



paó

# PAO MENUS

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**DINNER**

**SWEETS**

**SUMMER MENU**

*Items can be made Gluten Free, Lactose Free or Vegan upon request  
When placing your order, please let your server know about your diet needs*

## DINNER

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### CRUDO

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Kinilaw 🌿 🥚 \* 🌱  
*Cobia, Heart of Palm,  
 Coconut Milk, Red Onion, Cilantro*  
 20

Honeydew Aquachile 🌿 🥚 🌱  
*Avocado, Serrano Chili,  
 Green Apple*  
 20

Toro 🥚 \*  
*Fatty Tuna Belly, Dried  
 Mango, Green Almond,  
 Spring Flower Dashi*  
 34

Hamachi \*  
*Ramps, Spring Pea Salad,  
 Buttermilk Vinaigrette*  
 20

Fluke 🥚 \*  
*Shio Kombu, Ponzu, Cherry Bomb  
 Radish, Asian Pear, Seaweed Oil*  
 20

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### SMALL

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Unicorn 🌿  
*Sea Urchin, Grilled Sweet Corn Pudding,  
 Sake Aioli, Chile de Árbol, Lime*  
 27

A5 Miyazaki Wagyu Carpaccio \*  
*Truffle Karokke, Warm Bone Marrow  
 Vinaigrette, Comte, Yuzu Kosho*  
 38

Salad 🌿 🥚 🌱  
*Napa Cabbage, Fermented Honey, Citrus,  
 Nuts & Seeds, 24 Month Aged Parmesan*  
 15

Fried Chicken 🌿 🥚  
*Sweet Chili Sauce, Roasted Banana Ketchup, Jalapeño*  
 17

Green Strawberry Gazpacho 🌿 🥚 \* 🌱  
*Shaved Foie Gras,  
 Marcona Almond, Shiso*  
 14

Gulay Curry 🌿 🥚 🌱  
*Variations of Vegetables, Thai Chili,  
 Aromatic Herbs*  
 16

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\* Pao supports sustainable Bluefin tuna through Kindai University aquaculture

🌿 Gluten Free    🥚 Lactose Free    🌱 Vegan    \* Raw

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 TO SHARE
 

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Whole Aged Pekin Duck 🌿 🥚  
*Tom Ka Rice, Maple Fish Sauce,  
 Seasonal Pickles, Aromatic Herbs, Kimchi*  
 75

Smoked Shortrib Asado 🌿  
*72-Hour Wagyu Beef, Atchara, Seasonal  
 Pickles, Japanese Sweet Potato Purée*  
 65

Roasted Fish 🌿 🥚  
*Cilantro, Chili “Patis,”  
 Garlic-Ginger Rice*  
 35

1lb Wagyu Ribeye 🌿 🥚  
*Goat’s Milk Butter, Koji, Pickled Chili,  
 Brassica, Japanese Sweet Potato*  
 95

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 SPECIALTY RICE
 

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Chirashi 🌿 🥚 \*  
*Satsuki Sushi Rice, “Select” Raw Fish,  
 Roe, Caviar, Pickled Vegetables,  
 Fresh Wasabi, Aged Tamari*  
 39

Bamboo Rice 🌿  
*Cooked in the style of Risotto, Spring Peas,  
 Black Truffle, Burrata, Shitake XO*  
 35  
 OPTIONAL: ADD TRUFFLE MP

‘Arroz con Pollo’ 🌿 🥚  
*Volcano Rice, Smoked Carrot, Aioli,  
 Crispy Chicken, Pickles*  
 27

Pork Adobo Rice 🌿 🥚  
*Ginger-Jasmine Rice, Pork Adobo, Fried  
 Duck Egg, Cilantro, Green Mango Pico*  
 25

Short Rib Rice 🌿 🥚  
*Koshihikari Rice, Smoked Short Rib,  
 Wild Mushrooms, Seasonal Pickled  
 Vegetables, Aioli, Watercress*  
 30  
 OPTIONAL: ADD TRUFFLE MP

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## SWEETS

Milk Bread  
*Dragon Fruit, Shaved Ice,  
 Pandan, Coconut Ice Cream*

12

Roasted Tea Meringue  
*Organic White Chocolate,  
 Kaffir Lime-Mango Sorbet,  
 Orange Honey*

12

Dirt Cup  
*Cheesecake Pudding, Dried  
 Chocolate Mousse, Passionfruit,  
 Preserved Rose, Pistachio*

12

Volcanic Earth  
*Cocoa, Cardamom Toffee,  
 Yuzu Chocolate Mousse,  
 Mandarin Sorbet*

12

Sweet Corn Ice Cream Sando  
*Rhubarb Confit, Cajeta,  
 Local Palmetto Honey,*

12

White Alba Truffle  
 Ice Cream  
 15 PER SCOOP

## DESSERT WINES

|                                                                                               | OZ | GLASS | BOTTLE |
|-----------------------------------------------------------------------------------------------|----|-------|--------|
| Ice Wine, Inniskillin <i>Vidal</i> , Canada · 375ml                                           |    | 25    | 150    |
| Sauternes, Château Roûmieu-Lacoste · 750ml                                                    |    | 15    | 115    |
| Madeira, Rare Wine Co. <i>Boston Bual</i> · 750ml                                             |    | 15    | 125    |
| Late Harvest Vouvray, Huët <i>Clos du Bourg<br/>   Première Trie Moelleux</i> , Loire · 750ml |    | 20    | 160    |
| Chateau d'Yquem<br>Sauternes Premier Cru Supérieur, 1999 · 375ml                              | 50 |       | 700    |

## ROYAL TOKAJI

*"Wine of kings, king of wines"*—LOUIS XV

*"Utterly profound..."*—100 POINTS, NEAL MARTIN, WINE ADVOCATE ON 2007 ROYAL TOKAJI ESSENCIA

Tokaji *Essencia*, Royal Tokaji Company, Hungary, 2007 90 PER SPOON 1200 HALF BOTTLE

## PANTHER COFFEE

Chemex Coffee · 6  
 Single Espresso · 6  
 Double Espresso · 10  
 Cappuccino · 6  
 Caffè Latte · 6  
 Macchiato · 6  
 Caffè Mocha · 6  
 Hot Chocolate · 6

## JO JO TEA

6

| BLACK             | GREEN & OOLONG       | HERBAL            |
|-------------------|----------------------|-------------------|
| Earl Grey         | Green Jasmine Pearls | Chamomile Flowers |
| English Breakfast | Peach Oolong         | Organic Rooibos   |
| Organic Chai      | Genmaicha            | Peppermint        |

## SUMMER MENU

\$55 PER PERSON

CHOOSE ONE FROM EACH COURSE

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### FIRST COURSE

#### Kinilaw

*Cobia, Hearts of Palm, Coconut Milk & Vinegar,  
Red Onion, Cilantro*

#### Salad

*Napa Cabbage, Citrus, 24 Month Aged Parmesan,  
Nuts & Seeds*

#### Fried Chicken

*Sweet Chili Sauce, Roasted Banana Ketchup, Jalapeno*

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### SECOND COURSE

#### Wagyu Beef

*Flat Iron, Yuzu Kosho, Umeboshi, Japanese Sweet Potato Puree*

#### Roasted Fish

*Chili "Patis," Cilantro, Ginger-Garlic Jasmine Rice*

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### DESSERT

#### Semifreddo

*Smoked Local Honey, Strawberries, Thai Basil*

#### Crispy Goat's Milk Cheesecake

*Passion Fruit-Orange, Dulcey Chocolate Foam*

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*Menu items subject to change*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Several menu items may contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy and gluten. Inform your server if you have a food allergy.*

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*Applicable taxes and an 18% service charge will be added to all checks.*

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FAENA HOTEL MIAMI BEACH

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