Indochine

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 380
Japanese Gyoza Stuffed with Pork, Garlic, Ginger, Chicory 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 550
Accompanied with Ginger and Wasabi

Hamachi Sashimi 530
Fine Slices of Hamachi with Fried Leek Juliennes, Mint, Slices of Serrano Pepper and Green Jalapeño Vinaigrette with Ponzu Sauce

Ora King Salmon Sashimi 960
Accompanied with Ginger and Wasabi

Tuna Tataki 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) 385
Hamachi Nigiri (3 pieces) 370
King Crab Nigiri (3 pieces) 610
Mackerel Nigiri (3 pieces) 450
Ora King Salmon Nigiri (3 pieces) 480
Shrimp Nigiri (3 pieces) 330
Tuna Nigiri (3 pieces) 395

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 680
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

Prices are in Mexican Pesos. VAT included. 15% Service Charge Suggested
Items marked with are healthy and/or vegetarian options

Indochine

From the Wok

Beef Wok With Spicy Sesame Sauce 895
Beef Sautèed 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 495

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 780
Marinated in Coconut Milk, Cardamom and Fennel Seeds
Accompanied with Wok Vegetables and Basmati Rice

Yakimeshi Rice
Fried Rice in the Wok mixed with Onion, Zuccini, Carrots,
Soy Sauce and Mirin
With Chicken 350
With Shrimp 550
With Beef Angus 680
Mix 650

Asian Tradition

Black Cod 950
Glazed with Sweet White Miso
Served with Bok Choy and Hajikami

Deep Fried Grouper 650
Fillet Coated in Cornstarch, Sweet and Spicy Tamarind Sauce
Served with Jasmine Rice and Bok Choy

Glazed Pork Belly 600
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, Salad, Tobiko,
Masago,Negui and Mayonnaise

Kasuri Methi Chicken 510
Chicken Breast Marinated with Masala and Creamy Cashew Curry Sauce,
Tomato and Onion, Accompanied with Basmati Rice

Massaman Lamb 750
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 Raita Sauce

Szechuan Duck with Kumquat Chip 680
Magret Marinated with Garlic and Ginger with Szechuan Pepper Sauce
and Plum Accompanied with Red Lentils Puree

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Items marked with are healthy and/or vegetarian options

Indochine

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

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15% Service Charge Suggested
Items marked with are healthy and/or vegetarian options

Indochine

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