



JOYÀ – AN UNPRECEDENTED GASTRONOMIC EXPERIENCE

World-class international cuisine featuring exquisite products from the Mexican *terroir* – One hour before the performance, comfortably seated in the breathtaking *Cirque du Soleil* theatre under the intricate chandeliers, 194 patrons wishing to connect all of their five senses and to take in the full *JOYÀ* experience get to enjoy a world-class, three-course dinner complete with a bottle of champagne. This fine dining experience features internationally inspired cuisine showcasing the finest products and flavors of the Mexican *terroir* that take nature’s bounty to new levels.

Blending inspiration with audacity – For Grupo Vidanta Executive Corporate Chef Alexis Bostelmann, creativity was a driving force when the time came to put together the highly inventive bill of fare, starting with the edible menu that patrons can break into pieces and enjoy in a tasty dip, or the nature-filled “breadbasket” sculpture in the form of a plant containing different breads and crackers with savory herbs and seeds. Presented in pieces of stoneware and earthenware in keeping with the show’s theme, the unusual pairings that make up the *JOYÀ* culinary experience blend inspiration with audacity.

With every mouthwatering bite of bright, intense flavors, the textures somersaulting against each other as they hit the palate, guests get to experience creative culinary dishes reinterpreted with local colors and ingredients cooked with supreme precision.

An hour in culinary delights – After tasting several mouth-watering appetizers (*Natura*) that are not food so much as meditations on anticipation, diners get to choose among a number of tantalizing dishes for the main course (*Arto*), each one bound to hit them in some primal spots. In the spirit of the Alchemist character in *JOYÀ*, they also get to experience the “dragon breath” effect – a molecular cuisine creation that causes smoke to billow out the guest’s mouth when he or she breathes out. The meal is rounded off with a stunning array of exquisite desserts (*Scienco*) presented inside a book.

The *JOYÀ* gastronomic experience sets the stage, as it were, for diners to experience the performance collectively in the spirit of the Mayan greeting “In Lak’ech Ala K’in” (which means “I am you and you are me”), which speaks of unity and oneness.