



Haiku DINNER

SNACKS

GARLIC EDAMAMES

Guajillo pepper, garlic and ginger

CRISPY ROCK SHRIMP

Spicy mayo foam and rice cracker

TUNA TOSTADA

Nori tempura, marinated fresh tuna and creamy avocado

TACO LETTUCE TUNA WRAPS

Fresh tuna, sesame seed & garlic dressing, avocado and oriental granola mix

GYOZAS

Dominican sancocho stuffing and banana teriyaki sauce

YUCATÁN MISO SOUP

Miso, wakame, shiitake, sweet potato, xcatic pepper tempura and leek ash

ROLLS

ACEVICHADO

Mahi mahi, shrimp tempura, ginger mayo, leche de tigre, avocado, serrano pepper and sweet potato

PORK BELLY

Avocado tempura, charred octopus, wasasbi mayo and cream cheese

OAXACA

Oaxaca cheese, duck confit, mole unagui, pumpkinseed and poblano pepper mayo

GRILLER

Flank steak, argentinian chorizo, chimichurri, roasted peppers and garlic mayo

CALIFORNIA TEMPURA

Salmón, cream cheese, avocado, chives and unagui

SPICY TUNA

Tuna, cream cheese, avocado and pearl onions

MAIN DISHES

FISH BAO BUN

Fish tempura, teriyaki sauce, chipotle dressing and salad

PORK BELLY BAO BUN

24 hrs pork belly, teriyaki sauce, chipotle dressing and salad

WONTON SHRIMP TACOS

Wonton shell, shrimp tempura, roasted plantain puree, squid and pickled onion

INSIDE SKIRT STEAK CURRY

Thai yellow curry and charred vegetables

SALMON ROULADE

Edanamaes puree, fried plantain, chesnuts, spinach and shitake mushroom

DUCK YAKITORI

Sesame seed, yakitori sauce and white rice

FRIED RICE

Sautéed with your choice of beef, chicken or shrimp, accompanied by fresh vegetables, egg and our spice mix

MOCHIS

PISTACHO WITH WHITE CHOCOLATE AND CHEESE

DARK CHOCOLATE WITH RASPBERRY

PLANT-BASED

ROLLS

HONGOS

Hongos al ajo, camote crocante, pepino, aguacate y mayonesa de cilantro

MAIN DISH

MUSHROOMS ROLLS

Garlic mushrooms, crispy sweet potato, cucumber, avocado and coriander mayo

MOCHIS

MANGO

*Some dishes can be made gluten free (ask your waiter)
If you have allergies, ask your waiter about food allergens*

THANK YOU FOR CONTRIBUTING TO THE CONSERVATION OF THE LOBSTER!

From March 1st to June 30th, we respect the lobster breeding season by not fishing or serving this product at our hotels, and therefore a substitute will be offered.