Headline: Fontainebleau sure to satisfy your appetite

Deckhead: New Las Vegas resort packs impressive lists of restaurants

Food is a staple of the Las Vegas Strip. From fancy restaurants to humble eateries, the town sparkles in offering a delectable choice of ways to fill our stomachs.

The menu recently expanded with the opening of Fontainebleau Las Vegas. Ground broke in 2007 on the 67-story, 3,644-room hotel and it opened in December. The luxury report is a smorgasbord of exciting venues – including 36 restaurants and bars.

The dining collection features new versions of existing hotspots and original concepts. Award-winning chefs and eateries, including Gabriela Camara, Masa Ito and Kevin Kim, Ala Yau, Evan Funke, David Grutman, David Rodolitz and Josh Capon.

A handful of fancy and poolside bars, casual-dining options, coffee shops and a food hall also will be available.

Here is a rundown of all you need to know about dining and enjoying cocktails at Les Vegas’ newest resort:

***Chyna Club –*** Hakkasan and Wagamama found Yau is preparing a tantalizing menu of eclectic Chinese dishes at this restaurant. Its Cantonese-style fare is offered in a vibrant, cozy setting.

***Mother Wolf –*** Evan Funke’s popular Los Angeles restaurant is setting up in Las Vegas. The Italian eatery is known for its wafer-thin, wood-fired pizzas, seasoned antipasti dishes and handmade pastas.

***Cantina Contramar –*** Chef Camara’s restaurant in Mexico City was named the world’s best. It will showcase her take on Mexican favorites and signature seafood dishes like tangy tuna tostadas and grilled whole fish with red and green sauce.

***Ito –*** Sitting on Fountainbleau’s 63rd floor and led by award-winning chefs Masa Ito and Kevin Kim, it’s an intimate 12-seat omakase restaurant that offers a unique experience. Enjoy the incredible view and fish flown in daily from Japan.

***Don’s Prime –*** A throwback steakhouse from the Rat Pack era, it has dark woods and soft lighting. The Prime steak program features top cuts of beef, as well as hand-selected Japanese and American Wagyu.

***Komodo –*** Southeast Asian flavors come to life in this restaurant. The menu includes a sushi bar and signature dishes like Beijing duck, lobster shumai, Korean fried chicken, Japanese Wagyu and Hong Kong snapper.

***Papi Steak –*** Set with a prime location across from the resort’s theater, it offers caviar, kosher-style Tomahawk steaks, latkes, wagyu pastrami, Maine lobster and decadent mac ’n cheese.

A bevy of casual dining options and coffee shops balance the resort’s impressive lineup of eateries. These sit-down and fast-food restaurants are located throughout the hotel and poolside.

The Tavern offers a fancy take on the Las Vegas sportsbook, with a robust cocktail and beer list, as well as bar food. Vida serves breakfast and lunch.

Kyu grills umami-seasoned meats, smoke-roasted fish and vegetables. The pan-Asian restaurant is the first of its kind in Las Vegas.

La Cote serves family-style Mediterranean fare like paella and fruit-infused spritzes. Washing Potato is a dim sum eatery. Chez Bon coffee shop offers pastries, wraps and other baked goods. And the Café Cuto bakery, the resort’s other coffee shop, will add alcohol to your morning beverages.

The Fontainbleau food hall is named the Promenade and offers seven walk-up restaurants. Break serves coffee and espresso drinks. Nona will have salads and light snacks. Bar Ito serves hand rolls and sashimi. Capon’s Burgers is a fast-casual joint. El Bagel serves bagels and bagel sandwiches. The Miami Slice has pizza slices to-go. And roadside Taco serves Los Angeles-style tacos and Mexican food.

Cutline: WORTH THE WAIT – Fontainebleau Las Vegas (left building) opened in December after breaking ground 16 years ago. The impressive resort houses 36 restaurants, making it one of the best places to eat on the Las Vegas Strip. Image: trekandphoto. Adobe Stock.