



**Chef Yasuo Asai**  
**Residents' Beach Club | July 5<sup>th</sup> to 7<sup>th</sup>**  
**Menu A la Carte**

**APPETIZERS**

Sashimi of day. Small 3 kind of fishes	\$280
Sashimi of day. Medium 5 kind of fishes	\$450
Green salad with seared salmon.	\$250
Green peas, corn and tomato puree with crab meat.	\$250
Fried chicken rolled with Nori sea weed and Fried shrimp curry flavor.	\$250

**MAIN DISH**

Grilled beef tenderloin and oyster mushroom. 300g	\$450
Sliced beef rib eye with vegetables Sukiyaki style. Medium boiled egg.	\$380
Pan fried Black cod with miso sauce. Sautéed vegetables. 160g	\$450
Grilled Eel with foie grass and mango. 140g	\$450

**RICE & NOODLE**

Marinated fresh fish and seafood with wasabi soy sauce on white rice.	\$280
Sliced beef rib eye and onion with egg on white rice.	\$250
Ramen noodle soup with sautéed vegetables and sliced beef rib eye.	\$190

*Prices in MXN, Tax Included, subject to 15% Service Charge*

*20% discount for Club Punta Members*

*Welcome drink included*