



COASTAL
roots
KITCHEN



Roots Coastal Kitchen is a vibrant and creative haven of Caribbean comfort food, founded by **Executive Chef Ramón Carrillo** in collaboration with **Top Chef finalists Jeff McInnis and Janine Booth.**

Ideal for casual group gatherings and private events, Roots offers a bold, modern twist on island classics. The group menu showcases inspired farm-to-table dishes that highlight the richness of local ingredients and other inventive takes on Puerto Rican favorites. Guests will enjoy a relaxed yet dynamic setting where every bite celebrates culture, creativity, and community.





PRIX FIXE MENU ONE

CHOICE OF ONE

APPETIZERS

LAYERED WEDGE SALAD

crisp lettuce, avocado, grilled corn, pickled onions, thick house bacon + blue cheese crumbles

DEVEILED EGGS

local island eggs + plantain chips

SMOKED FISH DIP

local mahi-mahi, trio of pickles
+ crispy chips

MAIN COURSE

HALF CRISPY FRIED CHICKEN BUCKET

local puertorrican chicken, citrus dusted, served with tabasco honey
Choice of truffle fries or macaroni & cheese with biscuit thyme crust

HALF SLOW ROASTED SPARE RIBS

spicy brown sugar bruleed rub, guava barbecue sauce + pickled chilies
Macaroni & cheese with biscuit thyme crust

GRILLED SWORDFISH

coconut sticky rice, yellow coconut curry
+ kataifi wrapped shrimp

DESSERT

PAVLOVA

Crisp meringue, topped with fresh berries and refreshing champagne granita

LAVA CAKE

Warm chocolate cake with a soft, flowing chocolate center, Mango- Pineapple, paired with creamy vanilla ice cream

\$65 per person*

Food and beverage pricing is subject to the current local sales tax.
A 22% service charge will be included for all semi-private and private events.

*Price does not include tax or gratuity. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items are subject to change. For food allergies or dietary preferences, kindly speak with a member of our team.



PRIX FIXE MENU TWO

CHOICE OF ONE

APPETIZERS

SIMPLE GREENS

cucumber, carrot ribbons, tomatoes, organic arugula, red onion + citrus vinaigrette

APPLE & GOAT CHEESE SALAD

crisp green apple, goat cheese croquette, red onion, local baby greens + candied walnuts

LOCAL CONCH FRITTERS

spicy aioli, cilantro + lime

MAIN COURSE

CHARRED OCTOPUS

smoked plantain BBQ, caramelized maduros, cilantro lime gremolada

SHRIMP & GRITS

sautéed shrimp, smoked sausage, local beer, caramelized red onion jus + creamy grits

HALF SLOW ROASTED SPARE RIBS

spicy brown sugar bruleed rub, guava barbecue sauce + pickled chilies
Macaroni & cheese with biscuit thyme crust

DESSERT

PAVLOVA

Crisp meringue, topped with fresh berries and refreshing champagne granita

LAVA CAKE

Warm chocolate cake with a soft, flowing chocolate center, Mango- Pineapple, paired with creamy vanilla ice cream

\$69 per person*

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PRIX FIXE MENU THREE

CHOICE OF ONE

APPETIZERS

CAESAR SALAD

romaine hearts, house made caesar dressing, garlic croutons + parmesan

SMOKED FISH DIP

local mahi-mahi, trio of pickles + crispy chips

CHICKEN EMPANADAS

herb salsa verde

MAIN COURSE

SPICY VODKA RIGATONI PASTA

nduja sausage, vodka cream sauce, parmesan + basil

PESTO CRUSTED SALMON

heirloom black rice risotto, hazelnut pesto, kabocha squash, kale + mushrooms

14OZ PRIME NEW YORK STRIP

blackened + charred, potatoes & horseradish crème fraîche

DESSERT

PAVLOVA

Crisp meringue, topped with fresh berries and refreshing champagne granita

LAVA CAKE

Warm chocolate cake with a soft, flowing chocolate center, Mango- Pineapple, paired with creamy vanilla ice cream

\$89 per person*

Food and beverage pricing is subject to the current local sales tax.
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CHAMPAGNE & SPARKLING WINES

LA MARCA, PROSECCO, ITALY

Notes green apple, peach and lemon, hints of minerality and toast. The finish is dry.
Glass 15 | Bottle 60

TASHA, ROSÉ SPARKLING, BORDEAUX, FRANCE

Aromas of grapefruit and citrus, perfectly balanced and with an addictive softness.
Glass 22 | Bottle 79

VOCATION, BRUT, CHAMPAGNE, FRANCE

Blanc de Noirs, pinot noir and pinot meunier, fresh fruity citric with elegant bubbles.
Glass 29 | Bottle 119

PIPER-HEIDSIECK, BRUT, CHAMPAGNE

Notes of almond and fresh hazelnut. It is lively, fresh pear and apple and a hint of citrus fruits.
Bottle 119

LAURENT-PERRIER, BRUT, CHAMPAGNE, FRANCE, NV

A perfume nose with hints of citrus and white fruits. Notes of honeysuckle, ripe peach.
Bottle 133

VEUVE CLICQUOT, BRUT, CHAMPAGNE, FRANCE

Notes of red fruits and fresh blueberries. Blend pinot noir, pinot meunier and chardonnay.
Bottle 189

PIPER-HEIDSIECK, BRUT ROSÉ, CHAMPAGNE, FRANCE

Red fruits, wild violet and licorice notes. 50% Pinot Noir, 30% Meunier, 20% Chardonnay.
Bottle 173

BILLECART SALMON, BRUT ROSÉ, CHAMPAGNE, FRANCE

The palate is lively, fresh and in total harmony, with flavors of fresh fruit and honey.
Bottle 253

LAURENT-PERRIER, BRUT ROSÉ, CHAMPAGNE, FRANCE

Herbs and smoky perfume, notes of strawberries, cherries black currant 100% pinot noir.
Bottle 269

RUINART, BLANC DE BLANCS, CHAMPAGNE, FRANCE

Hints aromas of honey and brioche, Flavors pear, almond, chalky minerality and yeast notes.
Bottle 273

DOM PERIGNON, BRUT, CHAMPAGNE, FRANCE

Notes of toast and coffee, pinot noir and chardonnay from grand cru and premier cru vineyards.
Bottle 599

WHITE WINES

MICHELE CHIARLO NIVOLE, MOSCATO, ITALY

Aromas of Moscato, peach and apricot. Creamy and fragrant, a pleasant fine bubble.
Bottle 43

PLACIDO, PINOT GRIGIO 2021, ITALY

Dry, white wine low in acidity. Flavors and aromas of stone fruit, citrus, honeysuckle.
Glass 14 | Bottle 55

LOLO, ALBARIÑO, RÍAS BAIXAS, SPAIN

Medium-high intensity highlights green apple and lemon peel. Hints of white plum.
Glass 15 | Bottle 60

WHISPERING ANGEL, ROSE, FRANCE

Taste revealed pronounced flavors of mellow citrus and young strawberry.
Glass 21 | Bottle 79

THE CROSSINGS, SAUVIGNON BLANC, NEW ZEALAND

Enticing bouquet of flowering herbs, citrus, pure fruit and bright fresh acidity.
Glass 16 | Bottle 65

CHATEAU STE MICHELLE, RIESLING, WASHINGTON

Flavors of apricot, green apple and white peach. Fresh fruit flavors perfectly balanced.
Glass 16 | Bottle 65

LOUIS LATOUR "ARDECHE", CHARDONNAY, FRANCE

Burgundian white, presents brilliant straw hue, honey and almond notes.
Glass 16 | Bottle 65

LA CREMA, CHARDONNAY, CALIFORNIA

Burgundian white, presents brilliant straw hue, honey and almond notes.
Glass 21 | Bottle 79

FILLABOA, RÍAS BAIXAS, ALBARIÑO, SPAIN

Clean and with greenish reflections; The palate is broad, with good entry, very balanced.
Bottle 57

EL ENEMIGO, SEMILLON, MENDOZA ARGENTINA

Aromas of tropical fruit and spicy notes. Creamy, and delicate. 100% Semillon.
Bottle 59

MARKUS MOLITOR, PINOT BLANC, GERMANY

Crisp and luscious, lovely volume and creamy mouthfeel. 100% Pinot Blanc.
Bottle 65

UMANI RONCHI, PECORINO, TERRE DI CHIETY, ITALY

Aromas of white flowers and peach, fresh Mango, with ripe citrus fruit, dry finish. 100% Pecorino
Bottle 65

FAMILLE HUGEL, GEWURZTRAMINER, ALSACE FRANCE

On the palate we find all the charm of this grape variety. Dry and richness. 100% Gewurztraminer
Bottle 67

LE ROCHER DES VIOLETTES, CHENIN BLANC, FRANCE

Chenin Blanc with notes of apple and pear, hints of lime zest, crushed stone and honey.
Bottle 67

OXER MARKO, WHITE BLEND, SPAIN

Flavours of orange peel and apricot 55% Petit Courbu, 40% Gros Courbu, 5% Gros Manseng.
Bottle 68

BUCCI VERDICCHIO, CLASSICO DEI CASTELLI DI JESI, ITALY

Fruity and persistent bouquet, notes of apples and almonds. Well balanced, elegant texture.
Bottle 69

WHITEHEAVEN, SAUVIGNON BLANC, NEW ZEALAND
Flavours of white peach, boxwood and narcissus. Concentrated yet elegant textured finish.
Bottle 69

SLING & SPEAR, CHARDONNAY, RUSSIAN RIVER CALIFORNIA
Critic notes with a spicy cinnamon and toasted oak, approachable in its softness and depth.
Bottle 73

SCHIOPETTO, FRIULANO COLLIO, ITALY
Aromas of pear and apricot, excellent fusion between its freshness and marine notes
Bottle 75

DOMINIO DEL PIDIO, ROSE, SPAIN
Apale salmon colour, petal aromas. Aniseed notes on the finish, 50% Tinto fino 50% Albillo
Bottle 78

GAVI DI GAVI CORTESE, FONTANAFREDDA PIEDMONTE, ITALY
Flavours of citrus, almonds and fresh herbs, made from the Cortese grape grown in Piedmont.
Bottle 79

TERRAS GAUDA LA MAR, CAINO BLANCO, RIAS BAIXAS, SPAIN
Attractive mineral hints appear with earthy and fresh, salty notes, full flavour on the palate.
Bottle 83

HONIG RUTHERFORD, SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA
Fruit aromas and flavors of white peach and lychee are highlighted by vanilla and toasty oak.
Bottle 87

MATROT, BOURGOGNE BLANC, CHARDONNAY
Aromas of ripe, exotic and citrus fruits and flavors of lemon, pear and peach. 100% Chardonnay.
Bottle 90

HILICK & HOBBS, DRY RIESLING, SENECA LAKE, NEW YORK
A fresh, high-pitched style, with pippin apple, fennel and lime pitch notes on the finish.
Bottle 97

FREEMARK ABBEY, CHARDONNAY, NAPA VALLEY, CALIFORNIA
Notes of orange blossom, and honeysuckle. Touch of toastiness, medium to full-bodied.
Bottle 99

BELONDRAD Y LURTON, VERDEJO, SPAIN
Toasty aromas with mineral notes. mouth filling with fruit working in harmony with the oak.
Bottle 106

MALDONADO, CHARDONNAY, NAPA VALLEY, CALIFORNIA
Aromas of ripe summer apricot. Flavor of fresh cut nectarine, vanilla and nuances of baking spice.
Bottle 114

MEURGEY-CROSSES, CHARDONNAY, POUILLY-FUISSE, FRANCE
Lemon and vanilla scented creaminess. Soft and fragrant body that speaks of plums.
Bottle 119

CABREO LA PIETRA, CHARDONNAY, TOSCANA, ITALY
Rich with tropical tones, stone fruit, honey, ripe melon and apple. Fruit-driven flavors.
Bottle 139

OAKVILLE RANCH, CHARDONNAY, NAPA VALLEY, CALIFORNIA
Barrel-fermented, It offers fresh and focused layers of stone fruit, crème caramel and clove.
Bottle 147

ISOLE E OLENA, CHARDONNAY, ITALY
Aromas of oak, butter, popcorn and pineapple. Vanilla notes. Great acidity with a high 14.5% abv.
Bottle 165

JAYSON PALLMEYER, CHARDONNAY, NAPA VALLEY, CALIFORNIA
Fresh-cut pears and orange blossom. The wine evolves, adding bright, zesty hints of creamy lemon.
Bottle 175

CHATEAU LA NERTHE, CHATEAUNEUF-DU-PAPE BLANC, FRANCE
Citrus aromas of white flowers, delicate and complex citrus, white flower nad toasted notes.
Bottle 186

SHAFER, CHARDONNAY, NAPA VALLEY, CALIFORNIA
Aromas of tropical fruits, citrus blossom. Bright acidity, creamy texture, flavors of pineapple.
Bottle 201

PAHLMeyer, CHARDONNAY, NAPA VALLEY, CALIFORNIA
Aromas of ripe gooseberry. Bright acidity, polish oak tannins and notes of salted caramel.
Bottle 300

OLD WORLD RED WINES

MONTE ANTICO, RED BLEND, TOSCANA ITALY
Sangiovese, Merlot and Cabernet Sauvignon, notes of cherry and wild berry. Smooth and spicy.
Glass 14 Bottle 55

LOUIS JADOT, BEAUJOLAIS, FRANCE
Aromas and flavors of strawberries and black cherries, peppery notes. 100% Gamay Noir.
Glass 15 Bottle 60

ROCCA DELLE MACIE, CHIANTI RISERVA, TOSCANA, ITALY
Hints of wild berries that combine well with the aromas released by the wood of the barrels.
Glass 19 Bottle 70

DIEZ CABALLERO, RIOJA, SPAIN

Pure cassis and blueberry nose with herbal notes. Plush of spice-laced black cherries.
Bottle 67

BANFI, ROSSO DI MONTALCINO, ITALY

Blackberries, raspberry and tobacco hints. 100% Sangiovese well balanced by the typical acidity.
Bottle 69

ART DE VIVRE, RED BLEND, FRANCE

Nicely textured. Grenache, Syrah and Mourvèdre. Aromas and flavors of black fruit and spices.
Bottle 69

PIO CESARE, BARBERA DI ALBA, ITALY

Barbera grapes full body, complexity, smooth character, ripe fruit, spices and a very long life.
Bottle 69

MATARROMERA, RIBERA DEL DUERO, SPAIN

Aromas of blueberry and orange zest, flavors of black cherry. Silky tannins and salty finish.
Bottle 74

IL FAUNO, RED WINE, TOSCANA, ITALY

Aromas of juicy, cherry compote, Flavors of black cherry, dark chocolate and licorice.
Bottle 96

BANFI, BRUNELLO DI MONTALCINO, ITALY

Fruit and flower flavors, cherries, dried cranberry, wild strawberry, violets, potpourri, and licorice.
Bottle 121

FONTANAFREDDA SERRALUNGA D'ALBA BAROLO, PIEDMONT, ITALY

Dry and tannic, with velvety texture. Notes of vanilla spices, roses and underbrush.
Bottle 125

CABREO IL BORGO, CABERNET SAUVIGNON, TOSCANA ITALY

Flavors of black cherry, plum, blackberry, vanilla and tobacco, acidity and dense, refined tannins.
Bottle 145

DOMINIO DEL PIDIO, TEMPRANILLO, RIBERA DEL DUERO SPAIN

Lactic scent It clearly defines a more fruity, elegant and fresh 5% Albillo 95% Tinto Fino.
Bottle 149

SITO MORESCO, RED BLEND, PIEDMONT ITALY

Zinfandel and Petite Sirah. It is rich, complex lush flavors of cherries and baking chocolate.
Bottle 155

GAJA CA' MARCANDA MAGARI, MERLOT, BOLGHERI ITALY

Aromas of blackberries, dark cherries. Chocolate, oak flavor, good acidity and a long after taste.
Bottle 199

LA MAIONE DI MONTALCINO, MERLOT, ITALY

Rich and opulent subtle and silky, it is full bodied with polished tannins and a fresh, long finish.
Bottle 205

LA RIOJA ALTA GRAN RESERVA 904, RIOJA, SPAIN

Aromas of tobacco, brioche, caramel and cinnamon blossom. Elegantly balanced on the palate.
Bottle 229

IL POGGIONE BRUNELLO DI MONTALCINO, ITALY

Black cherry and black currant aromas, flavors of tobacco, Dusty tannins on the lingering finish.
Bottle 239

PRATS & SYMINGTON, CHRYSYLIA 2019, DOURO PORTUGAL

Touriga Franca provides a solid structure with an aromatic plum, soy and spice.
Bottle 265

BERTANI, AMARONE DELLA VALPOLICELLA CLASSICO, ITALY

Notes of plum, cherry followed by tea leaves. Palate, notes of red berry, soft notes of spices.
Bottle 309

LARGE FORMAT 1.5 LT**DUCKHORN, PINOT NOIR ANDERSON VALLEY, CALIFORNIA**

Expression of Anderson Valley with a fleshy entry and juicy layers of black cherry, oak and spice.
Bottle 289

RODA 1, TEMPRANILLO, SPAIN

Black and red fruits, ripened at their point. 91% Tempranillo, 5% Graciano and 4% Garnacha.
Bottle 309

HEITZ CELLARS, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

Aromas of blackberry and boysenberry pie. Flavors of berry fruit, toasted oak, and sweet licorice.
Bottle 549

NEW WORLD RED WINES**PROPHECY, PINOT NOIR, CALIFORNIA**

Aromas of red fruit, vanilla and coconut. The palate is with cherry and raspberry accents of spice.
Glass 15 Bottle 60

LOUIS MARTINI, CABERNET SAUVIGNON, CALIFORNIA

Strong yet balanced tannin profile. Dark fruits, ripe cherry, black currant, and tobacco notes.
Glass 18 Bottle 69

DECOY, MERLOT, SONOMA COUNTY, CALIFORNIA

Layers of black cherry, raspberry and plum. Flavors are pure and polished, fruit-filled finish.
Glass 19 Bottle 70

UNSHACKLED BY THE PRISONER, CABERNET SAUVIGNON, CALIFORNIA

Aromas of plums and cherry, interwoven with complex notes of tobacco, mocha and clove.
Glass 24 Bottle 89

PULENTA, MALBEC, MENDOZA ARGENTINA

Deep black fruit wrapped in a cloak of fine, smoky, mocha coffee-tinged oak with a great minty ripeness.
Bottle 63

CHARLES KRUG, MERLOT, NAPA VALLEY, CALIFORNIA

Creamy texture and flavors of cherry and red currant. Black cherry and toasted oak notes.
Bottle 82

PENFOLDS BIN 28, SHIRAZ, AUSTRALIA

Full-bodied. Fruit sweetness, aligned with solid, firm tannins.
Bottle 99

PULENTA ESTATE XI, CABERNET FRANC, MENDOZA ARGENTINA

Herbal and foresty, with a soft mouthfeel and herbal flavors, presence of round and ripe tannins.
Bottle 99

CROSSBARN BY PAUL HOBBS, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

Aromas of dark fruits like blackcurrant, Flavors of blackberry, cassis and vanilla, elegant finish.
Bottle 104

THE PRISONER, RED BLEND, NAPA VALLEY, CALIFORNIA

Aromas of raspberry and blueberry. Spiced dried cherries and a hint of pepper balanced wine.
Bottle 129

CHAPPELLET MOUNTAIN CUVÉE, RED BLEND, NAPA VALLEY, CALIFORNIA

Bordeaux blend, dark cherry and blackberry notes. Berry flavors, coffee and chocolate.
Bottle 138

TEETER TOTTER, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

Aromas of baking spices and cassis. Flavors of blackberry and creamy vanilla.
Bottle 135

MANSO DE VELASCO, CABERNET SAUVIGNON, MIGUEL TORRES CHILE

Earthy tobacco and berry fruit aromas. The palate is flush, creamy flavors of vanilla.
Bottle 139

ISOSECLÉS JUSTIN, RED BLEND, PASO ROBLES, CALIFORNIA

Aromas of cassis, cherry and a hint of plum evolve chocolate, flavors of spicy French oak.
Bottle 149

CATERWAUL, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

Aromas of blackcurrant, plum and black cherry. Flavor blackberry plum and cocoa nib.
Bottle 150

SHAFFER TD-9, RED BLEND 2017, NAPA VALLEY, CALIFORNIA

Aromas of berries, rose petal, raspberry, and black cherry jam. In the mouth is all juicy, briary red.
Bottle 167

DARIOUSH, RED BLEND, NAPA VALLEY, CALIFORNIA

Aromas of gunflint, forest floor, Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc, Shiraz
Bottle 169

GRGICH HILL, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

Aromatic dark fruits, tobacco, and anise aromas. Elegant palate with cassis, blackberry flavors.
Bottle 179

JOSEPH PHELPS, PINOT NOIR, SONOMA COUNTY, CALIFORNIA

Attractive aromas and flavors of red fruit, dried leave, and a hint of mineral notes.
Bottle 185

PAUL HOBBS, PINOT NOIR, RUSSIAN VALLEY, CALIFORNIA

Medium ruby-purple, cranberries and blackberries. Palate is with a grainy gregarious, spicy fruits.
Bottle 199

VENGE SILENCIUEX, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

Scents of sweet cassis, blue herbs and vanilla, Full-bodied firm tannins with ripe black fruits notes.
Bottle 207

MATTHEW WALLACE, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

Aromas pine wood and leather. Notes of forest and blackberries, hint of spicy oak complexity.
Bottle 239

DOUBLE DIAMOND, RED WINE, NAPA VALLEY, CALIFORNIA

Aromas of dark fruit and blackberry cobbler. The Palate is opulent featuring rich, ripe lush flavors.
Bottle 284

FAR NIENTE, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

Notes of creamy vanilla and hints of rich milk chocolate. Black cherry, plum, cassis, sage
Bottle 399

ROBERT MONDAVI, TO KALON VINEYARDS, CABERNET SAUVIGNON, CALIFORNIA

Aromas of earth, violets and black fruits. Flavors of rich black berries and black plum.
Bottle 479

HIGHEST BEAUTY, TO KALON VINEYARDS, CABERNET SAUVIGNON, CALIFORNIA

Blackberry and cherry fruit aromas, Dark berry flavors and captivating mineral and tobacco notes.
Bottle 615

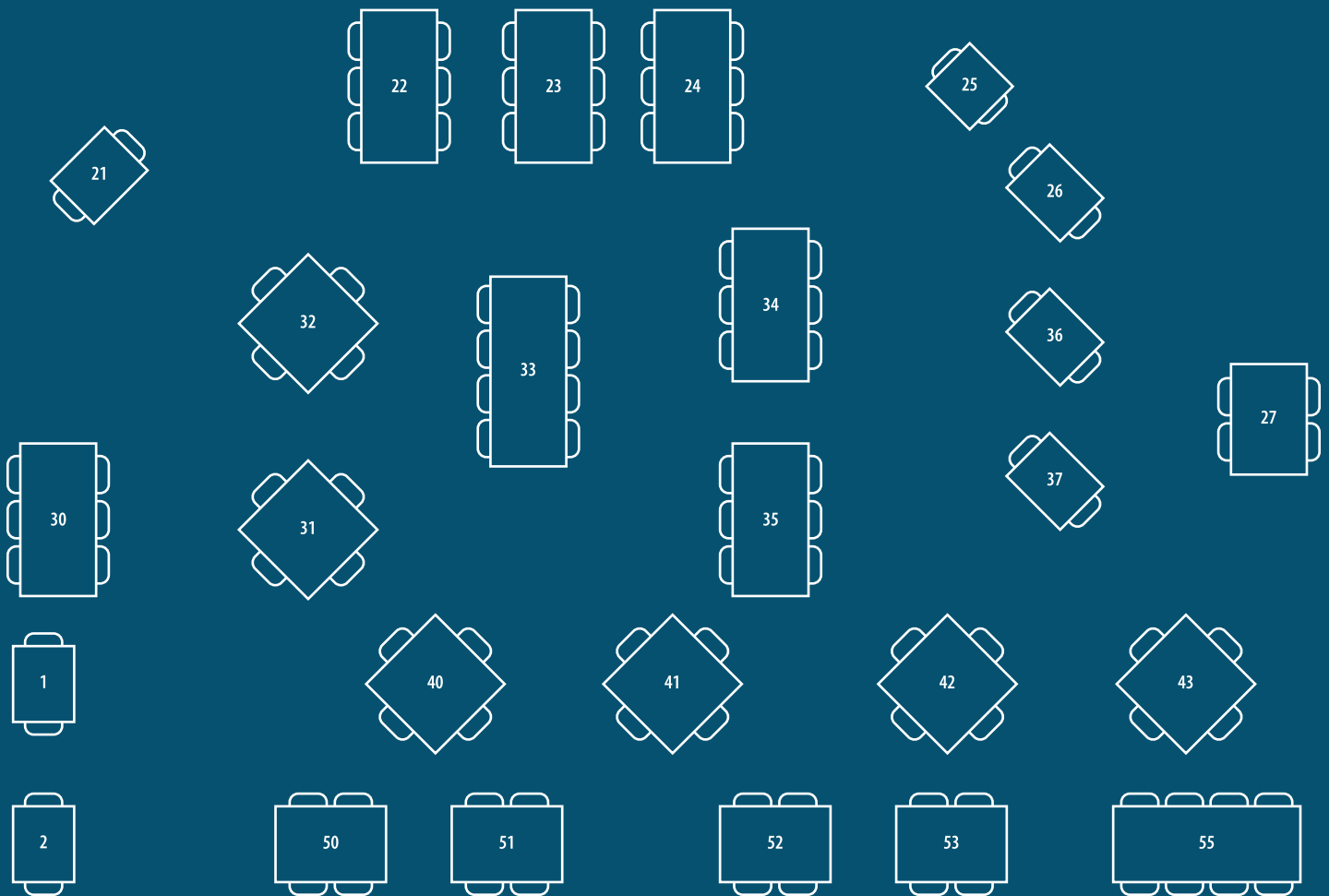
STAGLIN, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

Aromas of plum and sun-kissed fig deepened by dark roasted coffee and star anise flavor.
Bottle 769





FLOORPLAN



SEATING 106 people



DEAR GUEST,

At our resort restaurants like Palio Restaurant, Roots Coastal Kitchen Restaurant, and Iguanas Cocina Puertorriqueña Restaurant we take pride in curating exceptional dining experiences. To ensure that all guests can be part of such an experience in an effective manner, we have implemented the following cancellation fee policy:

1. CANCELLATION NOTICE:

We understand that plans can change. If you need to cancel your reservation, please do so at least 24 hours in advance. Cancellations made within this period will not incur any fees.

2. LATE CANCELLATIONS AND NO-SHOWS:

If a reservation is canceled less than 24 hours prior to the reservation time, or if you do not show up for your reservation, a cancellation fee of \$35 per guest will be charged to the credit card on file.

Our cancellation fee policy allows us to manage our reservations and guest dining experience more effectively, ensuring we can provide the highest level of service to all our guests. When a reservation is canceled on short notice or a guest does not show up, it impacts our ability to accommodate another guest who may have wanted to dine with us.

We appreciate your understanding with this policy. If you have any questions or need to make changes to your reservation, please do not hesitate to contact our Restaurant Reservation desk at (787)-888-6000 ext. 5220 or via email.

Email: restaurants@wyndhamriomar.com