



Our menu was designed to be shared, so let yourself be guided by your host and enjoy the experience we have prepared for you



HONORIO DZIB CHAN
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

vodka & jasmine tonic

a floral and elegant touch to the classic vodka and tonic

sake & roses sour

a fresh combination of sake, roses, cranberry and lime juice

ginger liqueur

a homemade liqueur from fresh ginger

green tea and tonic julep ☯

green tea infusion with mint leaves and tonic



COLD STARTERS

som tam 🍴/

papaya and cucumber salad with a hint of citrus

fish won ton taco 🍴/

crispy won ton filled with spicy tartare and wasabi mayo

salmon crispy rice 🍴/

on top of a fried rice crisp, with negi

hiramasa tiradito 🍴/

mango and *habanero* pepper sauce, peruvian corn and benishoga

octopus tiradito /

escabeche sauce, red onion and lemon

HOT STARTERS

edamames with ponzu 🍴/

with ponzu sauce and togarashi at the wok

szechuan edamames 🍴/

with garlic butter, hoisin sauce, oyster, benishoga and negi at the wok

cheese kushiage 🍴/

with tonkatsu and tartare sauces

rock tempura corn 🍴/

tempura corn with spicy mayo

vegetable spring roll 🍴/

crunchy roll filled with mixed vegetables

pork won ton

filled with pork and vegetables

pork and cabbage gyozas

seared, with tart-spicy soy sauce

kimchi gyozas 🍴/

seared, filled with kimchi and pork

SASHIMIS

thick cuts of fish, all portions are served with wasabi

tuna 🍴*

salmon 🍴*

NIGIRI

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

asparagus 🍴🍴

hiramasa *

salmon *

shrimp *

japanese wagyu A5 *

USD 4

with garlic and nikiri, flamed at your table

MAKIS

choose your order with either
4 or 8 pieces

veggie 

japanese pickled vegetables
wrapped in avocado and mixed
seaweed

spicy tuna dragon 

bluefin tuna, avocado, crispy panko
flakes and spicy mayo

crispy spicy double salmon 

salmon, yuzu mayo and salmon
tartare topped with crispy tempura
flakes

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

acevichado 

fresh shrimp and avocado drizzled
with *leche de tigre* sauce, topped
with cilantro and sambal

spider roll 


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

BAO

steamed bun

spicy chicken 

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

char siu 

pork in hoisin sauce, cucumber, negi
and benishoga

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





SOUP, RICE AND NOODLES

won ton soup

chinese soup with chicken won ton and rice noodles

ramen

authentic savory broth with braised pork and soy topped with noodles and a soft-cooked egg

chicken chow fan

with vegetables, soy bean sprouts, egg and chicken at the wok

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

tofu kimchi

sliced tofu with yogurt sauce and tart-spicy mayo

sambal fish

fish in spicy sambal sauce

ebichiri shrimp

fried shrimp in hot-sour sauce

misoyaki lobster

slow-cooked lobster marinated in sweet miso sauce

200G
USD 29

pad thai

wok-fried rice noodles with tamarind sauce

sweet and sour chicken

sautéed with peppers, onion and orange, drizzled with peanuts

szechuan pork

wok-fried with a hint of ginger, garlic and chilli

bulgogi

beef marinated with soy sauce, sugar, sesame oil and garlic, with rice

american angus ishiyaki


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

japanese wagyu A5 ishiyaki

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

150G
USD 30

 **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 equivalent to MXN and it will be charged to the room bill.

Please enquire at the front desk about the exchange rate for charges in Mexican pesos.