

APPETIZERS

SPICY CUCUMBER (S) (N) (VG)

Chilli oil, sesame & peanut sauce

CRUNCHY ORIENTAL SALAD (S) (VG)

Lotus root, black fungus

SALT & PEPPER SQUID (SF)

Crispy garlic, red chili, spring onion

CHERRY WOOD PECKING DUCK (S) (N)

Pancake. Hoisen sauce

BAO

HAKKATOFU (SF)

WOK FRIED RADISH CAKE (SF)

Chinese chives, dried shrimp

DIM SUM

CHEF'S SELECTION

MAIN COURSE (Choose one)

BLACK PEPPER BEEF

Onion, capsicum, garlic

SWEET & SOUR CHICKEN (S) (GF)

Pineapple, capsicum

STEAMED SEABREAM (SF)

Yellow bean sauce, pickled leek, shallot

WOK FRIED TIGER PRAWN (SF)

Ginger, garlic, crispy rice noodle

VEGETARIAN MAPO TOFU (S) (VG)

Szechuan vegetables, shiitake

MAINS SERVED WITH STEAMED RICE & SEASONAL VEGETABLES

Dessert Platter (N)



XU Virgin Cocktails

Mango Pao Tiankong

AED 295

Fresh Juices Soft Drinks Tea & Coffee



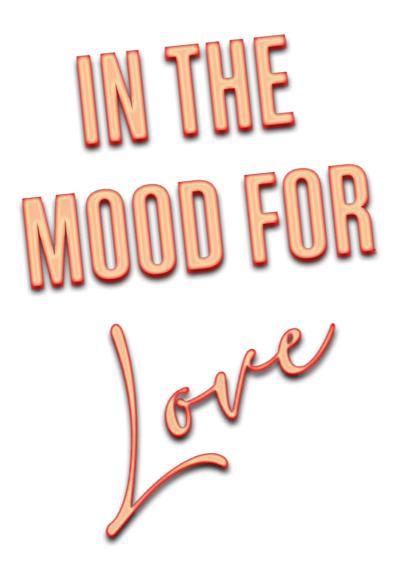
XU Signature Cocktails

Baozhu Yongbao Popcorn High Ball Spice Me Up

AED 425

House Spirits

Bombay Sapphire Bacardi Oro El Jimador Reposado Johny Walker Red Label Tito's



Cocktails

Mimosa Bellini

AED 525

Champagne

Moët Chandon Brut Impérial

Beer

Tsingtao Stella