

FRIDAY'S NOODLE SPECIAL

12.30pm to 4.00 pm

COOKING STYLE:

SOUP STYLE:

Beef brisket and star anis	25
Striploin beef with satay	25
Mixed seafood and mushroom	32
Prawn Singaporean with chili	32
Chicken Wonton and pakchoy	23
Fresh mixed vegetable and ginger	20

STIR-FRIED STYLE:

Striploin beef and bean sprout	25
Oriental style with curry	27
Sliced duck and bell pepper	29
Fresh seafood with sambal	32
Fresh prawn and onion	32
Lohan vegetable with coriander	20

YOUR CHOICE OF NOODLES:

Egg noodles	Udon noodles
Spinach noodles	Chanpon noodles
Yee Mee noodles	Wonton noodles
Dong Guan rice stick noodles	Ho Fun noodles
Somen noodles	Ramen noodles

DISCOUNT CARDS ARE NOT APPLICABLE

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FRIDAY DIM SUM

Dhs 10 / - each
12.30 pm to 4.00 pm

STEAMED DIM SUM

3 pieces

Prawn dumpling

Chicken Fun Guo

Beef sio mai

Vegetable dumplings

Sio mai with chicken and prawn

2 pieces

Chicken bun

Red bean bun

Pork bun ***

1 piece

Glutinous rice with chicken

Portion

Pork spareribs black bean sauce ***

Beef strip black bean sauce

Chicken black mushroom

Cuttlefish black bean sauce

Cuttlefish curry

FRIED DIM SUM

3 pieces

Crispy prawn

Chicken Wonton

Chicken wing salt and pepper

Pepper puff with squid soy sauce

2 pieces

Chicken spring roll

Vegetable spring roll

Prawn on toast

Onion pancake

Prawn puff with mayonnaise

Sesame red bean ball

Glutinous seafood dumpling

Radish cake with dry shrimp

CHEF SPECIAL

Marinated BBQ duck "Cantonese style"
served with Hoi Sin sauce

140 / 220
(half / whole)

FOR EVERY TWO TSINGTAO BEER ORDERED, GET THE THIRD COMPLIMENTARY

CHOICE OF CONGEE WITH:

Mixed seafood	22
Fresh hammour	18
Chicken balls	18
Striploin beef	18
Pork and century egg ***	18

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精选点心 STEAMED DIM SUM

In China's ancient agricultural society, people would often head for tea houses after an exhausting day in the fields. Here they would mix warm conversations with fine tea and a tantalizing selection of dim sum. This custom has continued up through the present day for few decades.

4 PIECES 支

1.	龙虾烧麦 Steamed lobster sio mai	50
2.	蟹肉烧麦 Steamed crabmeat sio mai	46
3.	鲜虾烧麦 Steamed prawns sio mai	46
4.	鸡虾烧麦 Chicken and prawns sio mai	44
5.	鸡肉粉果 Chicken Funguo	35
6.	牛肉烧麦 Steamed beef sio mai	20 / 35
7.	鸡肉云吞 Steamed chicken wantons	32
8.	水晶虾饺 Steamed prawns dumplings	46
9.	猪肉烧麦 Steamed pork sio mai ***	44
10.	蒸素菜饺 Steamed vegetable dumplings	18 / 30

2 PIECES 支

11.	猪肉叉烧包 Steamed pork buns ***	30
12.	鸡肉香菜包 Steamed chicken buns	28
13.	豆沙包 Steamed red bean buns	22

PORTION 份

14.	豉椒墨鱼 Steamed cuttlefish with black beans	25
15.	香菇鸡片 Steamed chicken with black mushroom	35
16.	豉椒排骨 Steamed pork spare ribs with black bean sauce ***	37

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前盘 APPETIZERS

17.	炸素春卷 Deep-fried vegetable spring rolls	30
18.	葱油饼 Deep-fried onion pancakes	18 / 28
19.	鸡肉/素菜生菜包 Iceberg lettuce wrap with either chicken or vegetarian *	42
20.	芝麻虾 Deep-fried prawn on toast	48
21.	脆炸黄金虾 Deep-fried golden crispy prawns	55
22.	芥末虾 Fried prawns with wasabi cream	90
23.	鸡肉春卷 Deep-fried chicken spring rolls	30
24.	脆炸鸡肉云吞 Deep-fried chicken wontons	20 / 32
25.	椒盐鸡片 Deep-fried chicken salt and pepper	50
26.	蟹肉虾球 Deep- fried prawn ball with crabmeat	40
27.	龙苑拼盘 Long Yin platter	(per person) 52

汤羹 SOUPS

28.	云吞汤 Clear wonton and vegetable	30
29.	海鲜芦笋羹 Seafood soup with asparagus	32
30.	海鲜鱼翅羹 Superior shark's fin and seafood	64
31.	蟹肉鱼翅羹 Superior shark's fin and crabmeat	66
32.	蟹肉玉米羹 Cream of crabmeat corn	32
33.	鸡肉玉米羹 Cream of chicken corn	30
34.	鸡肉酸辣汤 Chicken hot and sour	30
35.	蔬菜豆腐汤 Clear vegetable soup with tofu	25

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活海鲜 SELECTION OF SEAFOOD

36.	活石斑鱼 Live hammour	260 per kg 每公斤
37.	澳洲活龙虾 Live Australian lobster	480 per kg 每公斤
38.	活螃蟹 Live crab	240 per kg 每公斤

烹调方法

Cooking of your choice:

- I. 油浸糖醋汁
Battered fried served with sweet and sour sauce
 - II. 清蒸葱姜酱汁
Steamed premium soya sauce with ginger and spring onion
 - III. 清蒸豉椒汁
Steamed with black bean sauce
 - IV. 油浸葱姜汁
Deep-fried with spring onion ginger sauce
 - V. 川式油浸
Deep-fried with Szechuan chili sauce
 - VI. 妙法 X.O. 酱炒
Sautéed with spicy X.O. sauce
 - VII. 新加坡式辣酱汁
Sautéed with Singaporean chili sauce
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- | | | |
|-----|----------------|-----|
| 39. | 鲜龙虾
Lobster | 210 |
|-----|----------------|-----|
- I. 爆炒豉椒汁
Stir-fried lobster with black bean sauce
 - II. 川式龙虾
Szechuan style sautéed lobster
 - III. 葱酱蒜蓉汁
Sautéed with spring onion and garlic sauce

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海鲜 SEAFOOD DELIGHTS

40.	青椒沙茶酱炒虾 Fried prawns with bell pepper and Sha Cha sauce	90
41.	京式辣味虾 Deep-fried prawns with chili "Peking style"	90
42.	糖醋虾球 Deep-fried prawns with sweet and sour sauce	90
43.	葱爆虾球 Sautéed prawns with spring onion garlic sauce	90
44.	豉椒炒虾 Sautéed prawns with black bean sauce	90
45.	妙法 X.O. 酱爆虾 Sautéed prawns with snow peas and spicy X.O. sauce	90
46.	川式炒虾 Sautéed prawns "szechuan style"	90
47.	兰花蒜蓉带子 Sautéed fresh scallops with broccoli and fried garlic	98
48.	豉椒炒带子 Sautéed fresh scallops with black bean sauce	98
49.	蚝皇兰花干贝 Sautéed dry scallop with fresh broccoli	98
50.	X.O. 酱炒墨鱼 Sautéed fresh cuttlefish with X.O. sauce	55
51.	椒盐五香墨鱼 Deep-fried cuttlefish with five spice and chili	35 / 55
52.	鲜芦笋石斑鱼片 Sautéed sliced fresh hammour with baby asparagus	55
53.	X.O. 酱爆石斑鱼片 Sautéed sliced fresh hammour with spicy X.O. sauce	55
54.	糖醋石斑鱼片 Deep-fried fresh hammour with sweet and sour sauce	55
55.	什锦海鲜豆腐煲 Mixed seafood deluxe tofu with brown garlic sauce in clay pot	95

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鸡肉 SELECTION OF POULTRY

56.	宫保鸡丁 "Kong po style" stir-fried diced chicken *	50
57.	腰果鸡丁 Stir-fried diced chicken with cashew nuts *	50
58.	时蔬鸡丁 Stir-fried diced chicken with fresh vegetables	50
59.	豉椒鸡丁 Stir-fried diced chicken with black bean sauce	50
60.	糖醋鸡 Deep-fried chicken breast with sweet and sour sauce	50
61.	柠檬鸡片 Pan-fried fillet of chicken breast with lemon sauce	32 / 50
62.	鸡蓉麻婆豆腐 Ma Po Tofu with minced chicken	50
63.	桂林酱蒜蓉鸡丁 Wok-fried diced chicken with Guilin chili ginger garlic sauce	50

鸭 DUCKS

64.	北京烤鸭 (半/整只) Barbecued Peking duck with pancake and hoi sin sauce	150 / 240 (half / whole)
65.	秘制香酥鸭 Aromatic crispy duck with pancake and hoi sin sauce	70
66.	葱姜香酥鸭 Boneless crispy duck with shredded ginger and spring onion	65
67.	蘑菇香酥鸭 Boneless crispy duck with button mushroom	65
68.	兰花香菇烩鸭片 Boneless BBQ duck with broccoli and black mushroom	65
69.	川式炒鸭片 Boneless BBQ duck in szechuan sauce	65

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牛肉 SELECTION OF BEEF

70.	越南式牛柳 Wok-fried tenderloin beef cube "Vietnamese style"	75
71.	中式牛柳 Sautéed striploin sliced beef with onion "Cantonese style"	60
72.	X.O. 酱爆牛肉片 Sautéed striploin sliced beef with X.O. sauce	60
73.	葱姜牛肉片 Sautéed striploin sliced beef with spring onion and ginger sauce	60
74.	沙茶酱牛肉片 Sautéed striploin sliced beef Sha Cha sauce	60
75.	京式干炒牛肉丝 Deep-fried shredded beef with chili "Peking style"	60

羊排 SELECTION OF LAMB RACK

76.	椒汁薄荷羊排 Lamb rack with pepper mint sauce	125
77.	新加坡式辣味羊排 Lamb rack with chili "Singaporean style"	125
78.	阳江豉椒羊排 Lamb rack with black bean sauce	125
79.	妙法 X.O. 酱羊排 Lamb rack with spicy X.O. sauce	125

猪肉 SELECTION OF PORK

80.	糖醋咕嚕肉 Deep-fried sliced pork with sweet and sour sauce ***	55
81.	粵式排骨 Deep-fried pork spare ribs "Cantonese style" ***	55
82.	椒盐排骨 Deep-fried pork spare ribs salt and pepper ***	55
83.	时蔬 肉片 Sautéed sliced pork with mixed vegetables ***	55
84.	蒜蓉 椒 汁叉烧肉 Sautéed sliced barbecued pork in garlic and chili sauce ***	55
85.	腰果肉片 Wok-fried sliced pork with cashew nuts ***	55

时蔬 VEGETABLES

86.	罗汉斋 Braised lohan mixed vegetables	37
87.	蚝油兰花香菇片 Sautéed broccoli with black mushroom and oyster sauce	37
88.	蚝油生菜 Poached iceberg lettuce with oyster sauce	37
89.	素麻婆豆腐 Vegetarian Ma Po Tofu	45
90.	时蔬扒豆腐 Deep-fried bean curd with mixed vegetables	45
91.	川式时蔬 "Szechuan style" sautéed vegetables	25 / 37
92.	川式茄子 "Szechuan style" sautéed baby eggplant	37
93.	蒜蓉小白菜 Sautéed fresh pakchoy with garlic sauce	38
94.	香菇小白菜 Sautéed fresh pakchoy with black mushroom	38
95.	川式炒银芽 "Szechuan style" stir-fried bean sprout	25 / 37

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米,面 RICE AND NOODLES

96.	扬州炒饭 "Yong chow style" fried rice	36
97.	叉烧猪肉炒饭 Barbecue pork fried rice ***	42
98.	X.O. 酱海鲜炒饭 X.O. fried rice with seafood	45
99.	咸鱼鸡丝炒饭 Fried rice with salted fish and chicken	42
100.	蔬菜炒饭 Vegetable fried rice	37
101.	鸡丝川式炒饭 Szechuan fried rice with chicken	26 / 38
102.	牛肉虾仁炒饭 Fried rice with minced beef and shrimps	45
103.	白饭 Steamed rice	10
104.	中式炒面 Oriental fried egg noodles	40
105.	海鲜两面黄 Crispy noodles with mixed seafood	75
106.	牛肉,虾,鸡肉炒面 Fried noodles with beef, prawn and chicken	65
107.	大虾蔬菜炒面 Fried noodles with prawns and vegetables	80
108.	鸡丁炒面 Fried noodles with diced chicken and vegetables	45
109.	银芽炒面 Fried noodles with bean sprouts and spring onion	20 / 32
110.	牛肉乌冬面 Fried udon noodles with sliced beef and bean sprouts	65
111.	干炒牛河(手工自制河粉) Hand-made Ho Fun noodles with sliced beef and bean sprouts	65

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健康素吃精選 HEALTHY OPTIONS

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|------|--|----|
| 112. | 蒸鸡虾烧麦
Steamed sio mai with chicken and prawns | 44 |
| 113. | 鲜芦笋石斑鱼片
Sautéed sliced hammour with baby asparagus | 55 |
| 114. | 素麻婆豆腐
Vegetarian Ma Po Tofu | 45 |
| 115. | 时蔬扒豆腐
Deep-fried bean curd with mixed vegetables | 55 |
| 116. | 蒜蓉小白菜
Sautéed fresh pakchoy with garlic sauce | 38 |
| 117. | 银芽炒面
Fried noodles with beansprout and spring onion | 32 |

龍餐

DRAGON SET

最少兩位

Minimum 2 persons

175 每位

Dhs 175 per person

海鮮芦笋羹

Seafood soup with asparagus

脆炸芝麻虾

Deep-fried prawn on toast

脆炸鸡春卷

Deep-fried chicken spring rolls

黑椒牛肉片

Pan-fried striploin sliced beef with black pepper sauce

X.O. 酱爆石斑鱼片

Sautéed sliced fresh hammour with spicy X.O. sauce

糖醋虾球

Deep-fried prawns with sweet and sour sauce

扬州炒饭

Yong chow style fried rice

芒果布丁

Chilled mango pudding

陽餐

SHEEP SET

最少兩位

Minimum 2 persons

195 每位

Dhs 195 per person

海鮮酸辣湯

Seafood hot and sour soup

蒸鸡虾烧麦

Steamed sio mai with chicken and prawns

脆炸素春卷

Deep-fried vegetable spring rolls

脆炸黄金虾

Deep-fried golden crispy prawns

香菇澜花烩鸭片

Boneless duck with broccoli and black mushroom

京式辣味炒虾球

Deep-fried prawns with chili Peking style

时蔬鸡丁

Stir-fried diced chicken with fresh vegetables

X.O. 酱海鲜炒饭

X.O. fried rice with seafood

香茅青柠蜜冻

Chilled aloe vera and glass jelly flavoured with lemon grass

BUSINESS SET LUNCH

Minimum 2 persons

Dhs 99 - nett per person
or
Dhs 120 - with a glass of selected wine

Deep-fried crispy tiger prawn with Wasabi sauce

Steamed chicken wonton

Sautéed fillet of hammour with fresh garden vegetables

Crispy boneless chicken salt and pepper

"Cantonese style" stir-fried tenderloin beef with onion

Mixed seafood fried rice

Chilled aloe vera and glass jelly flavoured with lemon grass

Freshly brewed coffee or tea

Mignardises

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