



PAO MENUS

CLICK BELOW FOR YOUR
DINING SELECTION

DINNER

DESSERT

MIAMI SPICE DINNER


*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

- GRILLED GREENS** *LV* 17
Frisee, Baby Gem, Kombu Butter,
Pine Nut Praline
- 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
- BRAISED GREENS** 20
Coconut Milk, Snow Pea Leaves,
Crab Fat, Shacha Sauce



TEMAKI

Avocado 16
Yuzu Juice, Crispy Garlic, Furikake,
Truffle

Mushroom' L 16
Feta Cream, Chives, Furikake


ADD TRUFFLES
MP

WINE PAIRINGS
95 pp / 600 pp

PLEASE CHECK WITH YOUR SERVER
FOR AVAILABILITY



SMALL



TEMAKI

Golden Ossetra Caviar ¼ oz 60

Toro *GR* 22
Akami *GR* 18
Fresh Wasabi, Yuzu Kosho,
Smoked Soy, Furikake

Ora King Toro *GR* 20
Ora King *GR* 16
Miso Marinade,
Fresh Wasabi, Ginger Juice

- KINILAW** *R* 19
Hamachi, Heart of Palm,
Coconut Milk, Vinegar
 - AGUACHILE** *R* 21
Scallop, Pineapple,
Black Lime, Sal de Gusano
 - UNICORN** *LR* 32
Sea Urchin, Grilled Sweet Corn
Pudding, Sake Aioli,
Chile de Árbol, Lime
- *Based upon availability*

LARGE

- ROASTED FISH** *G* Half/Whole
Chili *Patis*, Cilantro, 39/65
Garlic-Ginger Rice

- PANCIT NEGRO** 64
Rice Noodles, Diver Scallops,
Black Vinegar Aioli, Scallion

- G GLUTEN
- L LACTOSE
- R RAW
- V VEGETARIAN

FAENA HOTEL MIAMI BEACH



SMALL

- WAGYU BAO** *G* 18
XO Aioli, Pickled Cucumber
- FRIED CHICKEN** *G* 18
Sweet Chili Sauce, Roasted
Banana Ketchup, Jalapeño,
Thai Herbs

LARGE

- SMOKED SHORTRIB ASADO** *L* 69
72-Hour Wagyu Beef,
Atchara, Japanese Sweet
Potato Purée
- SHORTRIB RICE** 55
Shaoxing Soy, Yuzu Kosho Aioli,
Peanuts
- WAGYU TENDERLOIN** *L* 135
Adobo Sauce, Mushroom
Escabeche, Truffle,
Japanese Sweet Potato

Some 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.

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

SWEETS

14

Sans Rival (N) (L)
Cashew Meringue Layer Cake
Coffee Toffee
Espresso Ice Cream

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

Cocoa Pod (N) (L)
Hazelnut-passion Fruit Frozen Mousse
Illanka Oat Milk Ice Cream
Chocolate Sponge Rocks

Coconut Shell (V)
Yuzu Crumble, Red Berry,
Coconut-pandan Ice Cream

DESSERT WINES

	oz	glass	bottle
<i>Ice Wine, Inniskillin Vidal, Canada · 375ml</i>		25	150
<i>Sauternes, Château Doisy-Védrines 2015 · 375ml</i>		15	75
<i>Madeira, Rare Wine Co. Boston Bual · 750ml</i>		15	125
<i>Château d'Yquem Sauternes Premier Cru Supérieur, 2007 · 750ml</i>	70		900
<i>Far Niente Dolce, Napa Valley 2012 · 375ml</i>		38	135
<i>Moscato d'Asti, Michele Chiarlo Nivole, Piemonte · 375ml</i>	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) Vegan



MIAMI SPICE DINNER MENU

AUGUST – SEPTEMBER TUESDAY – SATURDAY

\$42 per person

FIRST COURSE

CHOICE OF

KINILAW

Hamachi, Heart of Palm,
Coconut Milk, Red
Onion, Cilantro

JAMÓN IBÉRICO TOMATO SALAD

Hirloom Tomato, Red Onion,
Candied Pistachio,
Strawberry Vinaigrette

FRIED CHICKEN

Sweet Chili Sauce, Roasted
Banana Ketchup, Jalapeño

ADDITIONAL COURSE
OPTION \$15

SCALLOP AGUACHILE

Tomatillo, Pineapple, Black
Lime, Sal de Gusano

SECOND COURSE

CHOICE OF

ROASTED FISH

Chili Patis, Cilantro,
Garlic-Ginger Rice

MUSHROOM BISTEK

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

SHORT RIB RICE

Fresno, Scallion, Xiao Xing Soy,
Yuzu Kosho Aioli, Peanut

SUPPLEMENT \$15

SMOKED SHORTRIB ASADO

72-Hour Wagyu Beef,
Atchara, Pickles, Japanese
Sweet Potato Puree

DESSERT

CHOICE OF

PEACH-CRU SORBET

Elderflower Baba,
Greek Yogurt Powder
Almond Namelaka

MILLE CREPES CAKE

Mascarpone Cream, Rhubarb
Strawberry Syrup

OAT MILK ILLANKA

ICE CREAM v

Cashew Crumble,
Coconut-Passion Fruit Toffee
Chocolate Cremeux

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

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