



paó

PAO MENUS

DINNER

SWEETS

NEW YEAR'S EVE DINNER

NEW YEAR'S EVE DINNER (VEGAN)

*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 (R)
*Cobia, Heart of Palm,
 Coconut Milk, Red Onion, Cilantro*
 20

Maguro (G)
*Ginger Vinaigrette, Yuzu,
 Preserved Grapefruit, Shiso*
 22

Scallop (G)
Black Truffle Dashi, Celery, Scallion
 25
Add Truffle · MP

Hamachi (R)(G)
*Ponzu Jelly, Tomatoes,
 Watermelon Radish*
 20

Toro Aguachile (R)
*Avocado, Tomatillo, Cucumber,
 Charred Habanero*
 32

SMALL

Unicorn (L)
*Sea Urchin, Grilled Sweet Corn Pudding,
 Sake Aioli, Chile de Árbol, Lime*
 28

Salad (L)(v)
*Napa Cabbage, Fermented Honey, Citrus,
 Nuts & Seeds, 24-Month Aged Parmesan*
 15

Grilled Alaskan King Crab (L)
*Umeboshi Butter, Crab XO, Thai
 Chili, Mango, Whipped Shiso*
 30

A5 Miyazaki Wagyu Carpaccio (R)(G)(L)
*Truffle Karokke, Warm Bone Marrow
 Vinaigrette, Comte, Yuzu Kosho*
 35
Add Truffle · MP

Fried Chicken
Sweet Chili Sauce, Roasted Banana Ketchup, Jalapeño
 18

Mushroom “Bistek” (v)(L)
*Slow Cooked Portabello, Charred Onion,
 Brown Butter, Soy, Pickled Chili*
 20

* Pao supports sustainable Bluefin tuna through Kindai University aquaculture

☞ Gluten Free ☞ Lactose Free ☞ Vegan * Raw

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LARGE

Whole Aged Peking Duck
*Tom Ka Rice, Maple Fish Sauce,
 Seasonal Pickles, Aromatic Herbs, Kimchi*
 80

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

Roasted Fish
Cilantro, Chili Patis, Garlic-Ginger Rice
 55

Wagyu Strip Adobo (L)
*Mishima Reserve, Kombu, Black Truffle
 Adobo, Maitake, Japanese Sweet Potato*
 115
Add Truffle · MP

SPECIALTY RICE


Chirashi (R)
*Satsuki Sushi Rice, Select Raw Fish,
 Roe, Caviar, Pickled Vegetables,
 Fresh Wasabi, Aged Tamari*
 35


Curry Rice (v)
*Variations of Vegetables, XO, Thai
 Chili, Aromatic Herbs*
 25

'Arroz con Pollo'
*Volcano Rice, Smoked Carrot, Aioli,
 Crispy Chicken, Pickles*
 25

Sisig Rice
*Crispy Pork, Toasted Garlic Rice, Chili,
 Black Vinegar, Fried Egg*
 25

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 Gluten Free

 Lactose Free

 Vegan

* Raw

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SWEETS

Coconut Shell
Cocoa Dirt, Avocado Banana Cream
Exotic Fruit, Lemongrass Ice Cream
 12

Buttermilk Panna Cotta
Green Apple -Cru, Fennel Seed Crumble
Pear-Apple Sorbet
 12

Frozen Praline Bar
Meyers Lemon Ice Cream, Hazelnut Meringue,
Raspberry-Red Pepper Confit
 12

Coffee Cremeux
Bahibe Chocolate Cake,
Cocoa Nib Crisp, Baileys Toffee
 12

DESSERT WINES

	OZ	GLASS	BOTTLE
Ice Wine, Inniskillin <i>Vidal</i> , Canada · 375ml		25	150
Pinot Gris, <i>Vendages Tardives</i> , JB Adam, Alsace · 750ml		18	150
Sauternes, Château Doisy-Védrières 2015 · 375ml		15	75
Madeira, Rare Wine Co. <i>Boston Bual</i> · 750ml		15	125
Late Harvest Vouvray, Huët <i>Clos du Bourg</i> <i>Première Trie Moelleux</i> , Loire · 750ml		20	160
Chateau d'Yquem Sauternes Premier Cru Supérieur, 2005 · 750ml	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

NEW YEAR'S EVE DINNER

PRIX FIXE \$95

1ST

Golden Ossetra Caviar
*Hamachi Tartare, Pineappleboshi,
Cucumber, Avocado*

Kinilawin
*Maine Lobster, Japanese Uni,
Preserved Jackfruit, Thai Chili*

2ND

Miyazaki A5 Wagyu Carpaccio
Smoked Adobo, Sushi Rice Croquettes, Pan de Sal

3RD

Foie Gras & Alaskan King Crab Rice
Duck Egg, Shishito Pepper, XO

72 Hour Smoked Shortrib Asado
*Truffles, Japanese Sweet Potato, Lychee
Pickles, Karokke, Shiso Sauce*

4TH

Warm Banana-Passionfruit Crispy Dumpling
Exotic Fruit, Aged Rum Ice Cream

Manjarie Chocolate Cremeux
*Cocoa Genoa Bread, Spiced Toffee,
Thai Coconut Sorbet*

HOSTED BEVERAGES

Perrier-Jouët *Grand Brut*
Perrier-Jouët *Blason Rosé*

Absolut Elyx Vodka
Avión Silver Tequila
Plymouth Gin

Bacardi Maestro Rum

Chivas 12 Scotch Whiskey

Smooth Ambler 'Old Scout' American Whiskey

House Red and White Wines

Corona
Heineken
Peroni

NEW YEAR'S EVE DINNER VEGAN

PRIX FIXE \$95

1ST

Black Truffle
*Vichyssoise, Olive Oil Poached Potato,
Whipped Truffle Tofu, "Caviar"*

Kinilawin
*Hawaiian Hearts of Palm, Preserved
Jackfruit, Thai Chili, Black Pepper*

2ND

Mushroom Carpaccio
Smoked Adobo, Conserva, Sushi Rice Croquettes

3RD

Tom Ka Rice
Winter Vegetables, Coconut, Aromatic Herbs, Lime

Grilled Watermelon Bistek
Charred Onion, Kalamansi, Green Papaya, Peanut

4TH

Frozen Coconut Shell
*Exotic Fruits, Banana-Avocado Cremeux,
Coconut-Lemongrass Ice Cream*

HOSTED BEVERAGES

Perrier-Jouët *Grand Brut*
Perrier-Jouët *Blason Rosé*

Absolut Elyx Vodka
Avión Silver Tequila
Plymouth Gin

Bacardi Maestro Rum
Chivas 12 Scotch Whiskey

Smooth Ambler 'Old Scout' American Whiskey

House Red and White Wines

Corona
Heineken
Peroni

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

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