

ASIÁTICO

A P P E T I Z E R S

- TUNA SASHIMI / \$160 MX**
Tuna soaked in ponzu sauce with yellow lemon
- TUNA TOSTADAS / \$90 MX**
Tuna on crispy rice sheets and coriander dressing
- VIETNAMISE ROLL / \$130 MX**
Rice paper stuffed with vegetables and lettuce with sweet and sour sauce and peanuts
- SPRING ROLLS / \$140 MX**
Crispy rolls of thin pastry filled with pickled vegetables in rice vinegar, sesame oil and peanut
- CHICKEN WONTON / \$150 MX**
Crispy pastry stuffed with chicken, peppers, sesame curry in plum sauce
- SAMBAL PORK RIBS / \$170 MX**
Pork ribs in a sambal sauce (variety of oriental chiles)
- EVYABURA PRAWN / \$220 MX**
Breaded shrimp with creamy shiitake rice and mango sauce
- BEEF SATAY / \$150 MX**
Skewered spiced beef in peanut sauce served on steamed rice

V E G A N

- VEGETABLES AU SESAME / \$130 MX**
Variety of vegetables sautéed with sesame oil, soy sauce and peanuts
- SHOKUBUTSU / \$200 MX**
Quinoa cooked in white wine in the wok with vegetables marinated with ginger and rice vinegar
- STUFFED EGGPLANTS / \$210 MX**
Grilled eggplants stuffed with rice and, almond and peanuts

S A L A D S

- TATAKI SALAD / \$130 MX**
Variety of lettuce with red tuna and thai dressing
- SOM TAM SALAD / \$130 MX**
Traditional thai salad of green papaya, variety of vegetables, chilli peppers and lime

S O U P S

- TOM YAM GONG / \$180 MX**
Harusame glass noodles soup with shrimp, julienne vegetables and shiitake mushrooms
- TOM KA GAI / \$140 MX**
Chicken soup with rice noodles, and Thai chili peppers

R I C E

- BASMATI RICE / \$160 MX**
Scented rice sautéed with ginger vinaigrette, nuts, herbs and grains

P A S T A

select your protein and sauce with your Pad Thai or Yaki Udon:

PROTEIN	SAUCE
- Beef	- Sriracha
- Chicken	- Dragon
- Shrimp	- Teriyaki
- Mixed	

- PAD THAI / \$220 MX**
Mix vegetables sautéed in wok, with rice pasta eggs, peanut and fish sauce
- YAKI UDON / \$240 MX**
Mix vegetables sautéed in wok with udon noodles

Traditional japanese rice, steamed and served with fresh ingredients, ponzu sauce and eel sauce

- **TATAKI BOWL / \$250 MX ***
Tuna tataki, onion, serrano chile, ikura, avocado
- **CRUST BOWL / \$120 MX**
Shrimp, surimi, cream cheese, cucumber
- **TUNA BOWL / \$120 MX**
Tuna, cucumber, avocado, cream cheese

*Not part of the All-Inclusive Plan

P O K E B O W L S

- **GREEN BOWL / \$150 MX**
Wakame, cucumber, tofu, nori, lettuce, spinach, kiwi, sesame seeds
- **TROPICAL BOWL / \$120 MX**
Fish, fruits, jicama, avocado, cucumber, carrot, masago
- **LIGHT BOWL / \$150 MX**
Salmon, avocado, cucumber, wakame, nori

M A I N D I S H E S

HINDU DUCK
\$250 MX
Marinated duck in 5 spices sealed on the grill served with red curry, vegetables and sweet potato puree

CHICKEN CURRY
\$210 MX
Chicken breast marinated with Garam Masala with vegetables in the wok with yellow curry

TOM KAPSUN
\$225 MX
Breaded pork served with tempura vegetables, basmati rice and tamarind sauce

THAI-STYLE FISH
\$200 MX
Deep - fried catch of the day marinated, served with steamed rice

ORANGE CHICKEN
\$210 MX
Deep-fried cubed chicken breast sauteed with bell peppers and cambray onions

TERIYAKI CHICKEN
\$210 MX
Deep-fried diced chicken sauteed with bell peppers and cambray onions

SWEET AND SOUR PORK
\$225 MX
Breaded pork with wheat and spices sauteed with bell peppers and cambray onion

