



EL CONQUISTADOR  
A hidden treasure unveiled at The Royal Islander®

Royal Resorts® is proud to unveil one of Cancún's best-kept secrets, El Conquistador Restaurant now in a brand-new location at The Royal Islander®. Since 1985, this intimate little restaurant has been a favorite with Royal Resorts members and guests for its mouthwatering cuisine, attentive service and live guitar music, and now Cancún visitors and residents in search of fine dining can also savor a romantic candlelit dinner in this enchanting spot.

Featuring French, Italian and International specialties, seafood and prime Angus steaks, the menu at El Conquistador was created with flair by Royal Resorts Executive Chef Enrique García and Chef Rafael Hernández and is designed to tempt the taste buds of the most demanding diner. There are dishes for every taste and occasion, and the tableside flambées are a house specialty.

Diners can start the evening with Escargots Bourguignon or Portobello Mushroom with Seafood au gratin or the chef's special Lagniappe Soup, which is actually a delicious trio of soups: frothy lobster cappuccino, spinach, and cream of leek and potato. Entrées include Caribbean lobster, Chilean Sea Bass coated in scallops and breadcrumbs and marinated in teriyaki sauce, and Seafood Pasta, freshly made linguini with lobster, shrimp and scallops in a deliciously creamy rosemary sauce. Meat and poultry dishes range from Filet Mignon Chateaubriand and Steak Tournedos to Lamb Wellington and glazed Duck Breast. Additionally, meat lovers with a hearty appetite won't want to miss Prime Rib Night on Tuesdays.

Diners can also choose one of the tableside flambées, such as Steak Diane, tender Angus beef medallions sautéed with mushrooms and onions and served in a red wine sauce or the Jalisco Tequila Shrimp with onions, tomatoes and green peppers and a dash

of tequila. Flambéed desserts including Banana Flambée, Cherries Jubilee and Crepes Suzette are equally superb and diners should save space for one of the specialty coffees.

The wines served at El Conquistador were carefully selected to enhance menu choices and the list includes wines from Mexico's leading producer, Baja California, the United States, France and Italy.

El Conquistador is the home of master guitarist Jorge Durán who has been entertaining Royal Resorts guests for over 20 years with his interpretation of classical favorites, Spanish flamenco, romantic ballads, pop hits, movie themes and his original compositions. Diners can enjoy Jorge Durán's music every evening except Saturday.

El Conquistador is the perfect setting for dinner with family and friends to celebrate special occasions such as birthdays, engagements, weddings and anniversaries.

Located at The Royal Islander, Kukulcan Blvd. km 17 in the Hotel Zone, El Conquistador is open from 5 – 10 p.m. (closed Saturday). The restaurant seats 96 diners and there are two sittings to ensure the finest service and dining experience possible. The dress code is casual elegant. Reservations are required, call Tel.: 881-0100 Ext. 65216 & 17 or email [restaurants@royalresorts.com](mailto:restaurants@royalresorts.com)

#### *A Member of the Royal Resorts® Family*

El Conquistador at The Royal Islander is a member of the Royal Resorts family. Founded in 1975, Royal Resorts is a pioneer in the Mexican tourism industry and now has four beachfront resorts in Cancún: The Royal Cancun®, The Royal Caribbean®, The Royal Islander® and The Royal Sands® and one in Playa del Carmen, The Royal Haciendas®, located at the heart of the Riviera Maya. The latest member of the Royal Resorts collection is Grand Residences by Royal Resorts®, a luxury beachfront resort to the south of Puerto Morelos that is affiliated with The Leading Hotels of the World®. It opened on December 7, 2013 and is the No. 1 Hotel in the Riviera Maya on Trip Advisor, out of 350 hotels.

El Conquistador's sister restaurants in Cancún are Captain's Cove, serving fresh seafood on the shores of the lagoon, and Hacienda Sisal next to The Royal Sands & Spa, which offers Mexican cuisine in a magnificent hacienda setting.

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