



## APPETIZERS

**TIGER SHRIMP COCKTAIL** **GF DF** - \$24  
Yuzu & Wasabi Cocktail Sauce

**VEGETABLE GYOZAS** **VG** - \$18  
Chili Sauce, Soy Sauce

**SHISHITO PEPPERS** **GF DF** - \$16  
Grilled Shishitos, Extra Virgin Olive Oil,  
Bonito Flakes, Lime

**DIM SUM BASKET** - \$20  
Steamed Pork Bao, Shrimp Har Gow,  
Pork and Shrim Shumai, Vegetable Gyoza

**GUACAMOLE & SALSA** - \$20  
Corn Tortilla Chips

**STEAMED EDAMAME** **GF V DF** - \$14  
Maldon Salt

**CHICKEN WINGS** - \$21  
Choice of: BBQ, Honey & Garlic, Spicy Buffalo

**QUESADILLA**  
Salsa, Guacamole, Sour Cream  
Chicken - \$24  
Shrimp - \$37

## SALADS

**ORGANIC GREENS** **GF V DF** - \$22  
Grape Tomatoes, Carrots, Radishes, Cucumber  
Choice of: Oriental or Carrot Ginger Vinaigrette

**CAESAR SALAD** - \$21  
Traditional Caesar Salad, Focaccia Croutons

**TUNA & TONNATO FRISEE SALAD** \* **GF** - \$32  
Seard Tuna, Tonnato Sauce, Lemon Vinaigrette, Olives,  
Crispy Quinoa

**SHRIMP SUMMER ROLL** \* **N GF** - \$21  
Mango, Cucumber, Red Peppers, Lettuce, Basil,  
Cilantro, Noodles, Rice Paper Wrap  
Served with: Peanut and Soy Sauce

**GARDEN POKE BOWL** \* **GF** - \$24  
Sushi Rice, Avocado, Watermelon Radish,  
Carrots, Edamame, Grape Tomatoes, Cucumber,  
Asparagus, Portobello Mushroom & Plantain Chips,  
Tahini dressing

### ENHANCE YOUR SALAD

With Chicken Breast - \$9

With Shrimp Skewer - \$15

With Atlantic Salmon\* - \$16

With Skirt Steak\* - \$17

## SANDWICHES

Served with French Fries, Sweet Potato Fries, Side Salad or Fruit Salad

**MO TURKEY CLUB** - \$25  
Multigrain Artisan Bread, Roasted  
Turkey Breast, Smoked Bacon, Heirloom  
Tomatoes, Bibb Lettuce, Avocado Aioli  
Add Egg\* - \$5  
Add Sliced Avocado - \$8

**ANGUS BEEF BURGER**\* - \$26  
Angus Beef, Sun-Dried Tomato Chutney,  
Homemade Ranch, Crispy Potato Straws,  
Brioche Bun  
Add Egg\* - \$5  
Add Bacon - \$6  
Add Sliced Avocado - \$8

**VEGETABLE WRAP** **V** - \$18  
Hummus, Avocado, Red Peppers,  
Tomatoes, Carrots, Radishes, Bibb  
Lettuce, Crispy Onions, Herb Citrus  
Dressing, Spinach Wheat Wrap

**CUBAN MEDIANOCHE**  
**PANINI** - \$23  
Citrus Marinated Pork, Smoked  
Ham, Swiss Cheese, Pickle, Mustard,  
Mayonnaise, Sweet Egg Bread

**AVOCADO TOAST** **VG** - \$28  
Multigrain Artisan Toast, Watermelon  
Radish, Microgreens  
Add Egg\* - \$5  
Add Bacon - \$6

**TRUFFLE HONEY**  
**GRILLED CHEESE** **VG** - \$24  
Artisan Bread, Comté & Aged Cheddar,  
Truffle Honey, Arugula, Basil

*A portion of the proceeds from this dish will go to support the efforts for His House Children's Home. Founded in 1987, His House established "a place to call home" for children who cannot safely live with their parents.*

## SUSHI

**CALIFORNIA ROLL** \* **GF** - \$21  
Crab Meat, Masago,  
Avocado, Cucumber

**CRUNCHY SPICY**  
**TUNA ROLL** \* - \$22  
Tuna, Cucumber, Scallions,  
Tempura Flakes, Sesame Seeds

**RAINBOW ROLL** \* **GF** - \$24  
California Roll Topped  
with Tuna, Salmon & Hamachi

**LOBSTER ROLL** \* **GF** - \$38  
Lobster Tail, Masago, Asparagus,  
Topped with Avocado

**NIGIRI** \* (PER PIECE) **GF** - \$8  
Tuna/Salmon

**SASHIMI** \* (4 PIECES) **GF** - \$20  
Tuna/Salmon

**SALMON & CREAM**  
**CHEESE ROLL** \* **GF** - \$22  
Salmon, Avocado, Cream Cheese

**VEGETABLE ROLL** **V GF** - \$19  
Cucumber, Asparagus,  
Avocado, Sesame Seeds

**TUNA POKE BOWL** \* - \$34  
Spicy Mayo, Tuna, Sushi Rice, Cucumber,  
Mango, Wakame, Avocado, Edamame, Nori,  
Spring Onion, Togarashi & Plantain Chips

**SALMON POKE BOWL** \* - \$34  
Spicy Mayo, Salmon, Sushi Rice, Cucumber,  
Mango, Wakame, Avocado, Edamame, Nori,  
Spring Onion, Togarashi & Plantain Chips

## DESSERTS

**CHOCOLATE PISTACHIO TART** **N** - \$16  
Flourless Biscuit, Sicilian Pistachio Crunch & Chantilly Cream  
**MIXED BERRY CHEESECAKE BOWL** **N** - \$16

Hazelnut Crumble & Fresh Berries

**KEY LIME PIE** **N** - \$15

Vanilla Tart Shell, Fresh Key Lime Cream & Italian Meringue

**FRUIT PLATTER** - \$19

Seasonal Fresh Fruit

**ASSORTED HOMEMADE**  
**ICE CREAMS & SORBETS** - \$15

A 20% CUSTOMER SERVICE CHARGE WILL BE ADDED TO YOUR CHECK.

**VG** Vegetarian **V** Vegan **GF** Gluten Free **DF** Dairy Free **N** Contains Nuts

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
All our coffee, tea, cocoa, and seafood are responsibly sourced and hotel-verified sustainable.

## RIGHT OFF THE PALM TREE

As fresh as it can be... All drinks served in Fresh Young Coconuts

### MO MARGARITA - \$31

Casamigos Blanco, Grand Marnier, Lime

### SHAKEN PIÑA COLADA - \$31

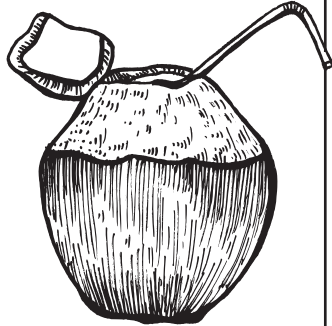
Brugal 1888, Crème de Coco, Pineapple

### MO LYCHEE COLADA - \$31

Brugal 1888, Lychee Purée, Crème de Coco, Liquid Sugar Cane

### MO HYDRATION - \$20

Fresh Coconut Water & Pulp



## SIGNATURE DRINKS - \$22

### ORIENTAL MULE

Grey Goose, Fresh Yuzu Juice, Ginger Beer

### WATERMELON OASIS

Grey Goose, Watermelon Purée, Liquid Sugar Cane, Lime

### CUCUMBER COOLER

Hendricks Gin, Cucumber, St-Germain, Lime, Mint

### MOJITO

Brugal 1888, Lime, Liquid Sugar Cane, Mint, Soda Water  
Choice of: Classic, Strawberry, Passion Fruit, Mango

## FROZEN COCKTAILS - \$18

### ISLAND MANGO

Bacardi Black, Coconut-Infused Rum, Mango Purée

### FROZEN PIÑA COLADA

Bacardi Superior, Bacardi Black, Pineapple

### FROZEN DAIQUIRI

Bacardi Superior & Bacardi Black  
Choice of:  
Strawberry, Passion Fruit, Mango

### MARGARITA

Jose Cuervo, Triple Sec, Lime

### UPLIFT YOUR SPIRIT...

VODKA: Grey Goose, Kettle One, Titos, Belvedere

GIN: Hendricks, Tanqueray, Tanqueray 10, Bombay Sapphire

RUM: Ron Zacapa, Captain Morgan, Ron Zacapa XO

BOURBON: Bullet, Woodford Reserve, Makers Mark

TEQUILA: Patron, Don Julio, Casamigos, Clase Azul



## WINE SELECTIONS

### CHAMPAGNE & SPARKLING

Casa Canevel, Brut, Prosecco D.O.C, Veneto, Italy - \$20 / \$100

Moët & Chandon, Brut, "Imperial", Epernay, France 187ml - \$40

Moët & Chandon, Rosé, "Imperial", Epernay, France 187ml - \$50

Moët & Chandon Rosé Reims, France - \$188

Taittinger, Brut "La Française" Reims, France - \$132

### WHITE WINE

Hartford, Chardonnay, Russian River Valley, California - \$20 / \$78

Pighin, Pinot Grigio, Friuli, Italy - \$17 / \$70

Calvet, Les Hautes Roches, Sauvignon Blanc, Sancerre, France - \$24 / \$90

Vavasour, Sauvignon Blanc, Marlborough, New Zealand - \$18 / \$72

### ROSÉ WINE

Ch. d'Esclans "Whispering Angels", Côtes De Provence, France - \$18 / \$85

Vie Vité, Rosé, Côtes De Provence, France - \$21 / \$86

### RED WINE

Quilt, Cabernet Sauvignon, Napa Valley, California - \$24 / \$96

Jadot "Aurum" Pinot Noir, Burgundy, France - \$18 / \$70

## BEERS

### LOCAL CRAFT - \$11

Wynwood La Rubia  
Cigar City Jai Alai (IPA)

### DOMESTIC - \$9

Bud Light  
Miller Lite

### IMPORTED - \$11

Corona Extra  
Heineken  
Heineken 0.0 (Non-Alcoholic)

### DRAFT - \$10

Stella Artois  
Hop Gun (IPA)  
The Wizard Wit

## OTHER BEVERAGES

### FRAPPÉ LEMONADE - \$9

### ASSORTED SODAS - \$7

### ICED TEA - \$7

### SAN PELLEGRINO - \$7

### COFFEE - \$7

### ESPRESSO, CAPPUCCINO OR LATTE - \$7

### PREMIUM TEA BY TEALEAVES - \$7

### FRESH-SQUEEZED GREEN JUICE - \$12

### SUPERFOOD SMOOTHIES

#### CHOCOLATE & PEANUT BUTTER <sup>N</sup> - \$19

Squash those sugar cravings and turbo start your day

#### REVIVE THE DRAGON <sup>N</sup> - \$19

Vibrant dragon fruit and probiotics may reduce bloating so you can feel your best

#### TROPICAL BOOST <sup>N</sup> - \$19

Replenish, recover, and restore your muscles

Indulge in rejuvenation at the Spa at Mandarin Oriental, Miami.  
Scan the QR code to explore our offerings.



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