

SIGNATURE MENU

This menu has been designed for a minimum of 2 guests and it is only available when ordered for the whole table

AED 598 per person for Food

AED 450 per person for Wine Pairing | Supplement

Last reservation at 10 pm

1ST COURSE

老虎帶子 **G, D**

SEARED SCALLOPS

With spicy Dongbei salad

黑椒和牛酥 **G, D**

WAGYU BEEF MILLEFEUILLE

菜薊百合餃 **V, D**

ARTICHOKE & LILY BUD DUMPLING

Charles Smith "Kung Fu Girl" Riesling, Washington State, U.S.A

2ND COURSE

北京烤鴨 **D**

ROASTED PEKING DUCK WITH PANCAKES

Villard Expression Reserve Pinot Noir, Casablanca Valley, Chile

3RD COURSE

川式香辣爆炒龙虾 **D**

SICHUAN-STYLE LOBSTER

Wok-tossed with chilli, dried garlic & spicy bread crumbs

Joseph Drouhin Reserve De Vaudon Chablis, Burgundy, France

4TH COURSE

老乾媽煸炒牛柳 **G, D**

WOK-TOSSED BEEF TENDERLOIN

Laoganma chilli sauce

胡同炒飯 **G, D**

HUTONG FRIED RICE

Shrimp & chilli fennel seed paste

Catena Malbec, Mendoza, Argentina

DESSERT

包子豆漿

BAO & SOY

Sesame ganache, sesame biscuit, sesame praline,
salted caramel, soy ice cream

*P - Jaboulet Muscat de Beaumes de Venise
Rhône Valley, France*

Our menus are subject to change depending on availability.
All prices are inclusive of 5% VAT and subject to 7% authority fees.

Key to allergens

V - Vegetarian, G - Gluten-free, D - Dairy-free, A - Contains alcohol