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 ✦	16
Scallop + Prawn Dumpling Bamboo, Smoked Salmon Roe **M** ✦	17
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**	18
'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
Black Opal Wagyu Cube Roll 7+ [200g] Red Date Jus, Red Sichuan	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

No cell signal? Welcome underground.

Central / CentralGuest340

Banquet

EXECUTIVE 135

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

Steamed Asian Greens
Vegetable 'Oyster' Glaze

Steamed Jasmine Rice

SIGNATURE 85

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 Monday - 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

No cell signal? Welcome underground.

Central / CentralGuest340