



# 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
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	

## 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

Bang Bang Chicken Salad	25
Oriental Salad, Plum Dressing <sup>PB</sup>	26

## Meat 肉類

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 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
Wok-Fried Sea Bass, Black Bean Sauce	46
Grilled Black Cod, Artichoke, Shacha Sauce	46
Sweet & Sour Prawn, Caramelised Pineapple	33

## Noodles and Rice 米飯&麵食

Stir-Fried Spicy Noodles, Corn-Fed Chicken	32
Stir-Fried Vegetable, Mushroom Noodles <sup>PB</sup>	32
Wagyu Beef Fried Rice, Vegetables, Ginger	33
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

Tofu, Aubergine, Eryngii, Sugar Snap, Black Bean Sauce <sup>PB</sup>	26
Hakka Paneer, Vegetables, Seasonal Peppers <sup>V</sup>	30
Stir-Fried Asparagus, Pine Nuts, Olives <sup>V</sup>	30
Mock Chicken, Black Pepper Sauce <sup>V</sup>	30
Pak Choi with Ginger Sauce <sup>V</sup>	23
Pak Choi with Garlic Sauce <sup>V</sup>	23

## DESSERT

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