

APPETIZERS

SALADS

- Tuna Tataki Salad** / BLACK PEPPERCORN PAN SEARED RED TUNA, ORGANIC BABY GREENS, SOY SPROUTS, AVOCADO, HEART OF PALM, CHERRY TOMATOES, ORIENTAL CITRUS DRESSING. \$ 17.00
- Crab Cakes & Mango Salad** / LOCAL ORGANIC GREENS, SOY BEANS, BASIL LEAVES, TAMARIND VINAIGRETTE, PEANUTS, SPRING ROLL SKIN CRISP. \$ 17.00
- Seaweed Rainbow Salad** / TOSAKA, KOMBU, WAKAME, MUSTARD LEAVES, WON TON CHIPS, SWEET CHILLI MARMALADE, SOY BEANS AND PONZU DRESSING. \$ 12.00

CEVICHEES

- Red Snapper & Tuna Ceviche** / LEMON, COCONUT MILK, CUCUMBER, QUINOA, CITRUS VINAIGRETTE, GLAZED SWEET POTATO. \$ 17.00
- King Salmon & Passion Fruit Ceviche** / CHILLI MARMALADE, HOT CHILLI, CRUNCHY CANCHA CORN. \$ 16.00

TIRADITOS

- Hamachi & Rocoto Chilli** / SCALLION JAM BEDDING, TOASTED CASHEW NUTS, ROCOTO AJI, LEMON AND CORIANDER EMULSION. \$ 18.00
- Salmon & Scallops Chess** / PASSION FRUIT HONEY, FENNEL CONFIT BEDDING, FRESH WATERCRESS BABY SALAD, CRISPY SKIN CRUMBLES, FLOWERS REDUCTION. \$ 18.00

CAUSAS

- Spicy Jumbo Lump Crab** / ROCOTO CREAM, AVOCADO, CHIVES AND RED BELL PEPPER JAM. \$ 15.00
- Grilled Octopus** / GRILLED MARINATED OCTOPUS, AJI & MISO SAUCE, KALAMATA OLIVES DRESSING, QUAIL EGGS AND CHERRY TOMATOES. \$ 13.00
- Red Tuna Nikkei** / RED TUNA TARTAR, SPRING ONIONS, KOMBU SEAWEEED, MANGO RELISH. \$ 14.00
- Ebi Crispy** / BREADED JUMBO SHRIMP, CREAMY RED CURRY SAUCE, CARAMELIZED LEEKS, MANGO RELISH. \$ 17.00

SOUPS

- Tom Yum Soup (Thai Shrimp Soup)** / SHRIMP, KAFFIR LEMON LEAVES, MUSHROOMS, CHERRY TOMATOES, COCONUT MILK, SPRING ONIONS AND BAMBOO SHOOTS. \$ 16.00
- Tom Kha Gai (Thai Chicken Soup)** / SLICED CHICKEN BREAST, KAFFIR LEMON LEAVES, MUSHROOMS, CHERRY TOMATOES, COCONUT MILK, SPRING ONIONS AND BAMBOO SHOOTS. \$ 13.00
- Chinese Corn & Duck Chowder** / ROASTED SHREDDED DUCK, EGGS, FRESH ORGANIC SWEET CORN AND CHIVES. \$ 13.00

HOT APPETIZERS

- Crispy Spring Rolls** / FILLED WITH FRESH STIR FRIED VEGETABLES. SWEET CHILLI SAUCE. YOUR CHOICE OF CHICKEN OR VEGETARIAN. \$ 11.00
- Lobster Spring Rolls** / FRESH MANGO DIPPING SAUCE. \$ 17.00
- Chinese Dumplings** / BAMBOO STEAMED DUMPLINGS, SOY & SESAME SAUCE. VEGETARIAN, CHICKEN OR PORK. \$ 11.00
- Shumais (Shrimp & Spring Onions Dumplings)** / SESAME & SOY SAUCE. \$ 14.00

If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.

"Prices include taxes and 10% service charge"



MAIN COURSES

Chinese Style Catch of the Day / FRIED WHOLE FISH WITH GINGER, RED CHILLI, STIR FRIED VEGETABLES, BLACK BEANS SAUCE AND CILANTRO JASMINE RICE.	\$ 30.00
Passion Fruit Glazed Sea Bass / OVEN BAKED TENDER SEA BASS FILET, TEMPURA SHRIMP, STIR FRIED VEGETABLES AND BAMBOO STEAMED JASMINE RICE.	\$ 28.00
Ginger Salmon Filet / SERVED ON TOP OF SAUTÉED RICE NOODLES NEST, VEGETABLES STIR FRY.	\$ 27.00
Chinese Sweet & Sour / PINEAPPLE, ONIONS AND RED PEPPERS BITTERSWEET HONEY SAUCE. SERVED WITH STEAMED JASMINE RICE.	
• WITH CHICKEN.	\$ 21.00
• WITH PORK.	\$ 21.00
• WITH RED SNAPPER.	\$ 21.00
• WITH SHRIMP.	\$ 28.00
• MIXED.	\$ 26.00
Kung Pao Chicken / OYSTERS & HOISIN SAUCE, PEANUTS AND VEGETABLES STIR FRY. SERVED WITH STEAMED JASMINE RICE.	\$ 21.00
Panaing (Stir Fried Chicken, Peanuts & Coconut Sauce) / HOT CHILLI, ONIONS, PEANUTS, CHINESE CABBAGE AND SNOW PEAS. SERVED WITH STEAMED RICE.	\$ 21.00
Pekin Duck / ANISE MARINATED ROASTED DUCK, SPRING ONIONS, CREPES AND HOISIN SAUCE.	\$ 25.00
Sichuan Beef Tenderloin / ONIONS, RED CHILLI, HOISIN & BLACK BEANS SAUCE. SERVED WITH STEAMED JASMINE RICE.	\$ 24.00
Bulgogi (Korean Beef BBQ) / SWEET & SPICY MARINATED TRADITIONAL BEEF BBQ LETTUCE WRAPS. SERVED WITH FRESH VEGETABLES CRUDITÉS AND STEAMED RICE.	\$ 24.00
Yaki Sea & Land BBQ / LOCAL BEEF TENDERLOIN, OYSTERS & PLUM SAUCE, LOBSTER TAIL WITH SEAFOOD SAUCE AND SAUTÉED BAMBOO SHOOTS WITH BABY CORN.	\$ 54.00
Korean Pork Baby Back Ribs / SPICY RED CHILLI SAUCE, SOY SPROUTS, SPINACH AND STEAMED JASMINE RICE.	\$ 25.00
Japanese Tempura Sampler / RED SNAPPER & JUMBO SHRIMP, GINGER & SOY SAUCE, ROCOTO DIPPING SAUCE, FRIED GARLIC YUCCA STICKS.	\$ 29.00
Tamarine Pad Thai / RICE NOODLES, SHRIMP, CHICKEN BREAST, PEANUTS, RED CHILLI, SPRING ONIONS, SWEET AND SOUR TAMARIND SAUCE.	\$ 26.00
Yaki Udon Noodles / SHRIMP, BEEF & WOK STIR FRY VEGETABLES JAPANESE NOODLES.	\$ 25.00
Thai Yellow Curry / RED SNAPPER, MIXED VEGETABLES, PEANUTS AND COCONUT MILK. STEAMED JASMINE COCONUT RICE.	\$ 23.00
Katsu Curry / PORK OR BEEF JAPANESE CURRY, WITH POTATOES, CARROTS, SPRING ONIONS AND STEAMED JASMINE COCONUT RICE.	\$ 24.00
Gumoko (Japanese Fried Rice) / BEEF TENDERLOIN & CHICKEN STIR FRY, SHITAKE MUSHROOMS, HEART OF PALM, MUSTARD LEAVES AND SPRING ONIONS.	\$ 21.00
Yangzhou Fried Rice / SHRIMP, ROASTED PORK & EGGS, GREEN PEAS, LETTUCE, SOY SPROUTS AND CHINESE RED SAUSAGE.	\$ 24.00

If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.

"Prices include taxes and 10% service charge"



MAIN COURSES



JW MARRIOTT

GUANACASTE



FOR RESERVATIONS

Please contact Concierge

Tel +506.2681.2000
sjojw.concierge@R-HR.COM

JW Marriott Guanacaste
Hacienda Pinilla, Santa Cruz, Guanacaste, Costa Rica

Marriott.com/SJOW