

#### hot starters

crispy duck, Alvin's special hummus <sup>G</sup> 85

duck kibbeh
a Dubai food festival collaboration with Orfali Brothers D, G, N, SF 75

original minced duck wrap – homemade pancakes G, SF 85

wasabi prawn toast – tobiko & mango salsa D, G, SF 115

bang bang chicken – tangy & spicy G, N 95

tempura cauliflower – chilli sauce G, V 65

salt & pepper tofu – shichimi coated G, VG 65

# sharing tower

choose three dishes from above 250 served with chop chop suey salad <sup>G, VG</sup>

#### cold starters

beetroot salad – pat chun vinaigrette & burrata cheese D, G, V 85

crush cucumber – garlic & eggplant purée G, VG 65

tuna tartare – laksa aioli, coconut cream D, R, SF 140

seabream sashimi – citrus, sesame & white soy (sliced tableside) R, SF 105

## dim sum

duck gyoza – foie gras miso sauce <sup>D, G</sup> (4 pieces) 125

wagyu short rib gyoza – black truffle & siracha mayo <sup>G</sup> (4 pieces) 135

soft shell crab spring roll – sweet sambal <sup>D, G, SF</sup> 125

lobster gao – asparagus & bamboo shoots <sup>G, SF</sup> (3 pieces) 210

chicken & black truffle fun gao <sup>D, G, SF</sup> (4 pieces) 115

chicken xiaolong bao <sup>G</sup> (4 pieces) 75

swan puff – cheese & onion <sup>D, G, V</sup> (2 pieces) 85

wild mushroom fun goa <sup>D, G, V</sup> (4 pieces) 90

shrimp har gow <sup>G, SF</sup> (4 pieces) 100

## soups

- signature duck soup 120
- hot & sour lobster G, SF 120
- vegetable hot & sour G, VG 75

Prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT.

#### mains

slow-roasted demon duck – aged 14 days house made duck sauce and condiments <sup>G</sup> whole duck 690 / half duck 400

> sweet & sour prawn / chicken / tofu lychee & Turkish delight <sup>D, G, N, SF</sup> 185 / 125 / 105

Sichuan chilli prawn / chicken / cauliflower <sup>G, SF</sup> 185 / 125 / 105

must-have crispy ginger beef – sweet & spicy twist <sup>G</sup> 155 48-hour short ribs – sweet pickle &, kalbi sauce <sup>D, G,</sup> 230

- 100g m9 wagyu tenderloin Singaporean pepper sauce A, D, G, SF 300
  - black cod citrus miso & Chinese olives G, SF 225
    stir-fry seafood xo sauce G, SF 195
    - charcoal-grilled chili tiger prawns G, SF 185

whole Canadian lobster <sup>G, SF</sup> 350 with classic green onion & ginger, crispy noodles

grilled lobster - laska chawanmushi sf 360

catch of the day (market price)

## vegetables

bok choy – Singaporean crunch D, V 70

roast eggplant – sweet miso sauce & almonds G, N, VG 85

stir-fry green beans - minced duck G 70

charred broccolini - peanut goma-ae A, G, N, V 75

### starches

fried rice king prawn / beef / chicken / egg <sup>SF</sup> 135 / 115 / 110 / 80

- wagyu beef chow mein beansprouts G, SF 190
- demon fried rice mushroom xo, porcini & olive leaf <sup>D, ∨</sup> 125
   stir-fry seafood noodles <sup>G, SF</sup> 135

#### desserts

custard tart – lemon & nutmeg crème fraiche <sup>D, G, N</sup> 60

crêpe flambé – banana & grape, peanut butter ice cream <sup>A, D, G, N</sup> 75

coconut crème brûlée – passion fruit ice cream <sup>D, G, N</sup> 75

chocolate & matcha fondant – brown rice ice cream <sup>D, G, N</sup> 75

rose bubble bath – lychee rose ice cream <sup>D, G, N</sup> 60

exotic bubble bath – pineapple, mango & raspberry sorbet <sup>D, G, N</sup> 60