



## **CIRQUE DU SOLEIL JOYÀ CELEBRATES ITS FIFTH ANNIVERSARY WITH A REIMAGINED MENU AS THEATRICAL AS THE SHOW ITSELF**

*JOYÀ's coveted dinner experience debuts a whimsical new offering inspired by local ingredients and traditional Mexican cuisine*

**Mexico City, November 12, 2019** - Cirque du Soleil JOYÀ – the only Cirque du Soleil show in the world that includes a culinary experience – celebrates its fifth anniversary with the unveiling of a brand new haute-cuisine menu, masterfully-crafted by Grupo Vidanta's Executive Chef Alexis Bostelmann. Since its launch in 2014, Cirque du Soleil JOYÀ has become one of the most critically acclaimed and popular attractions in Mexico.

The gastronomic experience is a prelude to the Cirque du Soleil show, which can only be seen at Vidanta's Riviera Maya resort. Chef Bostelmann showcases his creative culinary acumen to the fullest and offers a renewed experience complimented by extraordinary artistic touches that immerse guests in an unforgettable adventure from the moment they taste the first course.

"Each element of this magnificent show served as my inspiration, where imaginative curiosity is met with unexpected discovery. My goal was to present a menu rooted in historical meaning that parallels the show's beloved storyline so that once the performance begins, guests will connect all the details for a completely immersive theatrical experience," Bostelmann said.

The meticulous reinvention of JOYÀ's gastronomic experience took Chef Bostelmann and his team of approximately 70 people more than six-months to conceive and create. From chocolate imported from the state of Tabasco, to lobster from the Caribbean coast, each course boasts locally-sourced ingredients, inspired by traditional Mexican dishes. The result is an immersive culinary experience like no other.

The show's dining experience begins with a playful salad of edible flowers, Iberian ham, optional pre-Hispanic protein, served with a decadent lobster taco, sweet potato and fresh ceviche made from the catch of the day seasoned with coconut, mint and passion fruit; a perfect balance of flavors.

The culinary journey continues as a glass chest of jewels is served, featuring a mini shrimp skewer and seaweed salad topped with a delicate pearl made of coconut milk. Then, a



choice of salmon with a chili sauce and a beet crust, or a dish inspired by the show's prehistoric tableau: steak presented in a meteor rock with a braised rib – meant to resemble the bone of a dinosaur - served with garden fresh vegetables and a ginger, coconut and sweet potato mash.

In order to ensure that every guest can enjoy the full gastronomic experience, chef Bostelmann created a new vegetarian option, an odyssey of flavors: quinoa risotto with pickled cauliflower beet, and an exquisite avocado mash presented in a storied, travel trunk. For young children, a delectable pasta option is served.

The majestic ending to this one-of-a kind experience is the illustrative dessert plated within the pages of "*Le tableau périodique des pâtisseries*" book. This show stopping presentation offers a new decadent flavor profile that juxtaposes bitter and sweet, rich and airy, that enables guests to enjoy and engage with the variety of elements layered throughout the final course.

With more than 1,650 shows and 900,000 visitors, Cirque du Soleil JOYÀ is a bona fide success. And the new gastronomic experience promises to surprise and delight all those who have already seen this extraordinary show as well as those who will be visiting it for the first time. Cirque du Soleil JOYÀ is presented at the Cirque du Soleil Theatre at Vidanta Riviera Maya.

For further information or to buy tickets, please visit [www.cirquedusoleil.com/joya](http://www.cirquedusoleil.com/joya)

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**About Cirque du Soleil:**

JOYÀ is Cirque du Soleil's 36th production since 1984. Cirque du Soleil is primarily a creative content provider for a wide variety of unique projects. In addition to shows, the company, which has its International Headquarters in Montreal, extends its creative talent to other spheres of activity. While maintaining stringent standards of artistic quality and originality, Cirque du Soleil brings to innovative projects the same energy and spirit that characterize each of its shows. Cirque du Soleil is a Quebec-based organization providing high-quality artistic entertainment. Since its beginnings in 1984, close to 200 million spectators in over 450 cities on six continents have been thrilled by Cirque du Soleil. For more information about Cirque du Soleil, visit [www.cirquedusoleil.com](http://www.cirquedusoleil.com).



CIRQUE DU SOLEIL



**About Cirque du Soleil JOYÀ:**

JOYÀ, the first Cirque du Soleil resident show in Mexico, combines culinary and performing arts in an intimate theater setting to engage the audience's five senses. Drawing on Mexico's history and heritage, JOYÀ tells the story of an alchemist and his granddaughter embarking on a quest to uncover the secrets of life. It is a thrilling, whimsical show in which joy, courage and friendship conquer all! Live at Vidanta Riviera Maya.

**About Vidanta:**

As [Grupo Vidanta](#)'s luxury vacationing brand, Vidanta boasts an impressive portfolio of entertainment and destination resorts along the most coveted beaches in Mexico including Nuevo Vallarta, Riviera Maya, Los Cabos, Acapulco, Puerto Peñasco and Puerto Vallarta. At the Vidanta destinations, guests can stay in luxury resort hotels that include Grande Luxxe, The Grand Bliss, The Grand Mayan, The Bliss and Mayan Palace. Innovative partnerships include collaborations with the creative visionaries at Cirque du Soleil to create JOYÀ—a permanent theatrical and culinary experience in Riviera Maya. Vidanta has also partnered with global hospitality company Hakkasan Group on an exclusive, long-term agreement to debut new nightlife, daylife and dining experiences. The first collaboration in this partnership includes the recently opened OMNIA Dayclub, Casa Calavera and SHOREbar at Vidanta Los Cabos. Recent launch announcements include the introduction of The Estates, a premier resort offering high-end details, plush amenities and lavish vacation experiences, another unique experience where you can enjoy the best of nature, lounging, and water attractions in one gorgeous setting with the opening of its luxury waterpark, Jungala, and the expansion into luxury cruising with the introduction of Vidanta Cruises.

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