped in ice to add more texture to the culinary sensation.
- Chocolate clams are a local delicacy that will be paired with oysters in an open shell.
- Artisanal sea salt, known as “Mas Olas Salt,” is used to make Salt-Crusted Snapper, among other dishes.
- Chef Falbo fuses a mix of Mexican and international flavors to create inspired dishes like Guacamole with Seaweed Chicharron, Smoked Lobster Ravioli, Pescado A La Talla and Elote Ice Cream served with crispy popcorn and a *huitlacoche* espuma.



## INTERACTIVE CULINARY EXPERIENCES

The culinary program at Mas Olas is designed to demonstrate the connection between nature and food, intuitively educating travelers throughout the process. A leisurely stroll in the citrus garden turns into gathering limes for Mezcalitas at the bar, inspiring guests to take a mixology class and learn the intricacies of local libations. Hands-on culinary experiences and workshops include foraging for vegetables and fruits to make salsas and salads, heading to the chicken coop to harvest fresh laid eggs for a breakfast of Huevos Rancheros, or gathering around the barbacoa *pib* to embark on a generations-old Mexican tradition of cooking slow roasted meats underground while indulging in Mexican spirits. Mas Olas encourages guests to experience food in a ritualistic way.

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## CHEF SANDRO FALBO

A seasoned epicurean with more than three decades of experience in top-rated restaurants and luxury resort properties across the globe, Chef Sandro Falbo is at the helm of the resort's ethnobotanical culinary program, celebrating cuisine authentic to the Baja region. His menus showcase a mix of traditional flavors and elevated gastronomy, often with a nod to his roots – think dishes like Lobster Ravioli made with Mexican spices and plates garnished with freshly smoked herbs from the property's gardens.

Hailing from Rome, Sandro began his career in Cavalieri Waldorf Astoria Hotel and several of the Italian city's notable restaurants before venturing to the UK, Madagascar, South Africa, The Bahamas and Shanghai to work in the kitchens of celebrated restaurants and Michelin starred chefs. He has brought bold flavors and innovative techniques to a discerning global audience while leading culinary teams at international luxury resorts that include Waldorf Astoria in Dubai, Hilton Singapore, Bertorelli's Restaurant in London, Intercontinental Dubai, Hotel Kempinski Beijing, Four Seasons Resort Great Exuma, Conrad Hotel Hong Kong, the Fullerton Hotel and Fullerton Bay Hotel in Singapore, and One&Only Palmilla in Los Cabos.

*"I was blown away to see everything Mas Olas's team is doing and immediately knew I wanted to be part of it," explained Falbo. "Food plays such an important role when creating community and we want our guests to feel like part of our community. To see the local farmers and fisherman keeping their traditions and self-sustaining communities alive is incredibly humbling and something we want guests of Mas Olas to feel like they're a part of. I have worked in some of the world's best kitchens, yet nothing compares to the feeling of gathering ingredients with my own hands and building relationships that ensure quality and a strong connection between our guests and the source of their food."*