



PAO MENUS

CLICK BELOW FOR YOUR
DINING SELECTION

DINNER

DESSERT

MIAMI SPICE



*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



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 Marinate,
Fresh Wasabi, Ginger Juice



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



TEMAKI

Avocado 16

Yuzu Juice, Crispy Garlic,
Furikake, Truffle

Mushroom' *L* 16

Feta Cream, Chives, Furikake

- 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*

- SHORTRIB RICE** 55
Shaoxing Soy, Yuzu Kosho Aioli,
Peanuts

- WAGYU TENDERLOIN** *L* 135
Adobo Sauce, Mushroom Escabeche,
Truffle, Japanese Sweet Potato

LARGE

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

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

Some symbolled items can be made
Gluten-Free, Lactose-Free, or
Vegan upon request.

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please let your server know about
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ADD TRUFFLES
MP

WINE PAIRINGS
95 pp / 600 pp

PLEASE CHECK WITH YOUR SERVER
FOR AVAILABILITY

G GLUTEN

L LACTOSE

R RAW

V VEGETARIAN

FAENA HOTEL MIAMI BEACH

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

SWEETS

Kidavao Chocolate Stone (N) (G) (L)
 Black Tea Panna Cotta, Fresh Ginger,
 Lime Ice Cream
 14

Coconut Pandan Ice Cream (G) (L)
 Almond Cremeux, Mango Brunoise,
 Cashew Crumble
 14

Corn Ice Cream Sando (G) (L)
 Cajeta, Garrotxa Cheese,
 Local Honey
 14

Mille Crepes Cake (G) (L)
 Light Cream Cheese Mousse,
 Vanilla-Passion Fruit Syrup
 14

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
Château 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

JOJO TEA

7

LAVAZZA COFFEE

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

BLACK

Earl Grey
 English Breakfast
 Organic Chai

GREEN & OOLONG

Green Jasmine Pearls
 Peach Oolong
 Genmaicha

HERBAL

Chamomile Flowers
 Organic Rooibos
 Peppermint

JO JO TEA FAENA BLENDS

20

ENERGOS

Mate, Spearmint,
 Lemongrass, Ginger,
 Lavender

PAX

Hibiscus, Cinnamon,
 Star Anise, Spearmint,
 Lemongrass

AMOR

Hibiscus, Raspberry
 Leaf, Rose, Ginger

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



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MIAMI SPICE DINNER MENU

AUGUST – SEPTEMBER TUESDAY – THURSDAY

\$42 per person

FIRST COURSE

CHOICE OF

KINILAW

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

ORA KING SALMON

Kaffir Lime Tare, Koji, Miso
Crumble, Pickled Red Onion

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

KIDAVOA CHOCOLATE STONE

Black Tea Panna Cotta
Fresh Ginger and
Lime Ice Cream

MILLE CREPES CAKE

Mascarpone Cream, Rhubarb
Strawberry Syrup

COCONUT PANDAN ICE CREAM

Almond Cremeux, Mango
Brunoise, Cashew Crumble

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.

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

FAENA HOTEL MIAMI BEACH

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