

CHINESE

APPETIZERS

EGG DROP SOUP

Chicken, corn, tomato and mushrooms

SLOW-BRAISED PORK BELLY

Caramel chili sauce with black vinegar and crisp onion

POT STICKERS

Steamed shrimp dumplings, with a green apple salad

CHICKEN SPRING ROLLS

Green cabbage, garlic, bean sprouts, sesame soy

LETTUCE WRAPS

Stir-fried chicken, mushrooms and fried rice noodles with chili oil and a sweet black vinegar dressing

SIMPLE GREENS SALAD

Lettuce and vegetables with traditional or honey ginger dressing

MANDARIN HONEY CRUNCH SALAD

Greens, vegetables, toasted seeds and fried wontons

MAINS

BEEF AND BROCCOLI

Stir fried with hoisin, five spice and toasted sesame oil

SINGAPORE CHILI SHRIMP 🌶️

Sweet and spicy with chili sauce, garlic and onion

SWEET & SOUR SHRIMP

Crisp fried shrimp, tomatoes, pineapples, peppers and plum sweet & sour sauce

KUNG PAO CHICKEN 🌶️🌶️

Sichuan peppercorns, chilies and cashews

MAPO TOFU

Sichuan-style tofu, mildly spiced stir fried ground cauliflower

GOLDEN ROASTED DUCK \$20 *per person*

(2 person minimum)

Carved at the table. Slow roasted with spices, hoisin glaze and green onion pancakes

SIDES

HAKKA NOODLES

Shredded vegetables, green onions, garlic and soy

BROCCOLI

Stir fried with ginger and garlic glaze

STEAMED JASMINE RICE

MEXICAN

APPETIZERS

SOPA

Slow cooked pulled beef and tomatoes with oregano and pasilla chili

SUPER LOADED NACHOS

Chili, three beans, guajillo, tres quesos, pico de gallo, birria sauce, jalapeño, guacamole and crema

QUESO FUNDIDO

Carne asada with melted cheese and mushrooms, tortilla

QUESADILLA

Queso blanco, Queso Oaxaca, salsa matcha verde

TACO DE CARNITAS

Slow braised pork with guacamole and jalapeños

TACO DE ASADOR

Grilled steak, refried sweet potato with salsa verde

INFLATIDAS DE CAMARONES

Flash fried shrimp with poblano crema and mole amarillo

CHAMPINON TACO

mushrooms, bean and corn relish, mint salsa

MAINS

PESCADO FRITO 🌶️

Crisp fried fish, three chili crema and pico de jalisco

POLLO EN MOLE

Spiced roasted chicken smothered in our 36-ingredient mole

PORK LOMITO

Eight-hour slow cooked pork with stewed red beans

STEAK RANCHERO* 🌶️

Striploin steak in a mild guajillo chili marinade with rebocado gravy

CAMARONES DIABLO 🌶️🌶️

Shrimp, red chili salsa, peppers, onions and lime crema

SIDES

GREEN BEANS

Garlic, lemon and olive oil

FRIJOLES

Slow cooked red beans with fresh tomatoes and queso

YUCCA

Spiced onions, poblano queso and lime mojo

*Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DESSERTS

CHOCOLATE "C-BANG"

Textured chocolate, salted fudge ganache, ginger and caramel ice cream

COCONUT TEA TRES LECHES

Three kinds of milk in a light cake, soaked in spiced coconut cream

CREMA CATALANA

Slow-cooked caramelized milk custard with a brown sugar crust

FreestyleTravelers.com



NOT FEELING LIKE CHINESE OR MEXICAN?

Your favorite Carnival dishes also available for dinner in our traditional &MORE menu.

inform your server if you have any food allergies.