The Power of a Plant

Plant Miami is no stranger to the world’s latest plant-based food craze.

Your Guide to Miami’s Food Culture

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Chef Paul Qui carved his own avenue for his signature cuisine. Raised in the Philippines and classically trained in French and Japanese cooking techniques, Qui curates a menu that effortlessly harmonizes his experiences, introducing diners to an exclusive spin on modern Asian fare. At Pao by Paul Qui, his concept tucked inside the luxurious Faena Hotel Miami Beach, guests aren't boxed in by the expected, but instead experience new and exotic flavors with each forkful. Chef Qui's latest culinary feat from inside the Pao kitchen is his Bites & Flights experience, a rotating spirit and tasting menu. Sample inspired Asian delicacies paired expertly with Japanese spirits, reflecting Qui's deep knowledge of the culture and deft mastery of the cuisine. Starting at $6, prepare your taste buds for decadent morsels such as Black Truffle Nigiri with portobello confit and yuzu kosho, Uni Toast with lobster aioli, or a Caviar Sandwich with Russian osseta and crème fraîche. Kick things up a notch when you add Japanese whisky pairings that spotlight flavors equally as exotic, like a Toki Highball Press with ginger and a lemon twist or the Nikka Coffey Grain Old Fashioned. Even the selection of sakes are set to wow; try the Sakura Emaki Rose boasting notes of cherry, cocoa, and honey blossom. Like with everything else at Pao by Paul Qui—the arching domed dining room, the dazzling unicorn centerpiece, the golden flatware—this latest offering is sure to go above and beyond the norm. Faena.com/Miami-Beach