

# CHINESE *Delicacies*



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## *Delicacies*

### STARTER

- ▣ Hoisin Glazed Chicken Wings, Pickled Chilli Jam 560
- ▣ Changsha Charcoal Lamb Crystal Dumpling, Hot Chilli Scallion 660
- ▣ Crab & Chives Rangoon, Sweet Chilli Dip 660
- ▣ Aromatic Beijing Duck with Pancakes, Chilli Oil & Hoisin sauce 790
- ▣ Kung Pao Prawns, Roasted Cashew Nuts, Dry Red Chilli 895
- ▣ Baby Spinach & Cream Cheese Rangoon, Sweet Chilli Dip 495
- ▣ Cantonese Pan Seared Radish Cake, Sesame Oil 495
- ▣ Fujian Fried Pipa Tofu, Chilli Bean Sauce 495
- ▣ Asparagus, Water Chestnut & Sponge Soy Mince Crystal Dumpling 495

### SOUP

- ▣ Shiitake & Lotus Root, Roasted Pepper 295
- ▣ Minced Chicken, Asparagus, Egg Flower Soup & Sichuan Pepper 320

### SALAD

- ▣ Dezhou Braised Chicken, Winter Vegetables in Lemon Almond Dressing 550
- ▣ Pomelo, Assorted Lettuce with Tamarind Reduction 550

## MAIN COURSE

▣ General Tso's Hunan Chicken with Charred Brussels Sprout	610
▣ Sesame Ginger Skinny Lamb, Shandong Spiced Hot Tamarind Sauce	795
▣ Wok Tossed Shanghai Red Snapper Fillet in Chinese Wine Sauce	850
▣ Steamed Sea Bass, Star Anise in Preserved Mountain Chilli Sauce	950
▣ Stir Fried Prawns, Fried Tendli in XO Sauce	950
▣ Cantonese Style Lobster with Ginger & Scallion	1750
▣ Buddha's Vegetables Delight, Cured Hot Peppers	525
▣ Assorted Mushrooms Stir Fry with Cashewnuts in Yellow Bean Sauce	525
▣ Wok Tossed Kale, Corn Kernels, Dry Red Chilli	525
▣ Braised Tofu, Beans Sprouts, Asparagus, Chilli Hoisin	525
▣ Stir Fried Runner Beans with Yellow Zucchini in Garlic Pepper Sauce	525

## RICE AND NOODLES

▣ Lotus Leaf Wrapped Jasmine Rice, Coriander Root	410
▣ Chengdu Spicy Vegetable Noodle	380

## DESSERT

▣ Home-Made Rose Petal Ice Cream	290
▣ Steam Black Bean Rice Pudding, Caramelized Banana	290

*Some food items may contain traces of nuts, dairy or gluten. Please ask your server for details.  
Government taxes are extra. 6% staff service charge is levied.*

