
London, Hanway Place

London, Mayfair

Las Vegas

Miami

New York

San Francisco

Mumbai

Abu Dhabi

Doha

Dubai

Shanghai

Applicable taxes will be included on each check.

*Consuming Advisory: Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Only at Vegas

Small eat 开胃菜	酒香脆皮鹌鹑	Crispy quail with Chinese wine and chili sauce ^G	\$20.00
	水煮蝦沙拉	Poached prawns and pear * ^G	\$25.00
Seafood 海鮮	鴛鴦炒帶子	Two style scallop * wok seared bacon wrapped scallops and stir fried scallops in sweet XO sauce	\$42.00
Poultry 家禽	金桔芥辣燒鴨	Crispy roasted duck with kumquat and Chinese mustard	\$39.00
Meat 肉类	蒙古青椒煎牛柳	Mongolian style beef tenderloin * ^G	\$35.00

Small Eat 开胃菜	四式點心拼	Hakka steamed dim sum platter * ✱ har gau, scallop shumai, Chinese chive dumpling, black pepper duck dumpling	\$29.00
	上素點心拼	Vegetarian steamed dim sum platter ^V morel mushroom dumpling, truffle beancurd roll, bamboo dumpling, crystal vegetable dumpling	\$26.00
	客家炸點拼	Hakka fried dim sum platter roasted duck pumpkin puff, XO scallop puff, crispy rice and foie gras sphere	\$26.00
	上海雞鍋貼	Pan-seared Shanghai dumpling	\$14.00
	上海齋鍋貼	Pan-seared vegetable Shanghai dumpling ^V	\$13.00
	沙律香酥鴨	Crispy duck salad ✱ with pomelo, pomegranate and pine nut	\$31.00
	香酥鴨卷	Crispy duck roll	\$14.00
	椒鹽鮮魷	Salt and pepper squid	\$18.00
	辣醬羊肉夾	Spicy lamb lupin wrap	\$24.00
	茶香燒牛排骨	Jasmine tea-smoked beef ribs ✱	\$22.00
	金絲脆皮海蝦棗	Crispy fried prawn dumpling with plum sauce	\$20.00
	西施金絲軟壳蟹	Fried soft shell crab with curry leaf and chili ^G	\$18.00
	香煎鮮帶子拌芒果	Seared scallop with fresh mango in chili sauce * ^G	\$27.00

Soup 汤	雞絲酸辣湯	Hot and sour soup with chicken	\$11.00
	湘州素酸辣湯	Vegetarian hot and sour soup ^V	\$10.00
	鮮蟹肉粟米湯	Crab meat and sweet corn supreme soup ^G	\$18.00
Fish 魚	香檳汁燒銀鱈魚	Roasted silver cod with Champagne and Chinese honey ✱	\$43.00
	蜜汁燒鱸魚	Roasted Chilean seabass with Chinese honey	\$40.00
	家鄉菜圃蒸龍俐	Steamed Pacific petrale sole with dried turnip in house made soy sauce	\$38.00
	至尊蒸鱸魚	Steamed Chilean seabass with black truffle sauce and crab meat	\$38.00
	三杯鮭魚球	Sanpei Chilean seabass with Thai basil and Szechuan peppercorn	\$38.00
Seafood 海鮮	咖哩汁泡海蝦球	Spicy prawn ✱ ^G with lily bulb and almond	\$30.00
	柱候芋香蝦	Braised tiger prawn claypot with taro in Mandarin sauce	\$30.00
	腰果干燒龍蝦球	Stir-fry lobster with sweet and spicy sauce and cashew nut	\$60.00
Poultry 家禽	魚子醬北京烤鴨	Peking duck with Tsar Nicoulai Reserve caviar * whole duck served in two courses first course served with 16 pancakes, cucumber, scallion and 30g caviar second course stir-fried with choice of XO sauce or black bean sauce	\$255.00
	三杯龍庚雞煲	Sanpei chicken claypot with sweet Thai basil	\$28.00
	沙爹脆皮吊燒雞	Roasted chicken with satay sauce	\$30.00
	脆皮甜梅芒果雞	Crispy chicken with mango and plum sauce	\$24.00
	黑松露挂爐燒肥鴨	Black truffle roast duck ✱	\$68.00
	琵琶挂爐燒肥鴨	Pipa duck ✱	\$38.00
Meat 肉類	黑椒紅酒牛仔粒	Stir-fry black pepper beef ribeye with merlot * ✱	\$38.00
	金茹香煎神戶牛	Wok-seared Wagyu beef *	\$88.00
	石榴咕嚕肉	Sweet and sour pork with pomegranate ^G	\$28.00
	客家炸肉煲	Hakka braised pork belly claypot with leek and cloud ear	\$30.00

Tofu 豆腐	豉汁茄子豆腐煲	Tofu, aubergine and shiitake mushroom claypot in black bean sauce *	\$20.00
	麻婆豆腐	Szechuan mabo tofu with minced beef	\$22.00
All tofu dishes can be prepared vegetarian upon request			
Vegetable 蔬菜	黑椒炒齋雞	Vegetarian chicken in black pepper sauce ^V	\$21.00
	蘭度夏果燒野珍菌	Three style mushroom stir fry * ^{V, G} with gai lan stalks and macadamia nut	\$26.00
	欖菜百合四季豆	Stir-fry French bean ^V with lily bulb and preserved olive	\$12.00
	醬爆四寶蔬	Four style vegetable in Szechuan sauce ^V	\$17.00
	時日蔬菜	Pak choi with a choice of oyster sauce, garlic ^{V, G} or ginger ^{V, G}	\$12.00
Noodles and Rice 飯/面	蝦仁炒飯	Prawn fried rice	\$35.00
	鹹魚雞粒飯	Chicken and salted fish fried rice ^G	\$18.00
	蛋炒飯	Egg and scallion fried rice ^{V, G}	\$15.00
	絲苗白飯	Steamed jasmine rice ^{V, G}	\$5.00
	客家炒拉麵	Hakka noodle * ^V with mushrooms and Chinese chive	\$21.00
	星洲炒米粉	Singapore vermicelli noodle with prawn and squid	\$22.00

Signature menu 1

\$88.00 per person

available for parties of two or more

Signature wine pairing

\$48.00 per person

Reserve wine pairing

\$88.00 per person

Small eat

Hakka steamed dim sum platter * ✳

har gau, scallop shumai, Chinese chive dumpling
and black pepper duck dumpling

Salt and pepper squid

Pan-seared Shanghai dumpling

Main

Sanpei chicken claypot with Thai sweet basil

Steamed Pacific petrale sole

with dried turnip in house made soy sauce

Sweet and sour pork with pomegranate ^G

Spicy prawn ✳ ^G

with lily bulb and almond

Four style vegetable in Szechuan sauce ^V

Egg and scallion fried rice ^{V, G}

Dessert

Pineapple profiteroles

caramelized pineapple crèmeux, coconut basil sorbet, pineapple brunoise

Chocolate & strawberries

jasmine and chocolate mousse, strawberry and soy sorbet, organic strawberries

Signature menu 2

\$118.00 per person

available for parties of two or more

Signature wine pairing

\$48.00 per person

Reserve wine pairing

\$88.00 per person

Small eat

Hakka steamed dim sum platter * ✖

har gau, scallop shumai, Chinese chive dumpling
and black pepper duck dumpling

Spicy lamb lupin wrap

Fried soft shell crab with curry leaf and chili ^G

Main

Roasted Chilean seabass with Chinese honey

Crispy roasted duck

with kumquat and Chinese mustard

Braised tiger prawn claypot

with taro in Mandarin sauce

Stir-fry black pepper beef ribeye with merlot * ✖

Stir-fry French beans ^V

with lily bulb and preserved olive

Egg and scallion fried rice ^{V, G}

Dessert

Black sesame and chocolate dumplings ^{V, G}

ginger yuzu infusion

Pineapple profiteroles

caramelized pineapple crèmeux, coconut basil sorbet, pineapple brunoise

Signature menu 3

\$148.00 per person

available for parties of two or more

Signature wine pairing

\$48.00 per person

Reserve wine pairing

\$88.00 per person

Small eat

Hakka steamed dim sum platter * ✳

har gau, scallop shumai, Chinese chive dumpling
and black pepper duck dumpling

Crispy duck salad ✳

with pomelo, pomegranate and pine nut

Crispy fried prawn dumpling with plum sauce

Main

Wok-seared Wagyu beef *

Stir-fry lobster with sweet and spicy sauce and cashew nut

Roasted silver cod with Champagne and Chinese honey ✳

Black truffle roasted duck ✳

Four style vegetable in Szechuan sauce ^V

Egg and scallion fried rice ^{V, G}

Dessert

Caramel passion ^V

passion fruit tapioca, chocolate crèmeux, salted caramel ice cream

Yuzu panna cotta

raspberry compote, Tahitian vanilla madeleines, raspberry sorbet, seasonal fruit

Signature menu

Vegetarian

\$78.00 per person

available for parties of two or more

Signature wine pairing

\$48.00 per person

Reserve wine pairing

\$88.00 per person

Small eat

Vegetarian steamed dim sum platter ^V

morel mushroom dumpling, truffle beancurd roll,
bamboo dumpling, crystal vegetable dumpling

Green salad with asparagus, mountain yam and ginger lemongrass vinaigrette ^{V, G}

Pan-seared vegetable Shanghai dumpling ^V

Main

Tofu, aubergine and shiitake mushroom claypot in black bean sauce ✱ ^V

Three style mushroom stir fry ^{V, G} with gai lan stalks and macadamia nut

Stir-fry French beans ^V with lily bulb and preserved olive

Vegetarian chicken in black pepper sauce ^V

Hakka noodle ✱ ^V with mushrooms and Chinese chive

Dessert

Exotic fruit platter ^{V, G} fresh and seasonal fruits