

“ 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 ”

kakuteru **hand shaken cocktails**

lychee martini	deliciously fragrant roses, vodka and the sweet flavor of fresh lychee berries
asian cucumber	the classy flavor of sake combined with vodka, a dash of lime and sparkling water
exotic sake	a gentle blend of rum and sake with passion fruit hints and fresh lime
chinese rose	elegant and sophisticated drink made with sparkling wine, rose infusion and cantaloupe pearls
orangina	rum based cocktail with citrus flavors, sparkling water and orange
ginger tonic	the dazzling taste of gin mixed with ginger, lime and tonic water
iced tea mocktail	mango and a splash of lime are the perfect compliment to this vibrant iced tea
passion fruit lemonade mocktail	refreshing bright tropical flavor: passion fruit, sparkling water and basil

sashimi **tiraditos**

* fresh salmon	aged mustard, bitter orange, ginger and salmon roe
/ * fresh tuna	cucumber <i>xnipec</i> sauce, crispy garlic chips, yuzu kosho
* mixed	salmon, tuna, catch of the day, ginger and dill
🍷 / * hiramasa	<i>rocoto</i> pepper <i>leche de tigre</i> and truffle oil

zensai appetizers

  roasted mushrooms	teriyaki glazed mushrooms
lamb skewer	curry marinated lamb on the grill
 spring roll	crispy roll filled with vegetables
 fried tofu	truffle aioli, sweet soy sauce
gyoza	steamed and pan-fried gyoza filled with your choice of portobello or japanese-style ground pork
yakitori	chicken skewer with teriyaki glaze
/ chicken tori	crunchy chicken, exceptionally flavorful with habanero sauce
wok-fried vegetables	mixed vegetables with soy sauce
/ crab cake bun	steamed bun and vegetables with kimchi sauce

wan soup

misoshiru	with fresh tofu, wakame and chopped scallion
tom kha gai	coconut milk, lemongrass, shiitake, tomato and chicken
ramen	authentic savory broth with braised pork and soy topped with noodles and a soft-cooked egg

men to gohan **rice & pasta**

-   gohan steamed white rice
-  yakimeshi stir-fried rice with egg and veggies, scented with garlicky butter and soy sauce
- wok-fired noodles with mixed vegetables and fried chicken seasoned with semi sweet sauce

maki **sushi - each order has 4 pieces**

-  ren outside: squid spicy tampico;
inside: avocado, cucumber
- *  ikki outside: tuna, wasabi sauce;
inside: strawberry, masago
- * ukeru outside: salmon flambée, spicy kanikama, eel sauce;
inside: cheese and cucumber
-   arata outside: nori, tomatillo sauce;
inside: avocado, cucumber, pineapple and fried plantain
-  california outside: sesame seeds, masago;
inside: kanikama, cucumber, avocado
- / * yuu outside: flambéed avocado, spicy sauce and teriyaki sauce;
inside: cream cheese, beef, shrimp tempura
- sachi outside: potato crisp, pineapple sauce, nori;
inside: carrot and shrimp tempura

meindisshu main course

-   salmon sous vide seared on the griddle, miso marinated, served with green purée
-   roasted catch of the day with yellow *aji* pepper, scallion and epazote
- mixed tempura fry-battered shrimp and vegetables served with sweet soy sauce
-  octopus confit with yuzu sauce and sweet potato purée
-   chicken breast in green curry, served with rice and dried fruit
-  chicken pad thai rice noodles, tamarind sauce, peanut, cilantro, egg and wok-fried bean sprouts
-   braised duck gochujang marinated duck with caramelized spring onions
- ask for our vegan option with braised cauliflower
-  char siu pork ribs juicy braised ribs in char siu sauce with a touch of peanut and scallion
- sweet & sour pork pork in crispy batter, served with vegetables and sweet & sour sauce
-  sechuan-style lamb braised and wok-fired lamb with steamed vegetables and rice
-  wok-fried beef and broccoli with teriyaki sauce
-  ishiyaki juicy flat iron slices to cook on a hot stone with yuzu sauce, spicy lime and *anticucho* sauce

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.

 Vegetarian  Hot  This food contains nuts or seeds that can cause allergies.

Dishes available with Resort Credit. If you do not have available Resort Credit, the amount will be charged in USD or the MXN equivalent. A 16% of service fee will apply over the final price with Resort Credit and it will be charged to the room bill. Cash, debit or credit card payments or any different payment method from the aforementioned will not be accepted.