



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

GRILLED GREENS *LV* 18
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* 22
Slow Cooked Portobello, Soy,
Brown Butter, Charred Onion

BRAISED GREENS 23
Coconut Milk, Snow Pea Leaves,
Crab Fat, Shacha Sauce



SMALL



TEMAKI

Golden Ossetra Caviar ¼ oz 65

Toro *GR* 23

Akami *GR* 19

Fresh Wasabi, Yuzu Kosho,
Smoked Soy, Furikake

Ora King Toro *GR* 21

Ora King *GR* 17

Miso Marinade,
Fresh Wasabi, Ginger Juice



SMALL

WAGYU BAO *G* 21
XO Aioli, Pickled Cucumber

FRIED CHICKEN *G* 19
Sweet Chili Sauce, Roasted Banana
Ketchup, Jalapeño,
Thai Herbs

LARGE

SMOKED SHORTRIB ASADO *L* 72
72-Hour Wagyu Beef,
Atchara, Japanese Sweet
Potato Purée



TEMAKI

Avocado 17

Yuzu Juice, Crispy Garlic,
Furikake, Truffle

Mushroom' *L* 16

Feta Cream, Chives, Furikake

KINILAW *R* 21
Hamachi, Heart of Palm,
Coconut Milk, Vinegar

AGUACHILE *R* 23
Scallop, Pineapple,
Black Lime, Sal de Gusano

UNICORN *LR* 34
Sea Urchin, Grilled Sweet Corn
Pudding, Sake Aioli, Chile de Árbol,
Lime

**Based upon availability*

SHORTRIB RICE 58
Shaoxing Soy, Yuzu Kosho Aioli,
Peanuts

WAGYU TENDERLOIN *L* 142
Adobo Sauce, Mushroom Escabeche,
Truffle, Japanese Sweet Potato

LARGE

ROASTED FISH *G* Half/Whole 42/69
Chili *Patis*, Cilantro,
Garlic-Ginger Rice

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.

When placing your order,
please let your server know about
your dietary restrictions.

G GLUTEN

L LACTOSE

R RAW

V VEGETARIAN

FAENA HOTEL MIAMI BEACH

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

ADD TRUFFLES
MP

WINE PAIRINGS
95 pp / 600 pp

PLEASE CHECK WITH YOUR SERVER
FOR AVAILABILITY

• SWEETS •

14

KIDAVOA CHOCOLATE STONE (N) (G) (L)

*Black Tea Panna Cotta, Fresh Ginger,
Lime Ice Cream*

Corn Ice Cream Sando (G) (L)

*Cajeta, Garrotxa Cheese,
Local Honey*

Coconut Pandan Ice Cream (G) (L)

*Almond Cremeux, Mango Brunoise,
Cashew Crumble*

Mille Crepes Cake (G) (L)

*Light Cream Cheese Mousse,
Vanilla-Passion Fruit Syrup*

JOJO TEA

7

BLACK

Earl Grey
English Breakfast
Organic Chai

GREEN & OOLONG

Green Jasmine Pearls
Peach Oolong
Genmaicha

HERBAL

Chamomile Flowers
Organic Rooibos
Peppermint

FAENA TEA BLENDS

20

ENERGOS

Mate, Spearmint,
Lemongrass, Ginger,
Lavender

PAX

Hibiscus,
Cinnamon, Star
Anise, Spearmint,
Lemongrass

AMOR

Hibiscus,
Raspberry Leaf,
Rose, Ginger

LAVAZZA COFFEE

Single Espresso	.6	Caffè Latte	.6
Double Espresso	.10	Macchiato	.6
Cappuccino	.6	Caffè Mocha	.6

DESSERT WINES

	oz	glass	bottle
Far Niente, Dolce, Napa Valley, 2013 · 375ml		38	135
Oremus, 5 Puttonyos, Tokaji, 2010 · 500ml		45	220
Susana Balbo, Torrontes, Mendoza, 2016 · 375ml		18	80
Inniskillin, Vidal Ice Wine, 2018 · 375ml		40	150
Michele Chiarlo, Nivole Moscato D'Asti, 2020 · 375ml		15	75
Chateau d'Yquem, Sauternes Premier Cru Superieur, 2018 · 375ml	70	210	900

LIQUEURS & CORDIALS



PORTS

PERNOD	15	TAYLOR FLADGATE, 20 YEARS	20
AVERNA	14	TAYLOR FLADGATE, 40 YEARS	60
BAILEYS IRISH CREAM	14	FONSECA BIN 27	18
CAMPARI	14		
CHARTREUSE, GREEN	14		
CHARTREUSE, YELLOW	14		
CYNAR	14		
DISARONNO AMARETTO	14		
DRAMBUIE	14		
FERNET BRANCA	14		
FRANGELICO	14		
GRAND MARNIER	14		
SAMBUCA ROMANA	10		
LICOR 43	12		
PALLINI LIMONCELLO	12		

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



· THANKSGIVING DINNER ·

SPECIALS

· SMALL ·

Roasted Squash Velouté
*Brown Butter Croutons, Coconut Cream,
Fish Caramel, Thyme*
\$14 / \$56 WITH ¼ OZ OSSETRA CAVIAR

· LARGE ·

Fried Turkey
Black Truffle Adobo
\$42PP

· ACCOMPANIMENTS ·

Roasted Turkey Leg Rice
Foie Gras, Caramelized Vegetables, Golden Raisin
\$52

Crispy Brussel Sprouts
*Glazed in Pao Tare Sauce,
Shitake Bacon, Thai Herbs*
\$19

Japanese Sweet Potato Purée
\$10

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 a 20% 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