



SOUPS

- **MISO SHIRO SOUP**
Traditional Japanese vegetarian soup with tofu and vegetables with a shitake, scallion and seaweed base
- **SUIMONO SOUP**
Japanese broth made from seaweed and enriched with mixed vegetables and seafood

APPETIZERS

- **SHRIMP TEMPURA**
With vegetables, seasoned with teriyaki sauce
- **FRIED SHANGHAI ROLL**
With ground chicken breast and sautéed vegetables
- **TUNA TATAKI**
Lightly baked tuna with ponzu sauce, julienned ginger and chives
- **JAPANESE STYLE CRAB SALAD**
With mango, avocado and light sesame seeds
- **THAI CHICKEN IN A LETTUCE WRAPPING**
With peanut, cucumber sticks and rice
- **VIETNAMESE VEGETABLE SPRING ROLL**
Local vegetables and cellophane noodles wrapped in rice paper and served in sweet chili sauce

NIGIRI SUSHI

- Thin slices of raw fish, seafood or other ingredients over bite sized sushi rice
- **SAKE:** Smoked salmon
 - **KANIKAMA:** Crab
 - **UNAGI:** Eel
 - **EBI:** Shrimp
 - **MAGURO:** Tuna

MAKI SUSHI

Traditional Japanese dish made of seaweed rolls stuffed with white rice, seafood, raw fish, shellfish or other ingredients

- **CALIFORNIA MAKI**
Mango, crab sticks, cucumber Juliana special teriyaki sauce
- **UNAGI MAKI**
With vegetables, crab and eel sauce
- **SPICY TUNA**
Mini tuna rolls with spicy mayonnaise
- **SMOKED SALMON**
Prepared with vegetables, cream cheese and smoked salmon
- **PRAWN MAKI**
With vegetables and a special sauce
- **RAINBOW ROLL**
With unagi, tuna, salmon, shrimp

TEMAKI SUSHI

Seafood mix of shrimp, salmon, eel and tuna. These "handmade rolls" are large cone shaped pieces of seaweed rolls on the outside, stuffed with an assortment of ingredients

NOODLES AND MORE

- **YAKINIKU DUCK**
Bite sized duck with assorted grilled vegetables: bell pepper, pineapple, onion with apple teriyaki sauce
- **WOK COOKED YAKISOBA CHICKEN**
Asian noodles with chicken breast and assorted vegetables, cooked with butter and teriyaki sauce
- **STIR FRIED SZECHUAN SHRIMP**
Local shrimp stir fried with island vegetables and tossed in a spicy Szechuan sauce
- **WOK COOKED ASIAN NOODLES**
In sautéed vegetables with rice noodles, butter, lime sauce, salt and ground black pepper
- **SHIOGAYAKI BEEF**
Sautéed beef with a light touch of ginger, accompanied with grilled asparagus and a delicious teriyaki sauce
- **TERIYAKI TUNA**
Grilled tuna with sautéed garlic and assorted vegetables
- **WOK SAUTÉED VEGETABLES**
Assorted vegetables prepared with butter and ground black pepper
- **GRILLED TEPPAN SEAFOOD MIX**
Prawn, squid, snapper and tuna with teppanyaki sauce
- **WOK COOKED YAKISOBA SEAFOOD**
Asian egg noodles with an assortment of seafood and vegetables, cooked with butter and flavored with a spicy teriyaki sauce
- **TERIYAKI CHICKEN**
Delicious chicken breast with chicken teriyaki sauce
- **COCONUT FISH WITH RED THAI CURRY**
Fried tilapia fish fillet simmered in a red curry sauce

SIDES

Fried Japanese rice, seafood fried rice or steamed rice

DESSERTS

- **TAPIOCA WITH VANILLA ICE CREAM**
Traditional dessert made with coconut milk, a hint of vanilla and mint
- **APPLE COMPOTE**
Boiled with honey, vanilla ice cream and cinnamon
- **BANANA TEMPURA**
Delicious chocolate covered tempura banana with coconut seasoning
- **CHOCOLATE AND GINGER CAKE**
Served with caramelized lychees
- **MANGO SORBET**

ASK YOUR WAITER ABOUT OUR VEGETARIAN, KIDS AND GLUTEN FREE MENUS



= OUR GLUTEN FREE CHOICES



CHEF' S SUGGESTION

- **GENERAL TSO CHICKEN**

Discover our sweet & sour, spicy, deep fried chicken, accompanied by broccoli.

SUGERENCIA DEL CHEF

- **GENERAL TSO CHICKEN**

Descubre nuestro delicioso pollo frito agri dulce ligeramente picante y acompañado con brócoli.



PALLADIUM
HOTELS & RESORTS



LANGOSTAS/LOBSTER

30 USD
(por persona / per person)



**Langosta
estilo Jerk**
(Con ingredientes tradicionales
y vegetales de Jamaica)

**Jerk
Lobster**
(Seasoned with traditional ingredients
and served with Jamaican vegetables)



**Langosta
al grill**
(Con mantequilla y ajo, vegetales de
temporada y puré de patatas)

**Grilled
Lobster**
(With garlic butter, seasonal
vegetables and mashed potatoes)



**Langosta
Criolla**
(Con salsa de tomate estilo
criollo y puré de patatas)

**Creole
Lobster**
(With tomato sauce creole
style and mashed potatoes)

OFERTA ESPECIAL / SPECIAL OFFER

UN SERVICIO DE LANGOSTA + UNA BOTELLA DE VINO
ONE SERVING + ONE BOTTLE OF WINE

Vino a elegir (Yellow Tail Chardonnay, Beringer White Zinfandel o Yellow Tail Shiraz)
Wine of choice (Yellow Tail Chardonnay, Beringer White Zinfandel or Yellow Tail Shiraz)

50 USD

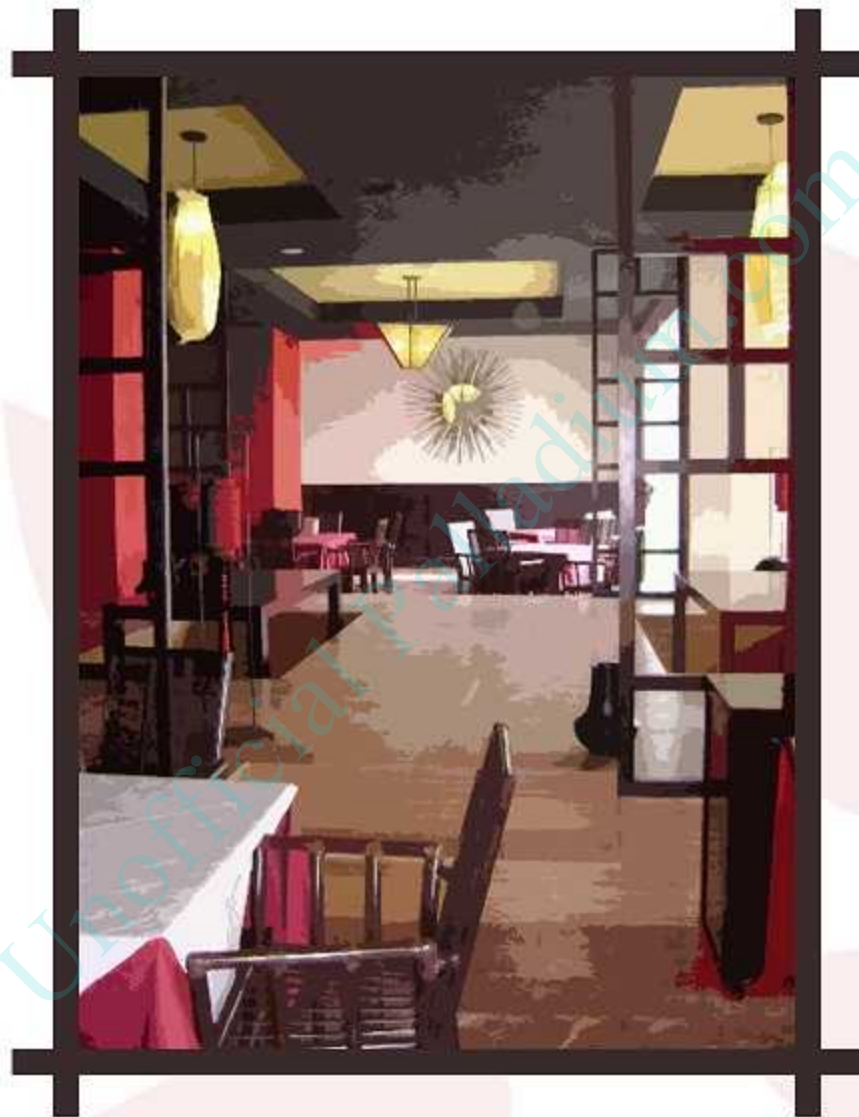
DOS SERVICIOS DE LANGOSTA + UNA BOTELLA DE VINO
TWO SERVINGS + ONE BOTTLE OF WINE

Vino a elegir (Yellow Tail Chardonnay, Beringer White Zinfandel o Yellow Tail Shiraz)
Wine of choice (Yellow Tail Chardonnay, Beringer White Zinfandel or Yellow Tail Shiraz)

75 USD



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