

# 刃开口

Contemporary Chinese Cuisine



## 北京鴨

### IMPERIAL PEKING DUCK

Peking duck is a famous dish from Beijing that has been first prepared for the Emperor in the Yuan Dynasty & became one of the main dishes on Imperial Court menus in the 13th century. By the time of the Qing Dynasty in the 18th century the popularity of Peking Duck had spread to the masses, & by the mid-20th century, Peking Duck had become a national symbol of China.

Historically, Peking Ducks are bred solely for the dish, and final result is prized for its succulent meat & thin, crisp skin and delicious aroma. Enjoy!

2,400g | 3,190

INTENDED FOR 2-4 GUESTS TO SHARE  
CHOICE OF STEAMED BUNS OR MANDARIN CRÊPES,  
CUCUMBER, SCALLIONS, SWEET BEAN SAUCE

## 準備

### PREPARATION



Imported White Pekin Duck 2-3 kg weigh.



Prepared over 48 hours in our custom duck fridge and marinading technique, finished in a traditional Chinese Oven.



Enjoy the experience, table side Imperial Duck carving taking care for the best cut.

## SERVED WITH 伴隨著



Mandarin Steamed Pancakes or Bao Bun



Sweet Bean Sauce



Slice Scallions and Cucumber

## COMBINE 結合

Prepare your crepe or bun adding fine cuts of Pekin Duck, Sweet Bean Sauce, Slices of Scallions and Cucumber, enjoy the flavors of our traditional recipe.

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## 燒烤 日本岩手A5 和牛

### GRILL SEARED JAPANESE (USHIKO IWATE) A5 WAGYU

Located in the northeastern part of Japan, Iwate Prefecture is blessed with abundant crops and wagyu beef, and the abundant food resources of Iwate Prefecture are inseparable from the resources of mountains and water, among which Iwate Prefecture has excellent water quality, and it is one of the most famous water in Japan! Its water source is ultra-soft water with low mineral content, and the pH value is similar to that of tears, and farmers use it to grow crops and pour their hearts and souls into the feed and drinking water for their livestock! As a result, its sake "Southern Beauty", "Winter Love Apple", Iwate rice, and Iwate beef are famous all over Japan!

In addition to being a well-known 100-year-old Wagyu cattle ranch in the area, the Wagyu Cattle Ranch in cooperation with the Iwate Prefectural Government has won the championship of comprehensive meat products in the Japan Meat Competition for four consecutive years.

300g | 8,690

## 準備

### PREPARATION



This New Infused Sea Salt Sampler is a collection of delicious infusions bursting with flavor! Rosemary, Smoked Bacon Chipotle, Hawaiian Black Lava, Garlic Medley, Hawaiian Bamboo Jade and 5 Pepper Sea Salts make this a Foodie's dream set.



Whisky Wagyu" In addition, due to the abundance of high-quality whisky in Tohoku Japan (the world's No. 1 whisky "Taketsuru" comes from Miyagi Prefecture in Tohoku), the ranch does not forget to add whiskey meal to the daily feed of Ushimata Iwate cattle.



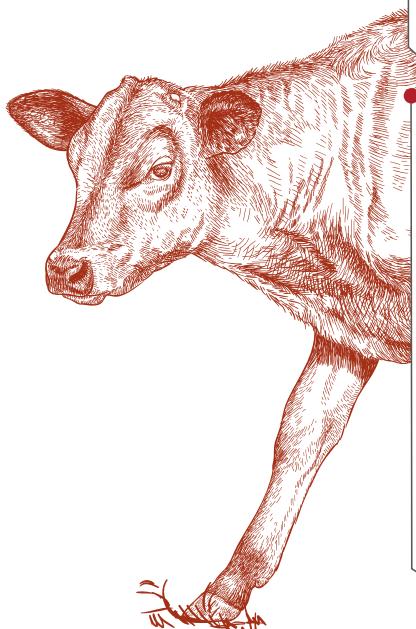
Everyone knows about Himalayan salt for its delicious flavour, but did you know it's also great for grilling? The salt rock when cooking creates a crispier crust on the outside of your grilled food, while still keeping the inside juicy and tender.



Poultry and Meats. For those indulging in a succulent roast chicken or a perfectly grilled steak, look no further than Maison Martell's Cordon Bleu. The complexity and rich taste of this XO cognac (Extra Old) will enhance the savory flavors of your meat dishes.

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## 茉莉花茶烟燻安格斯排

### JASMINE TEA SMOKED ANGUS SHORT RIBS

Floral Jasmine Tea Adds A sweet, Refreshing flavor to our Smoked Beef Angus Short Ribs elevate the chinese takeaway favourite to another level, albeit with more complex flavours and served.

Fast forward to the Qing Dynasty: smoking was no longer seen as just a preservation technique, but also a way of cooking. Smoked egg is featured in the great gastronomic literature of the era, Recipes From The Garden Of Contentment.

In modern times, smoking is so much more than just keeping meat have nice smoke flavor and juicy. It adds a unique fragrance to food for our enjoyment.

500g | 2,187

## 準備

### PREPARATION



Short ribs are a cut of beef taken from the brisket, chuck, plate, or rib areas of beef cattle. They consist of a short portion of the rib bone and the surrounding meat, which varies in thickness.



Jasmine tea is a tea with added jasmine flowers. It originated during the times of the Song Dynasty. Typically jasmine tea is based on green tea or white tea. The result is a subtly sweet flavor.



"SLOW COOK" as a cooking term refers to a cooking method in which food ingredients are added to soup, water and condiments, first brought to a boil over high heat, then reduced to medium to low heat, and simmered for a long time.



Smoking is a food preservation technique that involves exposing food to the smoke produced by a fire made of wood or tea. This process, in addition to preservation, provides unique nice smell.

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冷熱前菜

## HOT & COLD APPETIZERS

**MARINATED CUCUMBER SALAD** (黃瓜沙律)   250  
Sesame Seeds, Grape Tomato, Salty Plums

**KING CRAB SALAD** 60g (帝王蟹沙拉)   1,155  
Avocado, Apple, Mango, Crispy Wonton, White Miso Dressing

**MINCED CHICKEN LETTUCE WRAPS** 120g (雞鬆生菜包) 310  
Chinese Sausage, Jicama, Sweet Bean Sauce

**SALT & PEPPER SPICED CALAMARI** 200g (椒鹽尤魚)   320  
Egg Batter, Chili, Peppercorn

**CRISPY DUCK SALAD** 60g (香酥鴨沙拉) 570  
Pine Nuts, Pomelo, Red Plum Vinaigrette

**MALAYSIAN CHICKEN SATAY** 200g (沙爹雞) 250  
Curry, Cumin, Turmeric Coconut Milk, Chunky Peanut Sauce

**CRISPY SHRIMP TOAST** 88g (蝦吐司) 260  
Sour Dough, Water Chestnut, Sweet and Sour Sauce

**SPICY BEEF GYOZA** 72g (香煎菲菜餃) 280  
Chinese Green Chive, Toban Sauce

**CRAB WONTON RANGOON** 40g (蟹肉芝士炸雲吞) 320  
Cream Cheese, Mascarpone Cheese, Worcestershire Sauce

**SOFT SHELL CRABS** 200g (風沙軟殼蟹) 825  
Rock Salt, Serrano Pepper

熱湯

## SOUPS

**CLASSIC HOT & SOUR SOUP** 10g (經典酸辣羹)  390  
Tofu, Shredded Pork, Cloud Ear Mushrooms, Veal Demi

**CHICKEN CREAM CORN SOUP** 80g (雞茸玉米湯)  250  
Coconut Cream, Ginger, Roasted Corn Kernel

**OXTAIL SOUP** 60g (牛尾湯)  270  
Lemongrass, Tomato, Carrot, Chinese Herbs

明爐燒烤

## BARBECUED SELECTIONS

**ROASTED DUCK** To Share | 800g (廣東燒鴨)  1,925

**PORK, MAPLE SYRUP** 120g (蜜汁叉燒) 470

**CRISPY CHICKEN** 600g (脆皮炸子雞) 450

**CRISPY ROASTED PORK BELLY** 180g (脆皮燒肉) 450



FISH



SEAFOOD



VEGAN



VEGETARIAN



GLUTEN FREE



SPICY

Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan.

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精美點心

## DIM SUM

STEAMED PRAWN DUMPLING 48g (水晶鮮蝦餃)	450
Har Gow	
STEAMED SIU MAI 100g (鮮蝦蒸燒賣)	280
FRIED SPRING ROLL (炸蝦春卷)	250
—— <i>Choice of</i> ———	
Shrimp 72g   Vegetable	
PAN FRIED PORK & SHRIMP POTSTICKER 60g (粵式煎鍋貼)	280
CRISPY FRIEND PRAWNS WITH KATAIFI 60g (千絲酥蝦卷)	250
STEAMED BBQ PORK BUN 60g (蜜汁叉燒包)	250
STEAMED VEGETABLE DUMPLINGS (豆苗餃)	220
XIAO LONG BAO 64g (上海小籠包)	260
Shanghai Soup Dumpling with Pork	
PORK WONTON WITH RED CHILI OIL 150g (紅油抄手)	250
CRISPY TOFU (香脆豆腐)	390
PAN FRIED PORK BUN 40g (香煎肉餡)	220

素  
菜

## VEGETABLES

CHINESE GREENS (清炒菜遠或白灼菜遠)	320
Sautéed or Poached	
SAUTÉED STRING BEANS 80g (XO 醬四季豆)	250
XO Sauce	
BABY BOK CHOY 10g (瑤柱扒白菜)	550
Dried Scallop Sauce	

精  
選  
炒  
飯

## FRIED RICE (Choice: Jasmine White / Brown)

DAO COMBINATION 60g (雜錦炒飯)	590
Beef, Chicken, Shrimps	
FRIED RICE (素菜炒飯)	390
—— <i>Choice of 80g</i> ———	
Chicken   Beef   Shrimp   Vegetable   Pork	
SIDE OF STEAMED RICE (泰国香米/糙米)	120
Jasmine White / Brown	



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Contemporary Chinese Cuisine

主  
菜

## ENTRÉES

### MONGOLIAN BEEF 200g (蒙古牛肉)

Scallion, Onion, Chili Pepper  
Chee Hau Sauce

540

### BEEF TENDERLOIN 200g (黑椒牛柳)

Bell Pepper, Shallot, Crisp Ginger,  
Black Pepper Sauce

1,375

### KUNG PAO STYLE (宮寶雞, 蝦, 牛, 或豆腐)

Ginger, Capsicums, Cashew Nuts

480

*Choice of 180g*

Chicken | Shrimps | Beef | Tofu 390

### ORANGE CHICKEN OR LEMON

### CHICKEN YOUR CHOICE 180g

(香酥橙子鸡 & 香酥柠檬鸡)

Honey Lemon Sauce or Sour Orange Sauce

280

### GENERAL TSO'S CHICKEN 180g (左宗雞)

Balsamic Chili Sauce

350

### BRAISED TOFU AND VEGETABLES

### IN SOYA SAUCE 60g (斋红烧豆腐)

Ginger, Garlic, Carrot, Broccoli,  
Shiitake Mushroom, Asian Green

540

### WOK FRIED SCALLOP & SHRIMP

### WITH CHEF SPECIAL SHA

### CHA SAUCE 200g (炒扇贝虾配主厨特制沙茶酱)

Bell Pepper, Asparagus, Chee Hou Sauce,  
Chili Sambal

788

主  
菜

## ENTRÉES

### SWEET AND SOUR PORK 180g (咕噜肉)

Crusted Egg Batter, Pineapple

450

*Choice of*

Chicken | Shrimps | Pork

### WOK FRIED THREE CUP

### SEA BASS 200g (三杯雪魚)

Basil, Roasted Garlic, Rice Wine,  
Sesame Soy Reduction

715

### HONEY-GLAZED WALNUT

### SHRIMPS 160g (核桃鮮蝦球)

Lime, Condensed Milk, Green Wasabi Mayonnaise

350

### CRISPY FIVE SPICES DUCK To Share | 800g (香酥鸭)

Yu Choy, Shimeji Mushroom, Pickling Spices

1,700

### STEAMED CATCH OF THE DAY 200g (清蒸魚)

Scallion Oil Glazed, Ginger, Coriander Soy Sauce

590

### SPICY CURRY PRAWN 250g (辣咖喱虾)

Bell Pepper, White Onion, Cherry Tomato

750

### LOBSTER WITH GINGER, SPRING AND

### VERMICELLI 250g (葱姜龙虾焖粉丝)

Spring Onion, Ginger, Garlic, Glass Noodles,  
Broccoli, Red Chili, Asian Green

1,870

### PEPPER AND SOYA BEEF 200g (黑椒炒牛肉)

Bell Pepper, Red Onion, Shao Shing Wine,  
Chef Specialy Blackpepper Sauce

450



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## 主廚推介炒河粉

### CHEF'S HOR FUN NOODLES

Hor Fun is a traditional rice flat noodle said to have originated from the town of Shahe in Guangzhou, China. Dating back to the Ming Dynasty, this noodle has become synonymous with the best Cantonese kitchens of the world. Chef has mastered the art of noodle-making & prepares fresh Hor Fun daily. At DAO, these noodles are stir-fried creating a savory yet delicate experience.

80g | 650

*Choice of*  
Chicken (鸡) | Beef (牛肉) | BBQ Pork (叉烧)  
Shrimp (蝦) | Vegetables (蔬菜)

炒  
粉  
麵

## WOK-FRIED NOODLES

### PAD THAI WITH SHRIMP 120g (泰式炒河粉 - 蝦)

490

Pickled Turnips, Egg, Peanuts

### SINGAPORE VERMICELLI

420

### NOODLES 150g (星洲炒米)



Curry, Shredded Pork, Shrimps, Egg, Bean Sprouts

### CHOW MEIN (港式炒麵)

450

*Choice of 80g*

Chicken | Beef | BBQ Pork  
Shrimps | Seafood

### PENANG-STYLE FLAT RICE NOODLES, CHILI, CURRY (檳城炒粿條 牛、雞、蝦、海鮮或蔬菜)

420

*Choice of 80g*

Beef | Chicken | Shrimp | Seafood | Vegetables

## NOODLE SOUP SPECIALTIES

特色湯麵

All noodles are made fresh daily

*Choice your style*

Udon (烏冬) | Egg Noodle (蛋麵) | Flat Rice Noodles (河粉) | Ramen (拉面)

BEEF SHORT RIB NOODLE SOUP 150g (牛肋排湯麵) 350

SHRIMP & PORK WONTONS,  
HONG KONG STYLE 120g (鮮蝦雲吞麵) 390

RAMEN SEAFOOD NOODLES,  
SHOYU BROTH 220g (海鲜拉麵) 590

RAMEN CHARSU NOODLES,  
TONKOTSU BROTH 80g (叉烧拉麵) 550



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