

kakuteru hand shaken cocktails

lychee sakerinha	sake, cachaça, lychee infusion
apple and tea sakerinha	sake, cachaça, apple, green tea
exotic fruit sakerinha	sake, cachaça, passion fruit, basil
coconut chai sakerinha	sake, cachaça, chai infusion, coconut
berries mix sakerinha	sake, cachaça, berry mix
ginger lime sakerinha	sake, cachaça, ginger, citrus juice

rei zensai cold starters

🌱 / edamame	steamed edamames with togarashi
🔥 / shishito-garashi	slightly charred with sukiyaki
🐟 sakana no sashim	catch of the day, yuzu vinaigrette
gyu tataki	beef, ponzu, garlic chips
maguro to sake no tacos	tuna and salmon <i>taquitos</i> , wasabi mayonnaise, fried wonton
maguro tataki	tuna, lime, togarashi
🌱 maguro poke	tuna, rayu sauce, ponzu, avocado, rice

on zensai hot starters

mategai	ponzu, mirin
/ soft crab	fried soft-shell crab with wasabi tempura batter, salad, spicy mayonnaise
/ ika furai	calamari, spicy kimchi mayonnaise, sriracha
harumaki	spring rolls stuffed with vegetables
gua bao	steamed chinese buns, pork with korean bbq
🌱 mógū bao	steamed chinese buns, mixed mushrooms
pork belly	crispy skin, herbs
gyozas	stuffed with pork and spices

namayasai **salads**

- 🌱 / green papaya shrimp, rice pasta, thai spices
- 🌱 V crispy rice mixed greens, crispy rice cakes, ginger mayonnaise
- 🌱 V 🌿 hourensou spinach, sesame dressing, toasted peanuts

wan **soups**

- 🌱 / tom kha gai traditional thai coconut soup, chicken, lemongrass, spices
- 🌱 miso classic japanese soup with miso and dashi
- ramen noodles, egg, pork in chicken stew

gohan **rice and pastas**

- yakimeshi fried rice, beef, chicken, pork
- 🌱 🌿 pad thai classic pad thai with chicken, pasta
- yaki udon udon, chicken, vegetables
- 🌱 🌿 khao pad authentic thai fried rice
- yakisoba calamari, chicken, pork, tontaksu sauce
- / kum pao beef, vegetables mix, gohan
- V 🌿 itameta broccolini wok broccolini, tobanjan sauce, chilli peppers, peanuts

🌱 nigiri & sashimi

*maguro	tuna
*sake	salmon
tako	octopus
tamago	japanese style omelette
*hamachi	yellow tail
*sengyo	fresh fish
inari	rice, fried tofu
ikura	salmon roe
ebi	shrimp
✓abokado	avocado
✓asparagus	asparagus
✓haibisukasu	hibiscus

maki rolls

/ maguro tempura	spicy, deep-fried tuna
momoten	shrimp, avocado, cucumber, cheese, fried kanikama
/ california	tampico, <i>serrano</i> pepper, cucumber, surimi
🌱 gyunico	carrot, cucumber, beef, bacon
/ tori	spicy chicken tempura, carrot, cheese
* sakura	salmon, cucumber, avocado, masago
/ dragon	breaded shrimp, togarashi
🌱 ebi	shrimp, cheese, avocado, sesame seeds
kani	crab, carrot, cheese, cucumber
🌱 banana	shrimp, banana, cream cheese, avocado
/ sofuto sherukani	soft-shell crab, masago, cucumber, avocado
🌱 ✓ yasai	shiitake, celery, carrot, cucumber, nori
🌱 ✓ / spicy tofu	tofu, spicy rayu, ginger

meindisshu main course

teriyaki	beef, pork, salmon or chicken
okonomiyaki	japanese crepe with bacon, egg, soba, tonkatsu, mayo, fish flakes
char siu	pork t-bone with hoisin and oyster sauce marinade
goma o mabushita sakana	fish, hoisin sauce, sesame crust
/ pork ribs	in gochujang pepper sauce
✓ / yellow curry	thai yellow curry with vegetables
/ red curry	thai red curry with duck, chicken or fish
toriniku	chicken, vegetables, rice
/ thai chicken	coconut milk sauce, lemongrass, fish sauce, spices
japanese wagyu A5	cooked at your table, ginger sauce, spicy ponzu sauce, sesame sauce

\$226 RC

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  Hot  Vegan

A 16% of service fee will apply over the final price of all meals rendered with Resort Credit and it will be charged to the room bill.