

Dining

RAW + SNACKS	
Oyster Rice Wine + Ginger Vinaigrette, Herb Oil [ea] A	9
Seared Hokkaido Scallop XO Butter, Caviar [ea] I	12
Ōra King Salmon Blackened Chilli, Smoked Soy, Vietnamese Mint I ♦♦	28
DIM SUM [2]	
Classic Pork Soup Xiao Long Bao Pickled Ginger, Red Vinegar ♦♦	14
Scallop + Prawn Dumpling Bamboo, Smoked Salmon Roe M ♦♦	15
Corn-Fed Chicken Siu Mai Water Chestnut, Foie Gras	15
Scampi + Prawn Toast Smoked Corn, Sweet + Sour Sauce M	15
‘Four Seasons’ Lobster + Prawn Har Gow Bisque, Caviar M	16
‘Sheng Jian Bao’ Pan-Fried Wagyu Beef Bun Garlic Chives, Rice Vinegar Ponzu	21
King Crab + Prawn Spring Roll Bamboo, Shiso, Crab Fat Tartar Sauce I ♦♦	21
SMALL	
Crispy Eggplant Fermented Chilli, Fragrant Red Vinegar Dressing	25
XO Chicken ‘San Choi Bao’ Bamboo Shoot, Puffed Rice, Iceberg Lettuce [2] ♦♦	23
King Prawn + Bamboo Salad Pickled Green Chilli, Aged Vinegar, Herbs I	26
Cantonese Wagyu Chow Fun Flat Rice Noodle, Bean Sprouts, Garlic Chives 🍷	30
LARGE + BBQ	
Grilled Market Fish Salted Black Bean, Sea Herbs M	40
‘Shandong’ Crispy Skin Chicken Sand Ginger, Aged Vinegar, Crispy Gai Lan ♦♦	54
Wagyu Beef Stir Fry Crispy Potato, Kampot Pepper, Manuka Honey 🍷	57
Classic Roast Duck Lychee Wood Smoked, Sweet + Sour Plum	93
2GR Wagyu Striploin 6+ [300g] Chinese Chimichurri, Condiments	99
Signature BBQ Platter Roast Duck, Matcha Char Siu Pork, Chinese Pickles ♦♦	75
‘Three Cup’ Seafood Hotpot Scallop, Prawn, Clams, Calamari, Bamboo, Basil M	42
SIDES	
‘Hong Shao’ Tofu Hotpot Braised Bean Curd, Asian Greens, Bamboo Shoot	28
Steamed Asian Greens Vegetable ‘Oyster’ Glaze	22
‘Yang Zhou’ Fried Rice Char Siu Pork, Shrimp I 🍷	29
Steamed Jasmine Rice	6

♦♦ Signature Dish	🍷 From the Wok
[A] Australian [I] Imported [M] Mixed Origin	

CENTRAL	中環
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Banquet

EXECUTIVE 135	SIGNATURE 75
Ōra King Salmon ♦♦ Blackened Chilli, Smoked Soy, Vietnamese Mint I Seared Hokkaido Scallop XO Butter, Caviar I Crispy Eggplant Fermented Chilli, Fragrant Red Vinegar Dressing King Prawn + Bamboo Salad Pickled Green Chilli, Aged Vinegar, Herbs I Scallop + Prawn Dumpling ♦♦ Bamboo, Smoked Salmon Roe M Corn-Fed Chicken Siu Mai Water Chestnut, Foie Gras ‘Sheng Jian Bao’ Pan-Fried Wagyu Beef Bun Garlic Chives, Rice Vinegar Ponzu Signature BBQ Platter ♦♦ Roast Duck, Matcha Char Siu Pork, Pickles Grilled Market Fish Salted Black Bean, Sea Herbs M Steamed Asian Greens Vegetable ‘Oyster’ Glaze Steamed Jasmine Rice	Ōra King Salmon ♦♦ Blackened Chilli, Smoked Soy, Vietnamese Mint I Crispy Eggplant Fermented Chilli, Fragrant Red Vinegar Dressing Scallop + Prawn Dumpling ♦♦ Bamboo, Smoked Salmon Roe M Corn-Fed Chicken Siu Mai Water Chestnut, Foie Gras ‘Sheng Jian Bao’ Pan-Fried Wagyu Beef Bun Garlic Chives, Rice Vinegar Ponzu ‘Shandong’ Crispy Skin Chicken ♦♦ Sand Ginger, Aged Vinegar, Crispy Gai Lan Steamed Asian Greens Vegetable ‘Oyster’ Glaze ‘Yang Zhou’ Fried Rice 🔥 Char Siu Pork, Shrimp I

ESSENTIALS 55	[Available Tuesday - Thursday]
Classic Pork Soup Xiao Long Bao Pickled Ginger, Red Vinegar ♦♦ Corn-Fed Chicken Siu Mai Water Chestnut, Foie Gras ‘Sheng Jian Bao’ Pan-Fried Wagyu Beef Bun Garlic Chives, Rice Vinegar Ponzu Crispy Eggplant Fermented Chilli, Fragrant Red Vinegar Dressing XO Chicken ‘San Choi Bao’ Bamboo Shoot, Puffed Rice, Iceberg Lettuce ♦♦ Wagyu Beef Stir Fry Crispy Potato, Kampot Pepper, Manuka Honey 🔥 Steamed Jasmine Rice +5pp upgrade to Fried Rice	

♦♦ Signature Dish	🔥 From the Wok
[A] Australian [I] Imported [M] Mixed Origin	