

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 XIII century. By the time of the Qing Dynasty in the XVIII century the popularity of Peking Duck had spread to the masses, & by the mid-XX 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

準備

PREPARATION



Imported White Pekin Duck 2-3kg weight.



Prepared over 48 hours in our custom duck fridge and marinating technique, finished in a traditional Chinese Oven.



Enjoy the experience, table side Imperial Duck carving taking care for the best cut.

SERVED WITH 伴隨著



Mandarin Steamed Pancakes or Bao Buns



Sweet Bean Sauce



Sliced Scallions and Cucumber

COMBINE 結合

Prepare your crepe or bun adding fine cuts of Peking Duck, Sweet Bean Sauce, Slices of Scallions and Cucumber, enjoy the flavors of our traditional recipe.

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** 160g (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** 120g (沙爹雞) 250
Curry, Cumin, Turmeric Coconut Milk, Chunky Peanut Sauce
- SPICY BEEF GYOZA** 72g (香煎韭菜餃) 🌶️ 280
Chinese Green Chive, Toban Sauce
- CRAB WONTON RANGOON** 104g (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** 30g (牛尾湯) 🌱 270
Lemongrass, Tomato, Carrot, Chinese Herbs

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** 60g (原汁牛筋腩麵) 350
- RAMEN SEAFOOD NOODLES, SHOYU BROTH** 220g (蟹肉海鮮羹) 590
- RAMEN CHARSU NOODLES, TONKOTSU BROTH** 80g (燒肉拉麵) 550

明爐燒烤

BARBECUED SELECTIONS

- 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.

勿开口

Contemporary Chinese Cuisine

精美點心

DIM SUM

- STEAMED PRAWN DUMPLING** 60g (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** 72g (粵式煎鍋貼) 🍤 280
- CRISPY FRIED PRAWNS WITH KATAIFI** 40g (香脆炸海蝦) 🍤 490
- STEAMED BBQ PORK BUN** 36g (蜜汁叉燒包) 250
- STEAMED VEGETABLE DUMPLINGS** (豆苗餃) 🌱 220
- XIAO LONG BAO** 48g (上海小籠包) 260
Shanghai Soup Dumpling with Pork
- PORK WONTON WITH RED CHILI OIL** 72g (紅油抄手) 🌶️ 250
- CRISPY TOFU** (香脆豆腐) 🍲 🌱 390
- PAN FRIED PORK BUN** 40g (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) 🍲 🌶️ 250
XO Sauce
- BABY BOK CHOY** (姬菇蚝油白菜) 🍲 🌱 550
Shimeji Mushroom

精選炒飯

FRIED RICE

- DAO COMBINATION** 60g (雜錦炒飯) 🍲 590
Beef, Chicken, Shrimps
- FRIED RICE** (素菜炒飯) 550
— Choice of 60g —
Chicken | Beef | Shrimp | Vegetable | Pork
- SIDE OF STEAMED JAZMINE WHITE RICE** (白米飯/黃米飯) 🍲 120



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.

刃开口

Contemporary Chinese Cuisine

主菜

ENTRÉES

- WOK SEARED WAGYU BEEF** 400g (香煎和牛) 🍷 🍴 7,900
Asparagus, Onion, Garlic, Maggi Sauce
- MONGOLIAN BEEF** 200g (蒙古牛肉) 🍷 590
Scallion, Onion, Chili Pepper
Chee Hau Sauce
- BEEF TENDERLOIN** 200g (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 180 g* —————
Chicken | Shrimps | Beef \$590 | Tofu
- CHICKEN ROLL-UPS** 180g (香橙汁鸡或柠檬汁鸡) 350
Honey Lemon or Orange Sauce
- GENERAL TSO'S CHICKEN** 180g (左宗雞) 🍷 570
Balsamic Chili Sauce
- BRAISED TOFU** 60g (素红烧豆腐) 🌱 520
Mixed Vegetables, Ginger, Soy Sauce
- FRAGRANCE BLACK BEAN SAUCE WITH CHICKEN** 160g (芳香豉椒鸡塊) 🍷 🍴 290
Bell Pepper, Onion, Black Bean, Garlic

主菜

ENTRÉES

- SWEET AND SOUR PORK** 180g (咕嚕肉) 450
Cruised Egg Batter, Pineapple
- *Choice of* —————
Chicken | Shrimps | Pork
- LOBSTER GINGER SPRING AND VERMICELLI** 220g (姜葱粉丝龙虾) 🍷 🍴 🍴 1,900
Ginger, Spring Onion, Vermicelli, Garlic, Vegetables
- HONEY-GLAZED WALNUT SHRIMPS** 160g (核桃鮮蝦球) 🍷 🍴 350
Lime, Condensed Milk, Green Wasabi Mayonnaise
- CRISPY FIVE SPICES DUCK** 180g (香酥鴨) 🍴 880
Yu Choy, Shimeji Mushroom, Pickling Spices
- STEAMED CATCH OF THE DAY** 180g (清蒸魚) 1,100
Scallion Oil Glazed, Ginger, Coriander Soy Sauce
- SOFT SHELL CRABS** 60g (風沙軟殼蟹) 650
Rock Salt, Serrano Pepper
- PRAWNS WITH CHEF SPECIAL BLACK PEPPER SAUCE** 160g (秘制黑椒海蝦) 🍷 590
Black Pepper, Asparagus



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.

刃开口

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. 180g | 650

Choice of

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

炒粉麵

WOK-FRIED NOODLES

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

SINGAPORE VERMICELLI NOODLES 120g (星洲炒米) 420
Curry, Shredded Pork, Shrimps, Egg, Bean Sprouts

HONG-KONG STYLE CRISPY NOODLES WITH SEAFOOD 140g (港式海鮮煎麵) 450
Shrimps, Scallops, Calamari

CHOW MEIN (港式炒麵) 690
Choice of
Chicken 180g | Beef 180g | BBQ Pork 180g
Shrimps 160g | Seafood 160g

PENANG-STYLE FLAT RICE NOODLES, CHILI, CURRY (炒貴刁, 牛或雞, 蝦, 素菜) 420
Choice of
Beef 180g | Chicken 180g | Shrimp 160g
Seafood 160g | Vegetables



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.