



paow

PAO MENUS

DINNER

SWEETS

SUMMER

*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

CRUDO

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

Hamachi *
 Ramps, Spring Pea Salad,
 Buttermilk Vinaigrette
 20

Tuna Escabeche 🥬 *
 Akami, Passionfruit, Grilled Myoga,
 White Soy, Avocado, Sesame
 20

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

SMALL

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

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

Grilled Alaskan King Crab 🌿
 Umeboshi Butter, Crab XO, Thai
 Chili, Mango, Whipped Shiso
 32

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

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

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

PERFECT BITES

Ora King Salmon Butter
 Poached in Aromatic Oil, Toasted Bread, Crème Fraîche
 6

Wagyu Beef Tongue Nigiri
 Binchotan Grilled, Kombu Worcestershire, Fresh Wasabi
 6

A5 Japanese Wagyu & Truffle Nigiri
 25

Caviar Sandwich
 ¼ oz Russian Osetra, Crème Fraîche,
 Pickled Scallion, Pan de Sal
 35

* Pao supports sustainable Bluefin tuna through Kindai University aquaculture

🌿 Gluten Free 🥬 Lactose Free 🌱 Vegan * Raw

Symbolled items can be made Gluten Free, Lactose Free or Vegan upon request. When placing your order, please let your server know about your dietary restrictions.

CHEF'S CREATIONS

Crispy Prawn Lumpia
*Herb Crepe, Red Shiso, Fingerlime,
 Chili Peanut, Sorrel Salad*
 18

Soft Shell Crabs
*Umeboshi Butter, Pickled Chili,
 Green Strawberry, Sunflower*
 45

TO SHARE

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

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

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

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

SPECIALTY RICE

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

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

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

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

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

* Pao supports sustainable Bluefin tuna through Kindai University aquaculture

🌿 Gluten Free 🥚 Lactose Free 🌱 Vegan * Raw

Symbolled items can be made Gluten Free, Lactose Free or Vegan upon request. When placing your order, please let your server know about your dietary restrictions.

SWEETS

Halo Halo
*Candied Cashews, Fresh
 Fruit, Shaved Ice, Pandan
 Mochi Ice Cream, Berry Water*
 14

Coconut Shell
*Cocoa Dirt, Kalamani
 Greek Yogurt,
 Banana Cru, Ginger
 Lime Ice Cream*
 14

Crispy Goat's Milk Cheesecake
*Passion Fruit-Orange Jam, Cajeta,
 Dulcey Chocolate Foam*
 14

Semifreddo
*Smoked Local Honey, Strawberry,
 Okinawa Sugar Crumble,
 Black Sesame
 Meringue, Thai Basil*
 14

Namelaka
*Gianduja Cremeux,
 Chocolate Pecan,
 Nashi Pear, Whiskey
 'Wood' Cask Ice Cream*
 14

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 Première Trie Moelleux</i> , Loire · 750ml		20	160
Chateau d'Yquem 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
 Earl Grey
 English Breakfast
 Organic Chai

GREEN & OOLONG
 Green Jasmine Pearls
 Peach Oolong
 Genmaicha

HERBAL
 Chamomile Flowers
 Organic Rooibos
 Peppermint

SUMMER MENU

\$55 PER PERSON

CHOOSE ONE FROM EACH COURSE

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

SECOND COURSE

Wagyu Beef

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

Roasted Fish

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

DESSERT

Semifreddo

Smoked Local Honey, Strawberries, Thai Basil

Crispy Goat's Milk Cheesecake

Passion Fruit-Orange, Dulcey Chocolate Foam

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.

*

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

FAENA HOTEL MIAMI BEACH

3201 Collins Ave, Faena District Miami Beach
+1 305 534 8800 / www.faena.com