

Two cultures, a single essence, the perfect balance of ingredients and the memories of this beautiful land of somewhere bring soul inspired food to my kitchen



HENRY ANTONIO PAREDES  
Chef de Cuisine

## hand shaken cocktails

mango and green tea martini  
the coming together of two favorite flavors in  
japanese culture, mango and green tea, with vodka

backyard sake  
cocktail owing its name to its herbaceous  
components, cucumber and rosemary

vodka & jasmine tonic  
a floral and elegant touch to the classic vodka  
and tonic

roses calpis ☺  
our version of the japanese calpis with a hint  
of roses and mint

## cold starters

som tam 🍴/🌿/  
papaya and cucumber salad with a hint of citrus

tuna *tiradito* \*  
onion sauce with fried leek and *serrano* peppers

salmon crispy rice \*/  
on top of a fried rice crisp, with negi

fish won ton taco \*🍴/  
crispy wonton filled with spicy tartare and wasabi  
mayo

## hot starters

edamames with ponzu 🍣🍣/  
with ponzu sauce and togarashi at the wok

shishito peppers 🍣🍣/  
with ponzu sauce and togarashi at the wok

vegetable spring roll 🍣  
crunchy roll filled with mixed vegetables

rock tempura corn 🍣/  
tempura corn with spicy mayo

mushroom won ton 🍣🍣  
filled with mixed mushrooms

cheese kushiage 🍣  
breaded cheese skewer with tonkatsu and tartare  
sauces

## sashimis

thick cuts of fish, all portions are served with wasabi.  
chutoro is subject to availability

tuna 🍣\*

salmon 🍣\*

hiramasa 🍣\*

chutoro 🍣\*

## nigiri

nigiri come as one piece per serving, all portions are prepared with sushi rice and served  
with wasabi, ginger and nikiri sauce

avocado 🍣🍣

asparagus 🍣🍣

tuna \*

hiramasa \*

salmon \*

## makis

choose your order with either 4 or 8 pieces

### veggie

japanese pickled vegetables wrapped in avocado and mixed seaweed

### spicy tuna

spicy bluefin tuna, masago and scallion

### crispy salmon

deep fried roll filled with salmon, avocado, spicy mayo and cream cheese

### california

creamy kanikama, fleshy avocado and cucumber

### momoten

deep fried roll filled with crispy shrimp, asparagus and avocado, topped with yuzu kosho mayo and sweet chili sauce

### spider roll

deep-fried soft shell crab with avocado and spicy creamy sauce on the inside

## bao

steamed bun

### mushroom

mushrooms, tofu, negi, takuan and sesame seeds

### spicy chicken

crunchy chicken topped with gochujang sauce, japanese pickles, cilantro and cucumber

### glazed pork belly

braised pork, benishoga and negi

## dim sum

### har gow

crystal dumpling filled with shrimp, negi and sweet sauce

### char siu baozi

steamed bun filled with roasted sweet pork and shiitake

### siu mae

shanghai style dumpling, shrimp, pork and water chestnuts

### wo tip

dumpling stuffed with pork in sweet sauce

### pork and cabbage gyozas

seared, with tart-spicy soy sauce

## soups, rice and noodles

**misoshiru**

fresh tofu, wakame and negi soup

**won ton soup**

chinese soup with chicken won ton and rice noodles

**gohan** 🌱🌾

the traditional steamed white rice

**mixed yakimeshi**

with egg and a mix of vegetables, slightly scented with garlic butter and soy sauce, with beef, chicken and shrimp

**mixed yakisoba**

wok-stirfried noodles with vegetables and sweet and sour sauce, mayonnaise, aonori, benishoga, chicken, beef and shrimp

## main dishes

**green curry** 🌱🌶️

green thai-style spicy vegetable curry

**teriyaki salmon**

roasted and covered in sweet sauce

**ebichiri shrimp** /

fried shrimp in hot-sour sauce

**misoyaki lobster**

200g USD 29

slow-cooked lobster marinated in sweet miso sauce

**pad thai** 🌶️🌱

wok-fried rice noodles with tamarind sauce

**sweet and sour chicken** 🌶️🌱

sautéed sweet and sour chicken with peppers, onion and orange, drizzled with peanuts

**korean BBQ ribs** 🌶️🌱

oven-roasted baby back ribs with spicy korean sauce

**beef and broccoli** 🌶️

beef with hoisin, oyster sauce, 5 spices, carrots and broccoli

**american angus ishiyaki** 🍢

juicy flat iron slices cooked at your table on a hot stone with yuzu sauce, spicy lime and anticucho sauce

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🌾 **GLUTEN FREE.** Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

✳️ Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

🌶️ This food contains nuts or seeds that can cause allergies. 🚫 Non-alcoholic drink 🌱 Vegan 🌿 Vegetarian / Hot

Additional cost applies. The amount will be charged in USD or the MXN equivalent and it will be charged to the room bill.

The exchange rate for service charge is MXN \$21.00