



paow

PAO MENUS

DINNER

MIAMI SPICE MENU

DESSERT

*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

Hamachi (R)(G)
Lychee Vinaigrette,
Radishes, Green Apple
 21

Sunomono
Octopus, Smashed Cucumber
Salad, Burnet, Shaved
Onion, Avocado, Sesame
 20

Madai (R)(G)
White Ponzu Jelly, Passion Fruit,
Asian Pear, Chili, Sorrel
 21

Toro (G)(L)
Binchotan Grilled,
Ramps, Buttermilk, Green
Grapes, Honshimeji
 27

SMALL

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

Grilled Watermelon
Nam Tok (L)(v)
Fish Sauce Vinaigrette,
Candied Peanuts, Tomato,
Herbs, Crispy Shallots
 16


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


This Season's Salad (G)(L)(v)
Greens, Vegetables, and Flowers
from this week's Harvest,
Crunchy Grains, Nut & Seed
XO, Honey Vinaigrette
 16

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

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 Duck Ssam (L)
9 Accompaniments
70

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 Flat Iron Adobo (L)
Mishima Reserve, Kombu, Black Truffle
Adobo, Maitake, Japanese Sweet Potato
85
Add Truffle · MP

SPECIALTY RICE


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


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

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

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

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SWEETS

Nashi Pear (G) (L) (N)
Tonka Bean Mousse, Hazelnut Cremeux,
White Chocolate Ganache
 14

Yin Yang Lychee
 Ice Cream Sphere (G) (L) (N)
Warm Chocolate Espuma, Quinoa Lime Crumble
 14

Coconut Tapioca
Fresh Seasonal Fruits,
Burnt Coconut Sorbet
 14

Guanaja Namelaka (G) (L) (N)
Yuzu Cake, Lemongrass Gelée,
Green Curry Ice-Cream
 14

DESSERT WINES

	OZ	GLASS	BOTTLE
Ice Wine, Inniskillin <i>Vidal</i> , Canada · 375ml		25	150
Sauternes, Château Doisy-Védrières 2015 · 375ml		15	75
Madeira, Rare Wine Co. <i>Boston Bual</i> · 750ml		15	125
Chateau d'Yquem Sauternes Premier Cru Supérieur, 2007 · 750ml	70		900
Far Niente Dolce, Napa Valley 2012 · 375ml			135
Moscato d'Asti, Michele Chiarlo <i>Nivole</i> , Piemonte · 375ml	12	40	

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

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

(G) Gluten (L) Lactose (N) Nuts

MIAMI SPICE MENU

\$39 per person– Choose one from each course

Available on Tuesday through Saturday / From August 1 - September 30, 2019

*price excludes tax & gratuity

· FIRST COURSE ·

CHOICE OF:

Kinilaw

*Cobia, Heart of Palm, Coconut Milk,
Red Onion, Cilantro*

Scallop Tataki

Stone Fruit, Chili, White Ponzu, Sorrel

Fried Chicken

Sweet Chili Sauce, Roasted Banana Ketchup, Jalapeño

ADDITIONAL COURSE OPTION
SUPPLEMENT \$18

Unicorn

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

· SECOND COURSE ·

CHOICE OF:

Roasted Fish Nam Tok

*Herb Salad, Fish Sauce Vinaigrette,
Spicy Peanut, Crispy Shallot*

Mushroom Bistek

*Slow Cooked Portobello, Soy, Brown Butter,
Charred Onion, Pickled Chili*

Sisig Rice

*Crispy Pork, Toasted Garlic Rice, Lime,
Black Vinegar, Fried Egg*

SUPPLEMENT \$15

Smoked Shortrib Asado

*72-Hour Wagyu Beef, Atchara, Pickles, Japanese
Sweet Potato Purée*

· DESSERT ·

CHOICE OF:

Elderflower Peach Sorbet

*Almond Baba, Greek Yogurt Powder
Concorde Grape Syrup*

Bahibe Frozen Stone

*Green Pistachio Soil
Pineapple-Ginger, Coconut Daquoise*

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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