

FRESH START

Mushrooms Thai Salad 🌱🌿	720
assorted deep fried mushrooms, red onion, spring onion, cilantro, mint, cashews, soy sauce, chili powder	
Vietnamese Style Summer Rolls ♦ 🌱🌿	
assortment of dipping sauces: sweet chili, spicy peanut, ajhad	
seasonal vegetables 🌱	390
prawn (50g) 🌱	450
Green Papaya & Prawn Salad (120g) 🌱🌿	750
green bean, carrot, heirloom tomato, cilantro, mint, peanuts	
Bluefin Tuna Tartare (120g) 🐟🌱🌿	1,050
Akami, shaved truffle, kaffir, lemongrass, shallots, tomato, parsley, smoked garlic emulsion, ikura	

TEMARI SUSHI ♦ selection of 6 pieces 730

Prawn (8g) 🌱🌿	
crispy quinoa, orange glaze, curry - cream cheese	
Bluefin Tuna (8g) 🐟🌱🌿	
ikura, tampico, jalapeño	
Salmon (8g) 🐟🌱🌿	
tobiko, morita chili cream cheese, cucumber, mango	
Glazed Eel (12g) 🐟	
salmon roe, Granny Smith apple, ginger glaze	
Foie Gras (3g)	
cognac glaze, crispy quinoa	
Shaved Truffle 🌱	
crispy lotus root, plum sauce	

SASHIMI

Bluefin Tuna ♦ (140g) 🐟🌱🌿	1,100
pickled ginger, soy sauce, fresh wasabi	
Sashimi Trio (140g) 🐟🌱🌿	1,100
catch of the day, salmon, bluefin tuna, passion fruit emulsion, sesame dressing	
Salmon ♦ (180g) 🐟🌱	960
pickled ginger, soy sauce, fresh wasabi	

WARM STARTERS

Dim Sum Goong Thod (180g) 🌱	800
prawns & pork belly deep fried dumpling, cilantro, soy sauce, thai chili paste	
Goong Wasabi (180g) 🌱🌿	950
battered prawns, thai wasabi & passion fruit sauce, tobiko	
Satay Gai (120g) 🌱	550
roasted chicken tight skewers marinated in curry and coconut, served with peanut sauce	
Stir Fried Thai Chicken Honey (180g)	750
glazed in honey and plum sauce, with hints of citrus, sesame and crispy basil, cilantro	

ARBOL

INDIAN TANDOOR | ASIAN WOK | SEAFOOD RAW BAR
BAJA RAW BAR

SEAFOOD PLATTERS *

cocktail sauce, ponzu, wasabi ponzu, wasabi aioli, yuzu mignonette	
🐟🐟🐟🐟 Royal Platter - 4 guests ♦ 12,500	
Maine lobster (800g), Baja lobster (500g), scallops (300g), poached prawns (500g), oysters (12 pieces), clams (2 pieces)	
🐟🐟 Arbol Platter - 2 guests ♦ 5,300	
Baja lobster (500g), poached prawns (400g), scallops (150g), oysters (8 piece), clam (1 piece)	

CAVIAR * 🐟

egg yolk, white, crème fraîche, shallots, chives, nori seaweed blinis

Osetra (30g)	7,500
Osetra (50g)	12,500
Krystal (30g)	8,200
Beluga (30g)	18,000
Beluga (50g)	25,000

OYSTERS ♦ 🐟

6 pieces
ponzu, wasabi ponzu, yuzu mignonette

Baja Medium	600
Kumamoto	600

CURRIES

North Indian Style Chicken Makhani (200g) 🐟	660
butter cream, tomato, mango chutney, papadum	
Kerala Lobster Curry * (180g) 🐟🌱	2,100
tamarind, coconut gravy, Jeera rice	
Punjabi Fish Masala (180g) 🌱🌿🐟	950
spicy masala-cashews sauce, pickled vegetables	

SOUPS

Lobster Bisque (50g) 🐟🌱🌿	980
Maine lobster, cream, cognac, rayu	
Tom Kha Gai (120g) 🌱	650
Thai chicken-coconut soup, galangal, lemongrass, kaffir, mushrooms, tomato	
Tom Yum Goong (100g) 🌱🌿	795
prawn, lemongrass, galangal, kaffir, mushrooms	

VEGETARIAN

Vegan Thai Green Curry 🌱🌿	750
seasonal vegetables, tofu, basil, jasmine rice	
Stir Fried Broccoli & Tofu 🌱	650
seasonal vegetables, garlic, Hoisin sauce	
Stuffed Paneer Tikka 🌱	590
yoghurt, chat masala, mustard oil, Kachumber salad, tamarind	

WOK

Deep-fried King Prawns (200g) 🌱🌿	1,350
glazed in aromatic black pepper and oyster sauce, hints of garlic	
Seafood XO 🌱🌿	1,800
prawns (80g), lobster (60g), octopus (80g), scallops (80g) sautéed with parma ham, mixed baby vegetables in XO sauce	
Stir Fried Wagyu Beef * (140g) 🌱🌿	2,500
black pepper, oyster sauce, lemongrass, cashews, shiitake, bell pepper, broccoli	
Lobster Fried Rice (80g) 🌱🌿	1,100
jasmine rice, mixed vegetables, ginger-chili sauce, egg	
Pad Thai (200g) 🌱🌿	950
prawns, egg, rice noodles, tofu, tamarind, chili flakes, peanuts	

CHARCOAL OVEN

Catch Of The Day (180g) 🌱🌿	1,300
thai lime sauce infused with lemongrass, basil and kaffir	
Charred Octopus (200g) 🌱🌿	925
cauliflower purée, orange-habanero glaze, yuzu-eel sauce, roasted leek, cherry tomato	
Salmon Teriyaki (180g) 🐟	1,250
braised fennel, roasted pineapple & green peas purée, edamame	
Wagyu Tenderloin ♦♦ (180g) 🐟	2,700
roasted carrot purée, seasonal vegetables, coffee sauce	
Charcoal Baja Lobster * (250g) 🌱🌿	1,950
saffron-yuzu béarnaise, mushrooms, onion crisp	

TANDOOR OVEN

Naan Bread 🐟	125
to choose: butter, garlic, fine herbs, nuts, masala, cheese.	
Chicken Achari Tikka (300g) 🌱🌿	1,150
chicken thigh, moutabal, tabbouleh, crispy potatoes	
Tandoori Lamb Chops * (300g) 🌱🌿	2,250
cumin potatoes, beetroot salad, mixed chutneys	
Asian Tandoori Lobster (220g) 🌱🌿	2,100
asian marinade, homemade chutneys	

🌱 Vegan 🐟 Contains Dairy 🌿 Contains Nuts 🐟 Shellfish 🌱 Spicy 🌱 Gluten Free 🐟 Raw * Not included in the Meal Plan ♦ Locally Sourced 🐟 Fish Sustainably Sourced

Prices are quoted in Mexican pesos, 15% service charge and 16% tax included. Sustainability fee not included. Open for dinner from 5:30 to 10:00 pm. Consuming raw or undercooked products may increase your risk of food-borne illness.

COMIENZO FRESCO

Ensalada de hongos 🍄🍄	720
mezcla de hongos fritos, cebolla morada, cebolla cambray, cilantro, menta, nuez de la india, salsa de soya, chile en polvo	
Rollos de Verano Vietnamitas 🍴🍴	
variedad de salsas: agridulce, cacahuete picante y salsa ajhad	
vegetales de temporada 🍅	390
camarón (50g) 🍤	450
Ensalada de Papaya Verde y Camarón (120g) 🍌🍌🍌	750
ejotes, zanahoria, tomate heirloom, cilantro, menta, cacahuete	
Tartar de Atún Aleta Azul (120g) 🍣🍣🍣	1,050
Akami, trufa negra, kaffir, té de limón, echalote, tomate, emulsión ahumada de ajo, ikura	

TEMARI SUSHI 🍣 selección de 6 piezas 730

Camarón (8g) 🍤🍴	
quinoa, glaseado de naranja, queso crema, curry	
Atún Aleta Azul (8g) 🍣🍣🍣	
ikura, tampico, jalapeño	
Salmón (8g) 🍣🍣🍣	
tobiko, queso crema de chile morita, pepino, mango	
Anguila (12g) 🍣	
ikura, manzana Granny Smith, glaseado de jengibre	
Foie Gras (3g)	
glaseado de cognac, quinoa crujiente	
Trufa Negra 🍄	
raíz de loto crujiente, salsa de ciruela	

SASHIMI

Atún Aleta Azul 🍣🍣🍣	1,100
jengibre, salsa de soya y wasabi fresco	
Trio Sashimi (140g) 🍣🍣🍣	1,100
pesca del día, salmón, atún aleta azul, emulsión de maracuyá, aderezo de ajonjolí	
Salmón 🍣🍣🍣	960
jengibre, salsa de soya y wasabi fresco	

INSPIRACIÓN THAI

Dim Sum Goong Thod (180g) 🍤	800
dumpling de camarón y tocineta de cerdo, cilantro, salsa de soya, pasta de chile tailandés	
Goong Wasabi (180g) 🍤🍴	950
camarones crujientes, salsa wasabi & maracuyá, tobiko	
Satay Gai (120g) 🍴	550
brochetas de muslo de pollo marinadas en curry y coco, servidas con salsa de cacahuete	
Wok Thai de Pollo Agridulce (180g)	750
glaseado en salsa de ciruela y miel, cítricos, ajonjolí y albahaca	

ARBOL

INDIAN TANDOOR | ASIAN WOK | SEAFOOD RAW BAR

BAJA RAW BAR

PLATONES DE MARISCOS *

salsa coctelera, ponzu, ponzu de wasabi, aioli de wasabi, mignonette de yuzu	
🍤🍣🍣 Platón Real - 4 personas 🍴 12,500	
bogavante (800gr), langosta de la Baja (500gr), callos (300gr), camarón pochado (500gr), ostiones (12 piezas), almejas (2 piezas)	
🍤🍣🍣 Platón Árbol - 2 personas 🍴 5,300	
langosta de la Baja (500gr), camarón pochado (400gr), ostiones (8 piezas), almeja (1 pieza), callos (150gr)	

CAVIAR * 🍣

Yema, clara, crème fraîche, echalote, cebollín, blinis de nori	
Osetra (30g)	7,500
Osetra (50g)	12,500
Krystal (30g)	8,200
Beluga (30g)	18,000
Beluga (50g)	25,000

OSTIONES * 🍣

6 piezas	
ponzu, ponzu de wasabi, mignonette de yuzu	
Medianos de la Baja	600
Kumamoto	600

CURRYS

Pollo Makhani del Norte de la India (200gr) 🍴	660
crema de mantequilla, tomate, chutney de mango, papadum	
Curry de Langosta Kerala * (180gr) 🍤🍴	2,100
tamarindo, gravy de coco, arroz Jeera	
Pesca del día Masala de Punjabi 🍣🍴	950
salsa de curry masala picante, nuez de la india, vegetales encurtidos	

SOPAS

Bisque de Langosta (50g) 🍤🍴	980
bogavante, crema, cognac, rayu	
Tom Kha Gai (120g) 🍴	650
pollo, sopa de coco, galangal, té de limón, kaffir, hongos	
Tom Yum Goong (100g) 🍴🍤	795
camarón, té de limón, galangal, kaffir, hongos	

VEGETARIANO

Curry Verde Tailandés 🍴🍴	750
tofu, vegetales de temporada, albahaca	
Brócoli y Tofu Salteados 🍴	650
vegetales de temporada, salsa Hoisin con ajo	
Panzer Tikka Relleno 🍴🍴	590
yogur, chat masala, aceite de mostaza, ensalada Kachumber, tamarindo	

WOK

Camarones King Fritos (200g) 🍤🍴	1,350
glaseados con salsa aromática de pimienta negra y ostión, ajo	
Mariscos XO 🍴🍴	1,800
camarón (80g), langosta (60g), pulpo (80g), callo (80g), vegetales baby mixtos, salsa XO	
Wok de Wagyu * (140g) 🍴🍴🍴	2,500
pimienta negra, salsa de ostión, té de limón, anacardos, pimientos, brócoli, shitake	
Arroz Frito de Langosta (80g) 🍴🍴	1,100
arroz jazmín, vegetales, salsa picante de jengibre, huevo	
Pad Thai (200g) 🍴🍴🍴	950
camarones, fideos de arroz, huevo, tofu, salsa de tamarindo, hojuelas de chile, cacahuates	

AL CARBÓN

Pesca Del Día (180gr) 🍣🍴	1,300
pescado al vapor, salsa tailandesa de limón y chile infusionada con té de limón, albahaca y kaffir	
Pulpo Rostizado (200gr) 🍴🍴	925
puré de coliflor, glaseado de habanero-naranja, salsa de anguila-yuzu, poro	
Salmón Teriyaki (180gr) 🍴	1,250
hinojo braseado, puré de piña, puré de chícharo, edamame	
Filete de Wagyu * (180gr) 🍴	2,700
vegetales de temporada, puré de zanahoria rostizada, salsa de café	
Langosta de la Baja * (250gr) 🍴🍴	1,950
bernesa de yuzu y azafrán, hongos, crocante de cebolla	

TANDOOR

Pan Naan 🍴	125
mantequilla, ajo, finas hierbas, nueces, masala, queso	
Pollo Achari Tikka (300g) 🍴🍴	1,150
muslo de pollo, moutabal, tabbouleh, papas crujientes	
Chuletas de Cordero Tandoori * (300g) 🍴🍴	2,250
papas al comino, ensalada de betabel, variedad de chutneys	
Langosta Tandoori * (220g) 🍴🍴🍴	2,100
marinación asiática, variedad de chutneys	