

# Duck de Chine

中國烤鴨

Served with Pancakes, Baby Cucumber, Spring Onion & Duck Sauce | 118

## Appetisers 前菜小吃

Braised & Grilled Beef Ribs, Pickled Radish, Sesame Sauce	30
Slow Roasted Ibérico Pork Rack of Ribs	22
Szechuan Crispy Chicken, Red Chilli	23
Salt & Pepper Squid, Cashew Nut, Papaya Salad	26
Crispy King Prawns, Spicy Almonds	22
Peking-Style Crispy Bean Curd Puff <sup>PB</sup>	18
Served with Pancakes, Cucumber, Spring Onion & Soya Bean Sauce	
Crispy Mock Chicken, Soya Floss, Bell Peppers <sup>PB</sup>	20

## Dim Sum 點心

Chef's Selection of Dim Sum	26
Har Gau, Lobster Shumai, Atlantic Sea Scallop & Mui Choi Dumpling, Seasonal Black Truffle Dumpling <sup>V</sup>	
Chef's Selection of Vegetarian Dim Sum <sup>V</sup>	26
Seasonal Black Truffle Dumpling, Morel Mushroom Dumpling, Crystal Dumpling, Bean Curd Wrap	
Crispy Duck Roll	20
Vegetable Spring Roll <sup>V</sup>	20
Szechuan Vegetable Dumpling <sup>PB</sup>	15

## Bao 包點

Wagyu Beef Bamboo Charcoal Bao	18
Pan-Fried Seasonal Black Truffle Bao <sup>V</sup>	20
Iberico Pork Char Siu Bao	10
Sweet Custard Bao <sup>V</sup>	10

## Soup 湯

Hot & Sour Chicken Soup	16
Blue Swimmer Crab Sweetcorn Soup	20
Vegetarian Hot & Sour Soup <sup>PB</sup>	10
Vegetarian Sweetcorn Soup <sup>PB</sup>	10

## Salad 沙拉

Oriental Salad <sup>PB</sup>	25
Daikon, Pomelo, Pickled Papaya, Beetroot, Plum Dressing	

## DESSERT

5 Spice Apple Puff & Jasmine Custard	12
Pear & Passion Fruit Gâteau	12

## Meat 肉類

Australian Wagyu Rib-Eye Beef, Asparagus, Spicy Bean Sauce	90
Stir-Fried Chilean Wagyu Bavette, Ginger Sauce	40
Stir-Fried Lamb Cutlets, Chilli Mint Sauce	48
Chilean Wagyu Rib-Eye Beef, Black Pepper Sauce	90
Sweet & Sour Organic Pork Loin, Caramelised Pineapple	28
Sweet & Sour Chicken, Caramelised Pineapple	26
Crispy Satay Chicken, Spicy Peanut Tamarind Sauce	28
Szechuan Kung Pao Corn-Fed Chicken	26
Cantonese Roast Duck, Champagne, Orange Sauce	49

## Fish & Seafood 魚&海鮮

Steamed Sea Bass, Spring Onion, Crispy Ginger, Soya Sauce	46
Grilled Chilean Sea Bass, Soya Bean, Leek, Plum Sauce	46
Grilled Black Cod, Artichoke, Shacha Sauce	46
Caledonian Obsiblu Prawn, Young Coconut, Okra, Tamarind	33
Spicy Braised Supreme Seafood	42
Sea Bass, Atlantic Sea Scallop, Indian Ocean King Prawn, Octopus	

## Noodles and Rice 米飯&麵食

Stir-Fried Spicy Noodles, Corn-Fed Chicken	32
Stir-Fried Vegetable Noodles <sup>PB</sup>	32
Glass Vermicelli Noodles, Morel Mushrooms <sup>PB</sup>	28
Yangzhou Fried Rice, Corn-Fed Chicken & King Prawn, Edamame	33
Potted Rice with Seasonal Black Truffle <sup>PB</sup>   Allow 25 minutes	50
Vegetable Fried Rice <sup>V</sup>	20
Egg Fried Rice <sup>V</sup>	17
Steamed Jasmine Rice <sup>PB</sup>	7

## Tofu and Vegetables 豆腐&蔬菜

Szechuan Mapo Tofu, Sweet Potato, Edamame, Soya <sup>PB</sup>	26
Tofu, Aubergine, Eryngii, Sugar Snap, Black Bean Sauce <sup>PB</sup>	26
Hakka Paneer, Vegetables, Seasonal Peppers <sup>V</sup>	30
Kailan, Chayote, Macadamia Nut, Garlic Sauce, Seaweed <sup>PB</sup>	30
Stir-Fried Lotus Root, Goji Berries, Ginger Sauce <sup>PB</sup>	26
Braised Bean Curd, Boletus, Mushroom, Fu Yee Sauce <sup>PB</sup>	28
Pak Choi with Ginger Sauce <sup>V</sup>	23
Pak Choi with Garlic Sauce <sup>V</sup>	23