KINOKO (Royal Haciendas)

Price in Pesos (price in \$ US) One Dollar = 17.50 Pesos, taxes included in the price

APPERTIZERS & SALADS

without all-inclusive			without all-inclusive
Edamame Beans w/Lime Salt & Ginger Tender green beans sauteed w/ginger, salt	132 (\$ 7.54)	Tempura Shrimp (4) Served w/Gohan rice, sweet & sour sauce	315 (\$18.00)
Tender green beuns sauleed W/ginger, sau	a time	Vietnamese Roll	132 (\$ 7.54)
Pork Belly Bao in Teriyaki Sauce Served w/ red wine dressing	142 (\$ 8.11)	Sangria lettuce, turnip, cucumber, carrot, rice sheet, & Thai Sweet Chili sauce	
Spring Rolls (3) Vegetarian	132 (\$ 7.54)	San Choy Bow French lettuce, grilled tofu, carrot, cucumber, beansprouts, gluten free soya	210 (\$12.00)
Shrimp Dumplings (3) <i>Filled w/shrimp, ginger & chives</i>	110 (\$ 6.29)	Som-Tam Salad Green papaya, snow peas, carrot, turnip,	220 (\$12.57)
Chicken Siu May (3) <i>Filled w/chicken, ginger & chives</i>	110 (\$ 6.29)	cucumber, peanuts, cherry tomatoes, shallots, & nam-yum sauce	
Salmon Kushiage Cream cheese rolled in salmon, breaded & fried	215 (\$12.29)	Crab Salad Fried soft shell crab, mixed lettuces, grapefruit & roasted coconut w/tamarind vinaigrette	260 (\$14.86)

SUSHI

MAKIS

Spicy Tuna	205 (\$11.71)	Sh
Tuna, mango, cream cheese & Sriracha		Ee
California Roll Kanikama, cream cheese, avocado & car	200 (\$11.43)	Sal
Skirt Steak Roll With Manchego cheese, avocado, breadcrumbs, & spicy mayonnaise	205 (\$11.71)	Fri
Unagui Roll Eel, avocado, cream cheese & fried plant	245 (\$14.00) tain	SA
Ebi Roll Tempura Shrimp, avocado, cream cheese	220 (\$12.57) e & kukiage	Sal Yuz
Vegan Roll Cucumber, carrot, avocado, spinach & a _l	155 (\$ 8.86) pricot sauce	Tu Ma
		D

NIGIRIS (ORDER OF 1)

Shrimp (EBI)	72 (\$ 4.11)
Eel	85 (\$ 4.86)
Salmon	85 (\$ 4.86)
Tuna	85 (\$ 4.86)
Fried Plantain	70 (\$ 4.11)

SASHIMI

Salmon (120g) Yuzu sauce, yellow aji chili, wasabi & ginger	220 (\$12.57)
Tuna (120g) Mandarin ponzu sauce, wasabi & ginger	260 (\$14.86)

PASTA

Vegetarian	Chow N	lein	
Maadlan and			

Noodles, red cabbage, onion, carrot, zucchini, cucumber, & teriyaki sauce

205 (\$11.71)

Pad Thai Sauteed w/egg, Peanuts, chives & Pad Thai sau Chicken Shrimp Tofu	uce 340 (\$19.43) 475 (\$27.14) 300 (\$17.14)
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MAIN COURSES

Donburi Wok Octopus, squid, mussels, shrimp, spring onions, garlic & basil in krapow sauce w/white rice	without all-inclusive 460 (\$26.29)	Glazed Salmon (210g) Served w/grilled pineapple, purple baby carrots, spring onions & cucumber	without all-inclusive 580 (\$33.14)
Chicken in Orange Sauce (200g) Tempura chicken in traditional sweet & orange sauce w/bell peppers, onion sesame seeds & sesame oil, served		Catch of the Day (210g) in Fruit Curry Sauce Served w/eggplant, pineapple, grapes, litchees basil, cherry tomatoes & spring onion	535 (\$30.57) s
w/your choice of side dish Sweet & Sour Pork (200g) Tempura pork stir fried in sweet & sou	355 (\$20.29) ur	Ramen Ramen noodles cooked in chicken broth w/pancetta egg & wakame	365 (\$20.86)
sauce w/pineapple, onion & cucumber served with your choice of side dish	γ,	Mixed Teppanyaki Salmon, chicken, beef, shrimp, mixed vegetables & yakimeshi rice,	605 (\$34.57)
Beef in Oyster Sauce <i>Traditional recipe, beef in oyster</i> <i>sauce stir fried w/broccoli & onion, an</i>	580 (\$33.14) nd	vegetuotes & yuninestit rice,	
Side Dishes			

Tempura Vegetables 117 (\$6.68) Onion, mushroom & broccoli **Gohan Rice** 95 (\$5.43) Served w/Tampico dressing Yakimeshi Rice 117 (\$6.68) Fried rice w/soy sauce, egg, zucchini, carrots, onion & bean sprouts

1,890 (\$108.00)

PREMIUM OPTIONS

(All Choices Include the Tom Kha Gai Soup or Chef's Salad)

Lobster Kung Pao (240g)	1,575 (\$90.00)	Surf & Yurf
- · · ·	Surcharge 1,105 (\$63.14)	Lobster (180g)
Served w/sauteed vegetables ne	anuts	Caribbean lobs

Served w/sauteed vegetables, peanuts, chili, Kung Pao sauce & your choice of side dish

Lamb Chops (3)	850 (\$48.57)
Massaman curry, mashed sweet	Surcharge 500 (\$28.57)
potato, potatoes & brussels sprou	ts

Lobster (180g) & beef filet (180g) Surcharge 1,030 (\$58.86) Caribbean lobster cooked in sake & miso & beef filet in Korean sauce, served w/vegetables & soba pasta

Rib Eye (396g)1,105 (\$63.14)Served in Teriyaki sauce w/babySurcharge 499 (\$28.52)vegetables, bok choy & your choice of side dish

Beef Medallion in Bankai Sauce (220g)890 (\$50.85)

Served w/baby vegetable confit & mango cream Surcharge 450 (\$25.71)

DESSERTS

Chocolate, Orange &		Apple Wonton	185 (\$10.57)
Caramelized Ginger Cake Served w/chocolate & mango sauce	217 (\$12.40)	Served w/mango ice cream	
		Chocolate & Mandarin Orange Cake	217 (\$12.40)
Tempura Ice Cream	185 (\$10.57)	Served w/amaranth crisp & ginger ice cream	
Vanilla ice cream drizzled w/chocolate sauce, red berries & served w/Parmesan c	hooso crisn	Camelado	195 (\$10.57)
suice, rea bernes & servea w/1 armesan c	neese crisp	<i>Confee jelly, vanilla cream, dark chocolate & Baile</i>	185 (\$10.57)
Chai & Green Tea Ice Cream 142 (\$8.11)		Cojjee jeny, vanna cream, aark chocolaie & Dane	y sice cream
		Camelado	205 (\$11.71)

Served w/blackberry sauce

TEPPANYAKI SHOW Sittings 5, 7, & 9 p.m., without all-inclusive 940 (\$53.71)

Appertizer Kinoko Trilogy Sushi, Dumpling & spring roll

Kinoko Trilogy Thai chicken & coconut milk soup Main Course Chicken, Beef, Shrimp, Dessert Matcha Tea Opera & Ginger Ice Cream