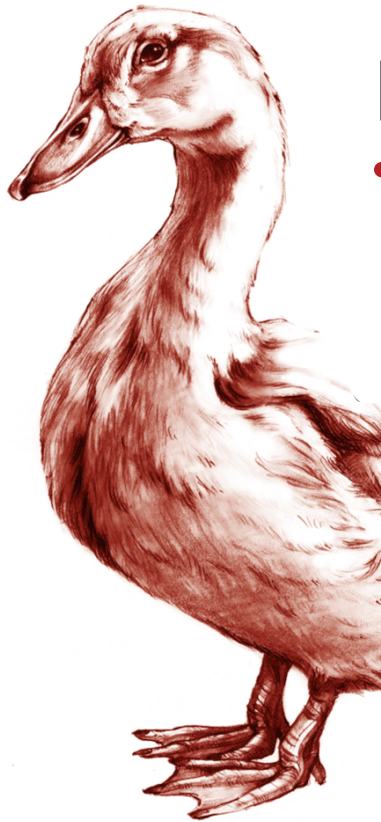


勿开口

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 | 2,900

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



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.

勿開口

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 (椒鹽魷魚) 🌶️🍷 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 (香煎韭菜餃) 🌶️ 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

勿開口

Contemporary Chinese Cuisine

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
- 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 (Choice: Jasmine White / Brown)

- 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

勿开口

Contemporary Chinese Cuisine

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, 牛, 或豆腐)  480
Ginger, Capsicums, Cashew Nuts

———— *Choice of 180 g* ————
Chicken | Shrimps | Beef | Tofu 390

ORANGE CHICKEN OR LEMON CHICKEN
YOUR CHOICE 180g (香酥橙子鸡 & 香酥柠檬鸡) 280
Asparagus, Carrot, Honey Lemon Sauce
or Sour Orange Sauce

GENERAL TSO'S CHICKEN 180g (左宗雞)  350
Balsamic Chili Sauce

BRAISED TOFU AND VEGETABLES
IN SOYA SAUCE 60g (斋红烧豆腐)   540
Ginger, Garlic, Carrot, Broccoli,
Shiitake Mushroom, Asian Green




FRAGRANCE BLACK BEAN SAUCE
WITH CHICKEN 180g (豆豉红椒焖鸡柳)   390
Bell Pepper, Ginger, Garlic, Black Bean,
White Onion, Red Chili

主菜

ENTRÉES

SWEET AND SOUR PORK 180g (咕嚕肉) 450
Cruusted 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

PRAWNS WITH CHEF SPECIAL BLACK
PEPPER SAUCE 160g (蝦仁配主厨特制黑胡椒醬)  450
Asparagus, Batter, Garlic, Red Chili

LOBSTER WITH GINGER, SPRING AND
VERMICELLI 250g (葱姜龙虾焖粉丝)    1,700
Spring Onion, Ginger, Garlic, Glass Noodles,
Broccoli, Red Chili, Asian Green

勿开口

Contemporary Chinese Cuisine

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)

炒粉麵

WOK-FRIED NOODLES

PAD THAI WITH SHRIMP 120g (泰式炒河粉 - 蝦) 490
Pickled Turnips, Egg, Peanuts

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 | Vegetables

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)

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 (海鮮拉麵) 590

RAMEN CHARSU NOODLES,
TONKOTSU BROTH 80g (叉燒拉麵) 550