

Awaken your senses with the mysticism of the flavors you can find in every bite that the Asian continent has for you. Let the host guide you and live the experience that we have prepared for you

hand shaken cocktails

kakuteru

nigori bellini

elegant and sophisticated drink made with sparkling wine, peach liqueur and sake

bushido slam

a gentle blend of sake and ginger with hints of sweet lychee and crisp green apple taste

mango sour

the dazzling taste of gin mixed with lime juice, mango and fragrant cinnamon-flavored vodka

tokyo's forest

deliciously fragrant cranberries, pepper-flavored vodka and sweet peach liqueur

geisha

sake based cocktail combined with tequila and triple sec, cucumber, bold wasabi flavors and pineapple

cold starters

rei zensai

roasted eggplant

miso marinated eggplant with ginger

mixed greens salad

fresh salad made with avocado, fresh cucumber and cherry tomato with cilantro dressing

poke *

ponzu marinated tuna and avocado

asia tacos *

crispy wonton filled with spicy tuna tartare and salmon tartare

tuna tataki *

fresh tuna seared with tentsuyu sauce, thin sliced serrano pepper and creamy avocado

beef tataki *

lightly seared thinly sliced beef, ponzu, tartufo sauce, crispy garlic chip and serrano pepper

beef salad *

seared beef steak, served with citrus sauce, red onion, cilantro and cherry tomato

sushi cake

salmon, tuna or fresh hiramasa, minced cucumber and key lime zest over crispy mound of rice

sashimi new style

hiramasa *

with rocoto leche de tigre and sweet potato brunoise

fish *

fresh catch of the day, serrano pepper slices, key lime and ponzu

tuna *

thinly sliced tuna, habanero ponzu and chopped scallion

salmon *

fresh salmon, grape ponzu, scallion and ginger

hot starters

on zensai

spring roll

crispy roll filled with mixed vegetables, sweet-sour hoisin sauce and carrot

fried rice 🌿

wok-fired with mixed vegetables and egg seasoned with soy sauce

calamari

crispy calamari rings with wasabi sauce

kataifi shrimp

shrimp in crispy kataifi dough and papaya relish

shrimp tempura

crispy fried shrimp with aioli mix: wasabi curry and sambal oelek with steamed white rice

gyoza 🍣

steamed and pan-fried gyoza filled with duck confit and shiitake or lobster and vegetables

bao

steamed bun stuffed with fried chicken or crab bake, fresh vegetables and tonkatsu sauce

chicken satay 🍢 🌿

grilled chicken skewers with a thai-style marinade and peanut sauce

shumai

steamed dumplings stuffed with chicken and pork, served with ponzu sauce

soups

wan

misoshiru 🌿

with fresh tofu, wakame and scallion

tom kha gai 🍄 🌿

coconut milk, lemongrass, shiitake, bok choy, tomato and chicken

udon *

thick japanese noodles in a savory soy soup with finely sliced beef and bok choy

rolls – each order has 4 pieces

hisui maki

citrus 🌿 🍷

outside: seaweed, lime and sriracha sauce;
inside: key lime, cucumber

naoki 🌿 🍷 🍴

outside: seaweed, *poblano* pepper aioli;
inside: avocado, cucumber, sesame seeds

tora 🍴

outside: fried-battered, spicy salmon tartare;
inside: avocado and salmon

emi * 🍴 🍷 🍴

outside: tuna tartare, avocado and creamy kimchi dip;
inside: tuna

akane * 🍴 🍷 🍴

outside: avocado;
inside: hiramasa, sesame seeds, jalapeno

umiko

outside: eel
inside: cucumber, cream cheese, masago, avocado

california 🍴

outside: sesame seeds;
inside: kanikama, cucumber, avocado

toki 🍴 🍴

outside: kanikama, sliced *serrano* pepper;
inside: octopus, avocado

peko peko

outside: masago, miso mustard;
inside: fried soft shell crab, scallion and avocado

akira

outside: creamy ponzu;
inside: cream cheese and shrimp

negi toro - 6 pieces * 🍷 🍴 🍴

outside: seaweed;
inside: tuna, scallion, wasabi

nigiri

Nigiri is one piece per serving, all portions are prepared with sushi rice and served with wasabi, ginger and nikiri sauce. Ōtoro is based on availability

asparagus 🌿 🍷

avocado 🌿 🍷

hiramasa * 🍷

tuna * 🍷

ōtoro * 🍷

salmon * 🍷

shrimp 🍷

octopus 🍷

tamago

salmon roe * 🍷

gunkan * 🍷

masago * 🍷

main course

meinkōsu

catch of the day 🌱

steamed fish with green tea infusion and sesame seed oil, served with steamed white rice

salmon 🌱

pistachio-panko crusted salmon with yuzu-cilantro cream sauce and steamed broccolin

lobster tail

griddled miso lobster tail, served with cauliflower purée and mixed vegetables

pad thai 🌱 / 🌱

rice noodles, egg, peanuts, tamarind sauce and wok-fired shrimp

kratiem

oyster sauce-garlic marinated shrimp over carrot purée with bok choy and steamed asparagus

thai green curry 🌱 /

with stewed chicken and aubergine, served with a fish crisp, hard-boiled egg and steamed rice

japanese-style fried chicken 🌱

topped with sweet & sour orange sauce and steamed rice

glazed duck

soy and plum glazed duck, served with a moo shu pancake filled with fresh tofu and vegetables

pork belly 🌱

5-spice roasted pork belly, griddle-seared with hoisin sauce, sweet potato purée, creamy garlic sauce and roasted vegetables

flat iron

slow-cooked, griddle-seared steak with fragrant char siu sauce, griddled vegetables and creamy cauliflower sauce served with kimchi

new york 🌱

grilled steak with herb oil, bok choy, wasabi chimichurri, sparks of teriyaki sauce, served with a steamed bao bun and kimchi

cowboy 🌱 🍖 \$97 BB

grilled bone in rib eye with foie gras served with three flavorful dipping sauces: ponzu-daikon, black pepper-basil and chimichurri

Dishes available with Blanc Benefits. If you do not have available Blanc Benefits, the amount will be charged in USD or the MXN equivalent. A 16% of service fee will apply over the final price with Blanc Benefits and it will be charged to the room bill. Cash, debit or credit card payments or any different payment method from the aforementioned will not be accepted.

🌱 Gluten free. Le Blanc Spa Resort is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

* Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.



Vegan



Vegetarian



hot



This food contains nuts or seeds that can cause allergies.