



Choose one item from each category

49.00 AED

STARTERS

Hot & Sour Soup

A classical Chinese soup, with bamboo shoot, wood ear mushrooms, tofu, and finely chopped chicken

Sweet Corn Soup

A white soup made out of creamed corn and diced chicken in Guangdong style

Wok-Fried Green Beans

Tender crisp green beans, tossed in the wok with garlic and seasoned with salt and pepper

Sea Salt Steamed Edamame

Freshly steamed or charred edamame, sprinkled with ground sea salt

Chicken & Cabbage Dumplings 4pcs

Bite-size dumplings filled with the perfect blend of tender chicken mince and Chinese cabbage


Shanghai Spring Rolls 3pcs

Shanghai approved spring rolls. Bite into paper-thin crisps for an explosion of flavor


MAIN COURSES

Fried Rice

Wok-fried rice tossed with egg, soy and slices of green onion, choice of;


Vegetable (no egg) 

Chicken 

Shrimps 

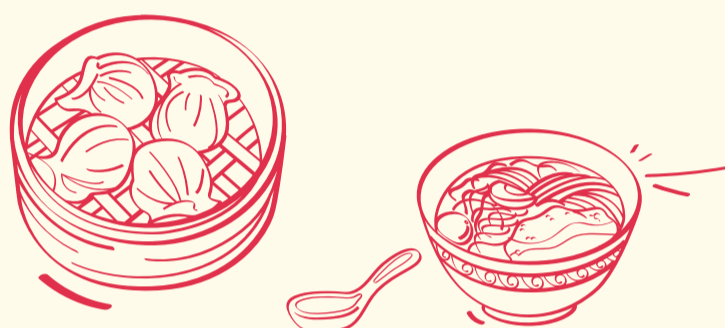
Stir-Fried Noodles

A Shanghainese classic; stir-fried fresh noodles served with your choice of;

Vegetable (no egg) 

Chicken 

Shrimps 



79.00 AED

SOUPS

Hot & Sour Soup

A classical Chinese soup, with bamboo shoot, wood ear mushrooms, tofu, and finely chopped chicken

Sweet Corn Soup

A white soup made out of creamed corn and diced chicken in Guangdong style

Chicken & Vegetable Wonton Soup

Clear soup made of wontons, that are filled with minced chicken and vegetables

STARTERS

Sea Salt Steamed Edamame

Freshly steamed or charred edamame, sprinkled with ground sea salt

Lava Rock Shrimps

Crispy bite-size rock shrimps tossed in our creamy Spicy Lava Sauce

Crunchy Chicken Wontons

Fried wontons filled with chicken and vegetable mix, served with Sweet Chili Sauce

Wok Fried Green Beans

Tender crisp green beans, tossed in the wok with garlic and seasoned with salt and pepper

Chicken Xiao Long Bao 5pcs

Steamed chicken soupy dumplings served in a traditional Bamboo steamer

Chicken & Cabbage Dumplings 4pcs

Bite-size dumplings filled with the perfect blend of tender chicken mince and Chinese cabbage

MAIN COURSES

Includes a choice of white or brown steamed rice

Kung Pao Chicken

A traditional Szechuan-style dish featuring chicken, peanuts, vegetables, and chili peppers with our unbeatable Kung Pao Sauce

Sweet & Sour Chicken

Wok-fried chicken, topped with pineapple, red and green pepper. Served with Sweet & Sour Sauce

Soy Steamed Fish

Steamed white fish with a mixture of spring onions, ginger, red sweet chili and our signature Seafood Soy Sauce. Simple, healthy and delicious

Kung Pao King Prawns

Stir-fried prawns with roasted peanuts and green onions in a tempting Kung Pao Sauce

Szechuan Beef

Thin beef slices caramelized in a very balanced Sauce, tossed with green onion, leeks and jalapeños

Seasonal Vegetables Stir-Fry

A combination of broccoli, Chinese broccoli, baby corn, carrots, snow peas and wood ear mushrooms, seasoned with your choice of Oyster, Coconut Curry Sauce or Garlic Sauce



How to use chopsticks

1. Pick up the first chopstick and place it between your middle finger and the base of your thumb.
2. Grip the second chopstick with your index finger and thumb.
3. Practice opening and closing the chopsticks.
4. Now start picking up that oh-soy-licious dish!

Add ONE Beverage of your choice for AED 5; Jasmine Tea, Coffee, Soft Drink, Water