

A
BETTER
Tomorrow

AED 295

XU Virgin Cocktails

Mango Pao
Tiankong

Fresh Juices
Soft Drinks
Tea & Coffee

DAYS OF
BEING

IN THE
MOOD FOR

Wild

Love

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

Cocktails

Mimosa
Bellini

Champagne

Moët Chandon Brut Impérial

Beer

Tsingtao
Stella

AED 525

FOOD

APPETIZERS

SPICY CUCUMBER (S) (N) (VG)

Chili 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, Hoisin sauce

BAO

HAKKA TOFU (SF)

WOK FRIED RADISH CAKE (SF)

Chinese chives, dried shrimp

DIM SUM

CHEF'S SELECTION

MAIN COURSE

BLACK PEPPER BEEF

Onion, capsicum, garlic

STEAMED SEABREAM (SF)

Yellow bean sauce, pickled leek, shallot

VEGETARIAN MAPO TOFU (S) (VG)

Szechuan vegetables, shiitake

MAINS SERVED WITH STEAMED RICE & SEASONAL VEGETABLES

Dessert Platter (N)