









hand shaken cocktails

lichi 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
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







starters

  thai rolls	rice wrappers filled with vegetables, basil and cilantro
 / spring roll	crispy, braised beef or mixed vegetables with sweet chilli sauce
/ lollipops gai thai	juicy chicken wings flavored with thai slightly hot sauce
 satay	grilled curry chicken and beef skewers with peanut sauce and cucumber relish
gyoza	steamed and pan-fried gyoza filled with pork, served with sweet-spicy sauce

salads and soups

-  som tam salad the classic thai green papaya salad with a slightly spicy kick, citrus marinated, fish sauce and peanuts
-  yum nua salad thai beef salad in zesty lime sauce, vegetables and peanuts
-  tom yum pla soup seafood soup flavored with lemongrass, mushrooms, jalapeno pepper and cilantro
-  tom kha gai authentic coconut milk soup with chicken, spices and fresh chili pepper
-  misoshiru soup fresh tofu, wakame and scallion

rice and pastas

-  khao pad saparod pineapple fried rice with bell pepper, basil, curry and pecans
-  khao phad gai fried rice with chicken, diced carrots, egg, fish sauce and fragrant cilantro
-  yakimeshi wok-fired rice packed with mixed veggies and egg, flavored with soy sauce
-  pad thai stir-fried rice noodles, egg, soy sprouts, spicy tamarind sauce, peanut, your choice of tofu or chicken
-  beef and noodles wok-fried noodles, vegetables, beef, oyster sauce
-  singapore noodles stir-fried noodles with sweet-sour pork

sashimi new style

All sashimi preparations are served with ponzu sauce and scallion

salmon *

hiramasa *

tuna *

mixed special *

sushi rolls

Choose your order with either 4 or 8 pieces

 veggie japanese pickled vegetables wrapped with avocado and nori seaweed with a sesame seed taste

 california creamy kanikama, fleshy avocado and cucumber

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

 seafood tartar crispy on the outside, filled with mixed seafood tartare and avocado, drizzled with beet mayo

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

 * spicy tuna spicy bluefin tuna, masago and scallion

curry

Our curry preparations are served with steamed jasmine rice

- ✓ / yellow with tofu and basil, slightly hot
- ✓ / red medium hot, made with vegetables, fresh basil, pork or beef
- ✓ / green hot curry served with vegetables and basil, shrimp or chicken

Upgrade your curry by adding lobster 7 oz USD 29

main course

- ✓ mushroom stew mushrooms in spicy sauce with fresh tofu and cherry tomato
- mixed tempura fry-battered shrimp and vegetables
- / branzino fillet fried fish, vegetables and spicy vinaigrette
- almond chicken stir-fried almond chicken with vegetables, chili pepper and sweet-sour sauce
- sweet and sour pork wok-fried pork, vegetables and sweet-sour 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.

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