

FOOD

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

HAKKA TOFU (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)

A
BETTER
Tomorrow

AED 295

XU Virgin Cocktails

Mango Pao
Tiankong

Fresh Juices
Soft Drinks
Tea & Coffee

DAYS OF BEING

Wild

Selected Wine

White/Red/Rose

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

IN THE MOOD FOR

Love

AED 525

Cocktails

Mimosa
Bellini

Champagne

Moët Chandon Brut Impérial

Beer

Tsingtao
Stella