



Inspired by the golden age of 1960s Hong Kong, our menu celebrates the artistry of Cantonese and Sichuan cuisines, a harmony of bold flavour and timeless refinement.

Guided by Chef Yang's fiery Sichuan heritage and Chef Jade's mastery of delicate dim sum, each dish is a tribute to craftsmanship and culture.



STARTERS 前菜

Honey Soy Eggplant (N, SF) 冰川糯米茄	68
Cucumber Salad with Spicy Vinegar Dressing (LF, N, VG) 凉拌青瓜卷	68
Poached Chicken in Sichuan Chili Oil (N) // "Served Cold" 蓉城口水鸡	88
Crispy Duck Salad (N) 香酥鸭沙拉	98
Sichuan Glazed Beef Short Ribs (N, SF) // 怪味牛肉粒	138
Hoisin Glazed Smoked Chilean Seabass (SF) // 金砖白玉银鳕鱼	218

SOUP 汤羹

Seafood Hot & Sour Soup (D, SF) // 花胶海鲜酸辣羹	108
Double-Boiled Morel Mushroom Broth (GF, VG) 冰川菌皇汤	88

CANTONESE DIM SUM 广式点心

Steamed 蒸点

Supreme Dim Sum Selection (SF) // 至尊点心拼盘 <i>Prawn Dumpling with Caviar</i> 鱼子翡翠虾饺 <i>Chilean Seabass Dumpling</i> 智利鳕鱼鱼子饺 <i>Crystal Wild Mushroom Dumpling</i> 黑松露水晶番茄饺 <i>Lobster Dumpling</i> 双籽玉龙饺	198
Shrimp & Chicken Siew Mai (N, SF) 瑶柱鲜虾烧卖	58 / 2 Pieces
King Crab Xiao Long Bao (N, SF) // 上海灌汤蟹粉小笼包	108 / 2 Pieces

Fried and Baked 煎炸 烘烤

Wagyu Beef Black Pepper Puff (D, N, SF) 千层和牛酥	68 / 2 Pieces
Duck & Chives Spring Roll with Foie Gras (N, SF) // 鹅肝韭菜鸭丝春卷	68 / 1 Piece

A - Contains Alcohol | GF - Gluten Free | D - Dairy | N - Contains Nuts | V - Vegetarian | VG - Vegan | SF - Shellfish
// - Signature Dish // - Spicy

All prices are in UAE Dirhams inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee.



SEAFOOD 海鲜

Stir Fried King Prawns with Chili & Walnuts (SF, N) // 🌶️ 宫保水晶虾球	268
Sweet & Sour King Prawns (SF) 锦宫汁琥珀大明虾	268
Claypot-Baked Chilean Sea Bass with Yellow Pepper Sauce (GF) // 🌶️ 黄椒酱砂锅焗银鳕鱼	288

BEEF & POULTRY 广东特色

Kung Pao Chicken (N) 🌶️ 宫保鸡丁	158
Sweet and Sour Chicken (LF, G) 鲜果咕嚕鸡	158
Wok-Fried Japanese Beef Tenderloin in Black Pepper Sauce (D, N, SF) 黑椒和牛粒	288

TOFU AND VEGETABLES 豆腐 蔬菜

Sautéed Broccolini with Garlic (GF, VG) 拍蒜炒西兰花苔	68
Sautéed Hong Kong Kalia with Ginger (GF, VG) 姜汁炒芥兰	68
Braised Homemade Bean Curd with Shimeji Mushrooms (SF) 鲍汁蟹味菇烧自制豆腐	108
Foie Gras Mapo Tofu (N) // 🌶️ 鹅肝麻婆豆腐	128

RICE & NOODLES 米饭

Steamed Jasmine Rice (GF) 茉莉花香米饭	28
Vegetable Fried Rice with Edamame (GF, N, V) 青豆时蔬炒饭	68
Wok Fried Hong Kong Noodles in Superior Soy Sauce (N, SF) 豉油皇炒面	68
Crispy Rice in Lobster Broth (D, GF, SF) 龙虾汤脆米泡饭	88
Wagyu Beef Fried Rice (GF, N, SF) 洋葱和牛炒饭	138

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PEKING DUCK EXPERIENCE 北京烤鸭

Honoring Centuries Old Chinese Culinary Tradition

传承悠久的中国传统烹饪

First Course

一吃

Peking Duck Skin

served with Chinese Pancake, Cucumber, Melon, Leeks,

Hawthorne Jelly, Duck Sauce

自制鸭饼, 黄瓜, 哈密瓜, 青葱, 山楂糕, 鸭酱

Second Course

二吃

Stir-Fried Minced Duck

with Vegetables served with Lettuce Wrap (N, SF)

鸭松生菜包

or 或

Wok-Fried Duck with Black Pepper Sauce (D, N, SF)

黑椒炒鸭件

Half 298

Whole 588