



*paó*

# PAO MENUS

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**DINNER**

**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



SMALL

This Season's Salad <i>V G L</i> <i>Greens, Vegetables, Cheese, Nut &amp; Seed XO, Paradise Honey</i>	16
Smashed Cucumber Salad <i>V G L</i> <i>Sunchoke Miso Yogurt, Thai Chili, Shiso, Parmesan</i>	12
Lumpia <i>G</i> <i>Coconut Spice, Butter Lettuce, Herbs, White Worcestershire</i>	16
Mushroom 'Bistek' <i>V L</i> <i>Slow Cooked Portobello, Soy, Brown Butter, Charred Onion</i>	20
Filipino Spaghetti <i>V G L</i> <i>Roasted Banana-Tomato Sauce, Aged Cheddar</i>	18
Koshihikari Risotto <i>L G</i> <i>Roasted Mushrooms, Caramelized Miso, Sunchoke Dulce de Leche</i>	30
Kare Kare <i>G</i> <i>Grilled &amp; Roasted Vegetables, Peanut Stew, Cilantro</i>	22



SMALL

Kinilaw <i>R</i> <i>Cobia, Heart of Palm, Coconut Milk, Vinegar</i>	20
Key West Pink Shrimp <i>Aguachile, Cucumber, Avocado, Sal de Gusano</i>	20
Hamachi <i>G R</i> <i>Pao Furikake, Rice Cakes, Strawberry, Fresh Wasabi</i>	25
Unicorn <i>L R</i> <i>Sea Urchin, Grilled Sweet Corn Pudding, Sake Aioli, Chile de Árbol, Lime</i>	28
Crispy Octopus <i>G</i> <i>Caramelized Miso Eggplant, Smoked Golden Raisin, Pine Nut</i>	20
Caviar <i>G L</i> <i>30g Regiis Ova Ossetra, Pan de Sal, Marinated Shitake, Crème Fraîche</i>	160
LARGE	
Roasted Fish <i>G</i> <i>Chili "Patis," Cilantro, Thai Basil, Mint, Garlic-Ginger Jasmine Rice</i>	55
Escabeche (limited quantity) <i>Whole Fried Fish, Naam Jim, Green Papaya, Cilantro</i>	55
Crab Rice <i>Duck Fat, Chinese Sausage, Fried Egg, Trout Roe, Squid Ink Aioli</i>	34



SMALL

Miyazaki A5 Wagyu Carpaccio <i>L R</i> <i>Truffle Karokke, Warm Bone Marrow Vinaigrette, Yuzu Kosho</i>	38
Fried Chicken <i>G</i> <i>Sweet Chili Sauce, Roasted Banana Ketchup, Jalapeño</i>	18
Lechón <i>Asian Pear Som Tum, Dried Shrimp, Peanut</i>	24
LARGE	
Smoked Shortrib Asado <i>L</i> <i>72-Hour Wagyu Beef, Atchara, Japanese Sweet Potato Purée</i>	65
Wagyu Striploin Adobo <i>L</i> <i>Mushroom Escabeche, Kombu, Black Truffle, Japanese Sweet Potato</i>	110

Add truffles  
MP

Wine pairings  
95 PP / 600 PP

PLEASE CHECK  
WITH YOUR SERVER  
FOR AVAILABILITY

G GLUTEN

L LACTOSE

V VEGETARIAN

R RAW

\* Pao supports sustainable Bluefin tuna  
through Kindai University aquaculture

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know about your dietary restrictions.

## SWEETS

12

Rice Crispy Bar (N)  
*Compressed Streusel, Guanaja Cremeux,  
 Almond Praline, Boysenberry Sorbet*

Honey Comb Pannacotta (L)  
*Chamomile Cake, Brown Butter  
 Dust, Lemongrass Ice Cream*

Corn Ice Cream Sando (G)(L)  
*Cajeta, Garrotxa Cheese, Local Honey*

Chai Tea Rock (G)(L)(N)  
*Caramelized Banana Bread, Passion-  
 Mango Marmalade*

## 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		38	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 2008 ROYAL  
 TOKAJI ESSENCIA

Tokaji *Essencia*, Royal Tokaji  
 Company, Hungary, 2008  
 90 PER SPOON

## AFTER DINNER DRINKS

## GRAPPA

Nonino Moscato 1.5oz · 22

Michele Chiarlo Grappa  
 di Barolo 1.5oz · 60

Rutini 1.5oz · 18

## PORT

Fonseca Bin 27 3oz · 18

Taylor Fladgate 20 Year 3oz · 28

Taylor Fladgate 40 Year 3oz · 60

## VITTORIA 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

Earl Grey  
 English Breakfast  
 Organic Chai

## GREEN &amp; OOLONG

Green Jasmine Pearls  
 Peach Oolong  
 Genmaicha

## HERBAL

Chamomile Flowers  
 Organic Rooibos  
 Peppermint

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

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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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