

# 勿开口

Contemporary Chinese Cuisine

## 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) 🍷🍷 1,050  
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

## 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) 🍷 1,750
- 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.

Prices are in Mexican pesos and include taxes.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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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  
— *Choice of* —  
*Shrimp* 72g | *Vegetable*
- PAN FRIED PORK & SHRIMP POTSTICKER** 60g (粵式煎鍋貼) 🍤 280
- ALMOND SHRIMP BALL** 150g (杏片百花球) 🍤 520
- 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 (香煎肉飽) 220
- GLUTINOUS RICE WITH CHICKEN IN LOTUS LEAF** 50g (長旺糯米雞) 🍤 320

## 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

- DAO COMBINATION** 60g (雜錦炒飯) 🍤 590  
Beef, Chicken, Shrimps
- FRIED RICE** (素菜炒飯) 390  
— *Choice of 80g* —  
*Chicken* | *Beef* | *Shrimp* | *Vegetable* | *Pork*
- SIDE OF STEAMED RICE** (白米飯/黃米飯) 🌱 120  
Jasmine White / Brown

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主菜

## ENTRÉES

- WOK SEARED WAGYU BEEF** 300g (香煎和牛) 🌶️ 🍴 7,900  
Asparagus, Onion, Garlic, Maggi Sauce
- MONGOLIAN BEEF** 200g (蒙古牛肉) 🌶️ 540  
Scallion, Onion, Chili Pepper  
Chee Hau Sauce
- BEEF TENDERLOIN** 200g (黑椒牛柳) 🍴 1,250  
Bell Pepper, Shallot, Crisp Ginger,  
Black Pepper Sauce
- KUNG PAO STYLE** (宮寶雞, 蝦, 或豆腐) 🍴 480  
Ginger, Capsicums, Cashew Nuts  
————— *Choice of 180g* —————  
*Chicken | Shrimps | Beef | Tofu* 390
- LEMON CHICKEN** 180g (香酥檸檬雞) 350  
Honey Lemon Sauce
- GENERAL TSO'S CHICKEN** 180g (左宗雞) 🌶️ 350  
Balsamic Chili Sauce
- MAPO TOFU** 60g (麻婆滑豆腐) 🌶️ 520  
Sichuan Pickles, Fava Bean,  
Spicy Ground Pork
- DEEP-FRIED CHICKEN  
WITH CHILI** 180g (重慶大千雞) 290  
Garlic, Lime Salt, Shishito Pepper

主菜

## ENTRÉES

- SWEET AND SOUR PORK** 180g (咕嚕肉) 450  
Crusted Egg Batter, Pineapple  
————— *Choice of* —————  
*Chicken | Shrimps | Pork*
- WOK FRIED THREE CUP SEA BASS** 200g (三杯雪魚) 🌶️ 🍴 650  
Basil, Roasted Garlic, Rice Wine,  
Sesame Soy Reduction
- HONEY-GLAZED WALNUT  
SHRIMPS** 160g (核桃鮮蝦球) 🍴 350  
Lime, Condensed Milk, Green Wasabi Mayonnaise
- CRISPY FIVE SPICES DUCK** To Share | 800g (香酥鴨) 🍴 1,700  
Yu Choy, Shimeji Mushroom, Pickling Spices
- STEAMED CATCH OF THE DAY** 200g (清蒸魚) 590  
Scallion Oil Glazed, Ginger, Coriander Soy Sauce
- SOFT SHELL CRABS** 200g (風沙軟殼蟹) 🍴 750  
Rock Salt, Serrano Pepper
- SICHUAN CHILI PRAWNS** 160g (四川蝦球) 640  
Romanesco Broccoli, Edamame,  
Sichuan Peppercorn Sauce

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## 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 | 2,900

INTENDED FOR 2-4 GUESTS TO SHARE

CHOICE OF STEAMED BUNS OR MANDARIN CRÊPES,  
CUCUMBER, SCALLIONS, SWEET BEAN SAUCE

## 炒粉麵

### WOK-FRIED NOODLES

#### PAD THAI VERMICELLI

WITH SHRIMP 120g (泰式炒河粉 - 蝦) 🌶️  
Pickled Turnips, Egg, Peanuts

490

#### SINGAPORE VERMICELLI

NOODLES 150g (星洲炒米) 🌶️ 🍌

420

Curry, Shredded Pork, Shrimps, Egg, Bean Sprouts

#### HONG KONG STYLE CRISPY NOODLES

WITH SEAFOOD 160g (港式海鮮煎麵) 🌶️

450

Shrimps, Scallops, Calamari

#### CHOW MEIN (港式炒麵) 🌶️

450

Choice of 80g

Chicken | Beef | BBQ Pork

Shrimps | Seafood

#### PENANG-STYLE FLAT RICE NOODLES,

CHILI, CURRY (炒貴刁, 牛或雞, 蝦)

420

Choice of 80g

Beef | Chicken | Shrimp | Seafood

## 特色湯麵

### NOODLE SOUP SPECIALTIES

All noodles are made fresh daily

Choice your style

Udon (烏冬) | Egg Noodle (蛋麵) | Flat Rice Noodles (河粉) | Ramen (日式拉麵)

BRAISED BEEF BRISKET 150g (原汁牛筋腩麵) 350

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

RAMEN SEAFOOD NOODLES,  
SHOYU BROTH 220g (蟹肉海鮮羹) 590

RAMEN CHARSU NOODLES,  
TONKOTSU BROTH 80g (燒肉拉麵) 550

## 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 (蝦) | Vegetables (蔬菜)