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For two people, we recommend sharing around 8 dishes in total. Work your way down the menu, ordering a few at a time.

If you have any allergies or dietary restrictions, please inform us before ordering.

Having trouble deciding? Let the Chef choose for you with our Tasting Menu, 4 courses featuring a variety of dishes to share.

Tasting Menu	72 pp
+ Wine Pairing	45 pp
+ Cocktail Pairing	45 pp

Both drink pairings include an aperitif.

to start with

Raw Oysters 2 pieces — 10
Passion Fruit | Yuzu

Steamed Oysters 2 pieces — 12
Glass Noodles | Garlic | Spring onion

cold dishes

v **Chinese Cabbage Roll** — 16
Chilli oil | Sesame Dressing

Peking Duck Salad — 18
Cucumber | Coriander

Dutch Yellowtail Kingfish — 20
Carrot | Ginger | Tarragon

dim sum

v **Egg Wonton** 4 pieces — 12
Garlic | Soy | Egg Yolk | Peas

Siu Mai 4 pieces — 16
Iberico | Shrimp | Kimchi Mayonnaise | Trout Roe

Eel Toast 4 pieces — 16
Foie Gras | Chinese Plum | Sweet Soy | Apple

Langoustine 2 pieces — 20
Angel Hair | Sweet & Sour vegetable | Herring Roe

V = vegetarian

warm dishes

Δ **Sweet & Sour Cauliflower** — 22
Sesame Seed | Chives

Poulet Noir — 28
Chinese BBQ Sauce | Red Onion

Suckling Pig Rack — 30
Char Siu Style | Crispy Pork skin | Black Garlic

Black Tiger Shrimp — 32
Ginger | Oyster Sauce | Spring Onion

Dry Aged Côte de boeuf — 15 / 100g

Catch of the day — price of the day
Ask our staff

sides

Δ **Steamed White Rice** — 5

Δ **Smashed Cucumber** — 8
Chinese Vinegar | Chilli Oil

Δ **Pointed Cabbage** — 8
Fermented Chilli

Δ **Bean Sprouts** — 8
Chilli | Mustard Cabbage

v **Truffle Fried Rice** — 14
Fried Egg

Δ **Hor Fun Noodles** — 14
Premium Soy | Spring onion

Yeung Chow Fried Rice — 18
Black Tiger Shrimp | Iberico Pork

desserts

v **Pandan Bun** — 10
Coconut | Dragon Fruit

Δ **Dark Chocolate Terrine** — 10
Kumquat | Caramelised Hazelnut

Δ = vegan

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