



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 (帝王蟹沙拉)   950
Avocado, Apple, Mango, Crispy Wonton, White Miso Dressing

MINCED CHICKEN LETTUCE WRAPS (雞鬆生菜包) 310
Chinese Sausage, Jicama, Sweet Bean Sauce

CRISPY DUCK SALAD (北京鴨沙拉) 570
Pine Nuts, Pomelo, Red Plum Vinaigrette

MALAYSIAN CHICKEN SATAY (沙爹雞) 250
Curry, Cumin, Turmeric Coconut Milk, Chunky Peanut Sauce

CRISPY SHRIMP TOAST (蝦吐司)  260
Sour Dough, Water Chestnut, Sweet and Sour Sauce

SPICY BEEF GYOZA (香煎韭菜餃)  280
Pan Seared, Chinese Green Chive, Toban Sauce

CRAB WONTON RANGOON (蟹肉芝士炸雲吞)  320
Cream Cheese, Mascarpone Cheese, Worcestershire Sauce

熱湯

SOUPS

CLASSIC HOT & SOUR SOUP (經典酸辣羹)  390
Tofu, Shredded Pork, Cloud Ear Mushrooms, Veal Demi

CHICKEN CREAM CORN SOUP (雞茸玉米湯)  250
Coconut Cream, Ginger, Roasted Corn Kernel

OXTAIL SOUP (牛尾湯)  270
Lemongrass, Tomato, Carrot, Chinese Herbs

明爐燒烤

BARBECUED SELECTIONS

ROASTED DUCK (廣東燒鴨)  1,600

BARBECUED PORK, MAPLE SYRUP (蜜汁叉燒) 470



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.

勿開口

Contemporary Chinese Cuisine

精美點心

DIM SUM

- STEAMED SIU MAI (鮮蝦蒸燒賣) 🍤 280
- FRIED SHRIMPS SPRING ROLL (炸蝦春卷) 🍤 250
- ALMOND SHRIMPS BALL (杏片百花球) 🍤 270
- PORK WONTON WITH RED CHILI OIL (紅油抄手) 🌶️ 250
- CRISPY TOFU (香脆豆腐) 🌶️ 🌿 390
- PAN FRIED PORK BUN (香煎肉飽) 220

素菜

VEGETABLES

- CHINESE GREENS (清炒菜遠 或 白灼菜遠) 🌿 🍷 320
Sautéed or Poached
- SAUTÉED STRING BEANS (XO 醬四季豆) 210 cal 🍤 🌶️ 200
XO Sauce
- WOK-FRIED CHINESE LETTUCE (腐乳生菜) 330 cal 🌶️ 🌿 250
Preserved Tofu

素菜

VEGETABLES

- BABY BOK CHOY (瑤柱扒白菜) 🍤 550
Dried Scallop Sauce

精選炒飯

FRIED RICE

- DAO COMBINATION (雜錦炒飯) 🍤 590
Beef, Chicken, Shrimps
- VEGETABLE FRIED RICE (素菜炒飯) 🌿 450
Sweet Potato, Sugar Pea
- YANGZHOU STYLE (揚州鮮蝦炒飯) 🍤 480
Ham, Shrimps, Barbecued Pork
- EGG WHITE FRIED RICE WITH CRISPY SCALLOPS (香脆瑤柱蛋白炒飯) 🍤 1,100
Asian Veggies, Sesame, Spring Onion Conpoy
- 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 (香煎和牛) 🍴🌶️👤 7,900
Asparagus, Onion, Garlic, Maggi Sauce

MONGOLIAN BEEF (蒙古牛肉) 🌶️ 590
Scallion, Onion, Chili Pepper
Chee Hau Sauce

BEEF TENDERLOIN (黑椒牛柳) 🍴👤 1,500
Bell Pepper, Shallot, Crisp Ginger,
Black Pepper Sauce

KUNG PAO STYLE (宮寶雞, 蝦, 或豆腐) 🍴🌶️👤 390
Ginger, Capsicums, Cashew Nuts

————— *Choice of* —————
Chicken | Shrimps | Beef | ToFu

LEMON CHICKEN (香酥檸檬雞) 350
Honey Lemon Sauce

GENERAL TSO'S CHICKEN (左宗雞) 🍴🌶️ 570
Balsamic Chili Sauce

MAPO TOFU (麻婆滑豆腐) 🌶️ 520
Sichuan Pickles, Fava Bean,
Spicy Ground Pork

主菜

ENTRÉES

SWEET AND SOUR PORK (咕嚕肉) 450
Crusted Egg Batter, Pineapple

————— *Choice of* —————
Chicken | Shrimps | Pork

THREE CUP SEA BASS (三杯雪魚) 🍴🌶️👤👤 1,200
Basil, Roasted Garlic, Rice Wine,
Sesame Soy Reduction

HONEY-GLAZED WALNUT SHRIMPS (核桃鮮蝦球) 🍴🌶️ 350
Lime, Condensed Milk, Green Wasabi Mayo

**SALT & PEPPER SPICED CALAMARI
& SHRIMPS** (椒鹽蝦) 🍴🌶️👤 320
Egg Batter, Chili, Peppercorn

CRISPY FIVE SPICES DUCK (香酥鴨) 🍴👤 720
Yu Choy, Shimeji Mushroom, Pickling Spices

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! 🍴 2,900

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 (泰式炒河粉 - 蝦) 🍴

Pickled Turnips, Egg, Peanuts

490

SINGAPORE RICE VERMICELLI (星洲炒米) 🍴 🍴

Curry, Shredded Pork, Shrimps, Egg, BeanSprouts

420

HONG-KONG STYLE CRISPY NOODLES

WITH SEAFOOD (港式海鮮煎麵) 🍴

Shrimps, Scallops, Calamari

450

CHOW MEIN (港式炒麵) 🍴

Choice of
Chicken | Beef | BBQ Pork | Shrimps | Seafood

690

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 Yuen 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. 650

Choice of

Chicken (鸡) | Beef (牛肉) | BBQ Pork (蝦) | Vegetables (蔬菜)

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 (原汁牛筋腩麵)

350

FISH BALLS & FISH CAKES (魚丸和魚餅麵) 🍴

360

SHRIMP & PORK WONTONS,
HONGKONG STYLE (鮮蝦雲吞麵) 🍴

390