



THE TIDES

RIVIERA MAYA

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THE TIDES ZIHUATANEJO AND THE TIDES RIVIERA MAYA NOW OFFERING TRADITIONAL MEXICAN "STREET FOOD" AND COOKING CLASSES

Playa del Carmen, Mexico (September 1, 2010) – The Tides Riviera Maya and **The Tides Zihuatanejo**, two of Mexico's most exclusive beachfront resorts, are excited to introduce traditional Mexican "street food" concepts to their wide range of culinary offerings. Both of these luxurious hotels utilize local ingredients and methods to create the "Antojeria," a place where guests can indulge in Mexican snacks in a traditional market setting.

The Tides Zihuatanejo brings the kitchen to the beach so that guests can enjoy Mexican "Antojitos" ("little snacks") just steps from their daybeds every afternoon. The chefs at Tides Zihuatanejo use traditional techniques to prepare various small plates, including mixing fresh salsas in stone molcajetes and creating hand-made flour tortillas on-property. These mouth-watering Antojitos are available daily from noon to 7 p.m. and include a variety of quesadillas, sopes and tostadas, each accompanied by homemade guacamole and salsas. During this time, guests also have the opportunity to learn the methods and processes behind the preparation from the resort's culinary experts.

The Tides Riviera Maya brings the same street food concept to an exciting dinner setting. On Tuesday evenings, an authentic market is set up and guests can watch their food being prepared right in front of them. To start, visitors nibble on empanadas, organic chicken "flautas," green and red "pelliscada" or corn "tamal." After enjoying a refreshing bowl of Ibes Soup, diners can indulge in a variety of entrees, including tacos, tostadas, carnitas and other delectable Mexican dishes. Each menu item can also be perfectly paired with one of many local Mexican beers available at the resort, including Montejo Pilsner, Mexicali Boutique Premium Beer, Victoria Viena Red Beer, Bohemia Munich Beer and Negra Modelo.

Both Tides resorts boast gourmet dining options, including the signature **La Marea Restaurant**, which specializes in authentic Mexican, Mediterranean and Mayan cuisine. At The Tides Riviera Maya, guests can enjoy private dining or take part in cooking classes at the Casita Maya, an outdoor ancient Mayan kitchen constructed of rustic wooden branches and a palapa roof. At The Tides Zihuatanejo, wine aficionados have the opportunity to experience a six-course tasting menu in La Cava, the property's wine cellar, where they are surrounded by more than 1,000 bottles of wine from the Baja region of Mexico. Those seeking a more hands-on culinary experience can participate in cooking classes with the chefs at Tides Zihuatanejo, who will accompany them on a trip to the town market to shop for local ingredients to create the ultimate Mexican meal. Once they return to the resort, the chefs will work with the guests to prepare their dishes in a beautiful beachside setting.

For additional information on **The Tides Riviera Maya** or to make a reservation please visit www.tidesrivieramaya.com or call +52 984-877-3000. For additional information on **Tides Zihuatanejo** or to make a reservation please visit www.tideszihuatanejo.com or call +52-755-555-5500.

About The Tides

The Tides collection of hotels and resorts enjoys superlative coastal locations and chic-by-the-shore settings that invite guests to unwind and reconnect. Each Tides destination offers culturally inspired leisure and wellness experiences delivered with style, spirit and intuitive service. With The Tides South Beach in Miami, Florida as its flagship, the collection also includes The Tides Riviera Maya on Mexico's Yucatan Peninsula and The Tides Zihuatanejo on Mexico's Pacific Coast. Forthcoming developments include The Tides Sugar Beach on the Caribbean island of St. Lucia, which is currently operating as Jalousie Plantation.

The official website for The Tides is www.thetidesresorts.com.

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