


Pampagana

GREEN PAPAYA SALAD 	295
Marinated with Lemon Juice, Red Chili, Garlic, Fish Sauce, Dehydrated Shrimp, Brown Sugar and French Green Beans Accompanied with Cherry Tomato, Coriander Leafs and Toasted Peanuts	
KUROBUTA PORK GYOZA	370
Japanese Gyoza Stuffed with Pork, Garlic, Ginger, Chikoria and Shitake Accompanied with Chilli Powder Vinaigrette	
VEGETABLE SPRING ROLLS 	275
Deep Fried Spring Rolls, Stuffed with Seasonal Vegetables Sautéed in Oyster Sauce, Served with Sweet and Sour Sauce	
VIETNAMESE SUMMER ROLL 	255
Coriander, Mint, Basil, Cucumber, Mango, Carrot, Takuan, Haruzame and Jicama, Wrapped in Rice Paper	

Sashimis & Nigiris

BLUEFIN TUNA SASHIMI	490
Accompanied with Ginger and Wasabi	
HAMACHI SASHIMI	515
Fine Slices of Hamachi with Fried Leek Juliennes, Mint, Slices of Serrano Pepper and Green Jalapeño Vinaigrette with Ponzu Sauce	
ORA KING SALMON SASHIMI	940
Accompanied with Ginger and Wasabi	
TUNA TATATKI WITH NORI SEAWEED POWDER	750
Fine Slices of Tuna Marinated with Tamari Soy Sauce and Lemon Grass, Accompanied with Seaweeds Salad, Carrot, Cucumber and Edamame Puree with Yuzu	
AMAEBI NIGIRI (3 pieces)	370
EEL NIGIRI (3 pieces)	370
HAMACHI NIGIRI (3 pieces)	370
KING CRAB NIGIRI (3 pieces)	575
MACKEREL NIGIRI (3 pieces)	450
ORA KING SALMON NIGIRI (3 pieces)	430
SHRIMP NIGIRI (3 pieces)	330
TUNA NIGIRI (3 pieces)	370

From Malaysia to Japan Our Soups

CHICKEN AND COCONUT THAI SOUP	420
Scented with Lemon Grass, Shallots, Coriander, Galanga and Fish Sauce	
MALAY COCONUT SOUP 	235
Coconut Milk Base, Eggplant, Broccoli and Green Beans With Yellow Curry Served with Jasmine Rice or Shrimp Crackers	
RAMEN SOUP WITH ANGUS PRIME FILET	650
Beef Japanese Broth Accompanied with Soba Noodles, Tofu, Shitake Bok Choy, Negui and Quail Egg.	
WONTON SOUP WITH VEGETABLES	650
Aromatic Chinesse Soup Accompanied with Shrimp and Pork Wonton, Bok Choy, Coriander and Mushrooms	

From the Wok

BEEF WOK WITH SPICY SESAME SAUCE	580
Beef Sautéed with Asparagus, Squash, Onion and Fried Leek Accompanied with Rice	
CHICKEN GAI PAD MED	490
Chicken with Vegetables, Cashews, Bell Peppers Pepper Sauce, Coriander and Chilis	
PAD THAI INDOCHINE	310
Rice Noodles Sautéed with Chef's Sauce Based on Tamarind, Lemon Grass and Chili	
WITH CHICKEN	430
WITH SHRIMP	475
PEKING DUCK	1,785
(For Two Persons) Family Style. Subject to Availability	
SEAFOOD YAKISOBA	520
Soba Noodles Sautéed with Vegetables, Ginger and Pepper Sauce Accompanied with Shrimp, Scallops, Baby Squid and Mussels	
SHRIMP WITH CORIANDER AND COCONUT CURRY	730
Marinated in Coconut Milk, Cardamom and Fennel Seeds Accompanied with Wok Vegetables and Basmati Rice	

Asian Tradition


BLACK COD	895
Glazed with Sweet White Miso Served with Bok Choy and Hajikami	
DEEP FRIED GROUPER	625
Fillet Coated in Cornstarch, Sweet and Spicy Tamarind Sauce Served with Jasmine Rice and Bok Choy	
GLAZED PORK BELLY	750
Pork with Hoisin Sauce and Ginger Served with Shallots Cream and Coriander	
GRILLED BLACK ANGUS FILET	935
With Teriyaki Sauce Served with Sautéed Vegetables and Malaysian Fried Rice	
INDOCHINE FUSION	685
Scallops Marinated with 5 Chinese Spices in Carrot Curry, Mayonnaise Salad, Tobiko, Masago and Negui Salad	
KASURI METHI CHICKEN	495
Chicken Breast Marinated with Masala and Creamy Cashew Curry Sauce, Tomato and Onion, Accompanied with Basmati Rice	
MASSAMAN LAMB	665
Rack of Lamb in Galanga Thai Curry with Chilli Accompanied with Sautéed Vegetables and Jasmine Rice	
TIKKA MASALA LOBSTER	945
Lobster Marinated with Cardamom, Paprika and Cumin Accompanied with Basmati Rice with Garlic and Raita Sauce with Cucumber and Mint	
SZECHUAN DUCK WITH KUMQUAT CHIP	650
Magret Marinated with Garlic and Ginger with Szechuan Pepper Sauce and Plum Accompanied with Red Lentils Puree	

Sushi


BANANA MAKI	370
Avocado, Cheese Cream, Shrimp, Fried Plantain. With Eel and Sesame Seed Sauce	
DRAGON ROLL	395
Breaded Shrimp, Kanikama Tempura, Cucumber, Mango and Avocado. With Tamarind Sauce	
HAMACHI SPICY	475
Hamachi, Sambal, Negui, Tanuki and Spicy Mayonnaise in Soy Paper	
LOBSTER ROLL	475
Lobster Tempura, Cucumber, Avocado, Grated Fried Potato, Lobster Salad, Cheese Cream and Habanero Pepper. With Tamarind Sauce	
NIZUC ROLL	430
Bluefin Tuna, Shiso Leaf, Green Bean, Kampyo, Kiuri, Avocado with Tofu and Mango Sauce	

Prices are in Mexican Pesos. VAT included.

15% Service Charge Suggested


Items marked with  are healthy and/or vegetarian options

Sushi

ORA KING MAKI	530
Salmon, Asparagus Tempura, Kiuri, Carrot, Avocado and Crispy Salmon Skin	
RAINBOW SALMON SKIN	505
Shrimp, Tuna, Salmon, Cucumber and Avocado Accompanied with Seafood Salad, Yuzu and Crisp Salmon	
SPICY TUNA ROLL	485
Tuna, Sriracha Sauce and Sambal, Sesame Seed, Avocado, Cucumber And Black Tobiko	
VEGETARIAN MAKI 	285
Cucumber, Avocado, Takuan, Carrot, Shitake, Asparagus and Lettuce. With Seaweed outside	

Prices are in Mexican Pesos. VAT included.

15% Service Charge Suggested

Items marked with  are healthy and/or vegetarian options



Indochine

DESSERTS

TAPIOCA WITH COCONUT CREAM

Creamy Tapioca with Coconut Milk,
Lychee & Forest Berries

\$ 235

MELON FRIED ICE CREAM

Tempura Choux Biscuit Accompanied with Melon Cubes
Macerated in Dew Plum with Coconut Cream

\$ 235

MANGO STIKY RICE

Sweet Rice with Coconut Cream
Accompanied with Mango and Passion Fruit Ice Cream

\$ 235

SAGO AND POMELO

Mango Soup and Tapioca
Accompanied with Grapefruit Supremes

\$ 235

CHOCOLATE AND MATCHA GREEN TEA

CASTELLA CAKE

Accompanied with Yuzu Sorbets,
Kumquat Chip and Matcha Sauce

\$ 235

SORBETS TASTING

Raspberry with Ginger, Yuzu with Lemon Grass Tea and Lychee

\$ 235

ICE CREAM SELECTION

\$ 180