

MONK JUMPS OVER THE WALL

also known as **"fo tiao qiang"** in chinese, a hundred year old recipe enjoyed in fujian the delicious aroma lured even the buddha to jump over a wall to enjoy this dish

deluxe dried seafood · finest herbs · superior broth

 $serve \ with \\ shrimp \ spring \ roll \cdot peking \ duck \ roll \cdot jade \ vegetables \cdot wagyu \ beef \ fried \ rice$

128 per couple

requires advance notice

ABALONE

slow braised with premium ingredients and finest herbs served with fresh seasonal vegetables and dried scallop porridge in rich abalone jus

red abalone

sliced

32

yoshihama abalone

whole

60

PEKING DUCK

roasted peking duck is a famous dish from beijing, prized for its thin, crispy skin

carved roasted peking duck

mandarin pancakes · cucumber · scallion · hoisin sauce

duck salad

to asted almonds $\boldsymbol{\cdot}$ tangerine $\boldsymbol{\cdot}$ truffle pean ut vinaigrette

duck soup

chinese green mustard · duck wonton · egg white

duck & e-fun noodles

 $braised \cdot asian \ vegetables \cdot chili \cdot xo \ sauce$

melon carpaccio

raspberry sorbet · osmanthus tapioca

5 courses

82 per guest

3 courses

128 per couple

This menu is for reference only, as individual dishes may change from time to time.



DINNER MENU

DIM SUM

windy city dumpling 12

 $\textbf{shanghai dumpling} \cdot 11 \\ \textbf{scallop bean curd sheet} \cdot 11$

green leaves shrimp dumpling · 11 buddhist vegetables rice crepe · 11

shrimp spring roll · 11 shrimp & chive pot sticker · 12

seared pork dumpling · 11 kung pao chicken bun · 11

spicy beef gyoza \cdot 12 steamed herbal chicken \cdot 11

vegetable dumpling · 11 crab wonton · 11

supreme crab dumpling in broth \cdot 12 foie gras & duck dumpling \cdot 12

SOUP

wild ginseng tea · 15

double boiled · organic chicken · chestnuts · premium herbs

langoustine hot & sour soup · 15

spinach · egg · tofu · winter bamboo shoots

wonton soup · 12

vegetable · chicken · seafood

APPETIZERS

shanghai sampler · 19

lobster ceviche · wagyu · seared pork · taro cake · ahi tuna

marinated cobia · 13

jelly fish \cdot sesame \cdot red miso \cdot apple herb sauce

roasted pork belly · 13

caramelized pears · five spice · plum wine sauce

golden shrimp · 15

cucumber ring · walnuts · chinese mustard mayonnaise

duck salad · 13

toasted almonds · tangerine · truffle peanut vinaigrette

soy glazed poussin · 13

rose wine · spicy turnip · saffron rice · black bean dressing

pineapple tofu basket · 12

crispy · sesame seeds · pineapple sauce

tea smoked duck · 15

sugar peas · citrus melon salsa · honey soya

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FISH & SEAFOOD

lobster

wok roasted \cdot maggie soy \cdot garlic \cdot rice cheong fun 44

kung pao prawns

peanuts · ginger · scallion · chili peppers 36

steamed market fish

flower mushrooms \cdot ginger \cdot scallion \cdot coriander soy 34

sea treasure bird's nest

sea delicacies \cdot mushrooms \cdot foie gras \cdot xo chili chutney 42

MEAT & POULTRY

kung pao chicken

beijing style \cdot wok fried \cdot peanuts \cdot garlic \cdot chili peppers 26

crispy duck

pickling spices • mushrooms • asian vegetables 34

hong kong beef tenderloin

wok seared · vegetables · homemade black pepper sauce 36

dry aged prime ribeye

savory yams \cdot green beans \cdot smoked garlic sauce 45

domestic lamb loin

wok fried · root vegetables · leek · scallion · shallots · red wine sauce 36

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NOODLES & RICE

happy red rice

pistachio • ginger roots • garden vegetables • egg 16

yang zhao fried rice

jasmine rice · shrimp · duck · onion · pine nuts
16

beef chow fun

flat rice noodles \cdot bean sprouts \cdot scallion \cdot mushroom sauce 16

shanghai fried noodles

shrimp · pork · chicken · peppers · basil · premium lime soy

hakka steamed rice

preserved pork • shrimp • spring onion • lavender soy 16

TOFU & VEGETABLES

home style bean curd

enokitake \cdot asian vegetables \cdot mushroom jus 16

jade vegetables

cashew nuts • ginger • soy bean sauce 16

cantonese eggplant casserole

braised \cdot chicken \cdot lemongrass \cdot salty fish 18

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DESSERTS

13

melon carpaccio

raspberry sorbet · osmanthus tapioca

coconut custard

passion fruit gelee · mango sorbet

yuzu mille crepe

black sesame coulis · asian pear

jasmine crème brûlée

strawberry sorbet · mint

chocolate trio

chef's selection 18

bird's nest soup

ginseng · chinese red dates · goji berries 28

DESSERT WINES

by the glass

06 yalumba botrytis viognier, wrattonbully

12

06 chateau laribotte sauternes

14

dow's 10 year tawny

11

warre's otima 10 year tawny

15

HSING CHEN EXECUTIVE PASTRY CHEF

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