



PAO MENUS

**CLICK BELOW FOR YOUR
DINING SELECTION**

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** *GLV* 15
*Greens, Vegetables, Cheese,
Nut & Seed XO, Paradise Honey*
- Smashed Cucumber Salad** *GLV* 14
*Sunchoke Miso Yogurt,
Thai Chili, 24 Month Aged Parmesan*
- Mushroom 'Bistek'** *LV* 20
*Slow Cooked Portobello, Soy,
Brown Butter, Charred Onion*
- Filipino Spaghetti** *GLV* 18
*Roasted Banana-Tomato
Sauce, Aged Cheddar*
- Kare Kare** *G* 20
*Grilled & Roasted Vegetables,
Peanut Stew, Cilantro*



SMALL

- Kinilaw** *R* 18
*Cobia, Heart of Palm,
Coconut Milk, Vinegar*
- Key West Pink Shrimp** 20
*Aguachile, Cucumber,
Avocado, Sal de Gusano*
- Maguro** *GLR* 22
Citrus, Sesame, Thai Basil
- Unicorn** *LR* 28
*Sea Urchin, Grilled Sweet
Corn Pudding, Sake Aioli,
Chile de Árbol, Lime*
- LARGE
- Roasted Fish** *G* *Half/Whole*
*Chili "Patis", Cilantro,
Garlic-Ginger Rice* 39/65



SMALL

- Miyazaki A5**
Wagyu Carpaccio *L R* 40
*Truffle Karokke, Warm Bone Marrow
Vinaigrette, Yuzu Kosho*
- Fried Chicken** *G* 17
*Sweet Chili Sauce, Roasted
Banana Ketchup, Jalapeño, Thai Herbs*
- LARGE
- Smoked Shortrib Asado** *L* 65
*72-Hour Wagyu Beef, Atchara,
Japanese Sweet Potato Purée*
- Wagyu Striploin** *G L* 110
*Farro Miso, Mushroom Escabeche,
Shio Kombu, Black Truffle,
Japanese Sweet Potato*

Add Truffles
MP

Wine Pairings
95 pp / 600 pp

PLEASE CHECK WITH YOUR
SERVER FOR AVAILABILITY

G GLUTEN

L LACTOSE

R RAW

V VEGETARIAN

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** Pao by Paul Qui is proud to support
sustainable Bluefin tuna*

SWEETS

12

Cashew Stone (N)
Bahibe Chocolate Namelaka,
Salted Vanilla Toffee Banana Frozen Truffle

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

Yuzu Cheesecake (L)
Plum Wine Jelly, Greek Yogurt Meringue,
Blackberry Sorbet

Coconut Shell (V)
Chocolate Soil, Charred Mango,
Passion Fruit Cream

DESSERT WINES

	oz	glass	bottle
Ice Wine, Inniskillin Vidal, Canada · 375ml		25	150
Sauternes, Château Doisy-Védrines 2015 · 375ml		15	75
Madeira, Rare Wine Co. Boston Bual · 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 Nivole, 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

LAVAZZA COFFEE

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

JOJO TEA

6

BLACK

Earl Grey
English Breakfast
Organic Chai

GREEN & OOLONG

Green Jasmine Pearls
Peach Oolong
Genmaicha

HERBAL

Chamomile Flowers
Organic Rooibos
Peppermint

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

Menu items subject to change

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne 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. There is a risk associated with consuming raw oysters. You are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

*

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

FAENA HOTEL MIAMI BEACH

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