

Food

Menu

The witch pours out a libation of wine
And clouds cover the sky.
In a jade brazier charcoal burns –
Perfumed boom of a drum.
Gods of the sea and mountain demons
Flock to her seat,
Crackle of burning paper money
As whirlwind moans.

She plays a love-wood lute adorned
With golden, dancing simurghs,
Knitting her brows, she plucks a note
For each word uttered.
She calls down stars and summons demons
To savour meat and drink,
When mountain-goblins come to eat,
Men are breathless and hushed.
Men are breathless and hushed.
Colours of sunset low in a coign
Of Chung-nan range,
Long lingers the Spirit. Something or Nothing?
We cannot tell.
The Spirit's anger, the Spirit's delight
Shows in her face,
Ten thousand riders escort him back
To the emerald hills.

From Li He's "Magic Strings"

(神絃):

Three farewell songs to the ghosts

T A S T E O F X U	<i>AED230</i> <i>Per person</i>
	SPICY CUCUMBER (S) (N) (VG) Chili oil, sesame & peanut sauce
	SALT & PEPPER SQUID (SF) Crispy garlic, spring onion, red chili
	DIM SUM SELECTION (S) (SF) Har gow, black pepper wagyu puff, pan fried scallop dumpling
	WOK FRIED TIGER PRAWNS (SF) Ginger, garlic, crispy rice noodles
	CANTONESE STYLE KUNG PAO CHICKEN (N) Szechuan chili bean sauce, walnut
	BLACK PEPPER BEEF TENDERLOIN Onion, capsicum, garlic
	KALE EGG FRIED RICE (GF) Spring onion
	STIR FRIED BOK CHOY (VG) Ginger, garlic
	<i>Dessert</i>
BLACK SESAME (S) Mandarin sorbet	

(V) Vegetarian (SF) Shellfish
(VG) Vegan (GF) Gluten-free
(N) Nuts (S) Sesame

P R E M I U M T A S T E O F X U	<i>AED428</i> <i>Per person</i>
	SPICY SEAWEED CUCUMBER (S) (N) (VG) Chili garlic sauce
	CAVIAR PRAWN TOAST (SF) (S) Egg white
	CRISPY SHRIMP CHEUNG FUN (SF) Rice net, light soya sauce
	STEAMED CANADIAN LOBSTER WITH PICKLED CHILI (SF) Garlic, mung bean noodles
	WOK FRIED SCALLOPS, BLACK PEPPER AND MINT SAUCE (SF) Asparagus, shimeji mushroom
	WAGYU BEEF RIB EYE, KING SOY SAUCE Broccolini, ginger, spring onion
	CHICKEN CHAR SIU & SHRIMP FRIED RICE (S) (SF) Green peas
	KUNG PAO ERYNGII MUSHROOM (N)(VG) Walnut, szechuan chili bean sauce
	<i>Dessert</i>
BLACK SESAME (S) Mandarin sorbet	

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X U	<i>XU Cherry Wood Peking Duck</i>
	Served with pancake, cucumber, spring onion, duck sauce (S) (N)
	WHOLE <u>525</u> HALF <u>265</u>
	<i>Add on Caviar:</i>
	Oscietra 10g <u>190</u>

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(N) Nuts (S) Sesame

A P P E T I Z E R S	SPICY CUCUMBER (S) (N) (VG) <u>28</u> Chili oil, sesame & peanut sauce
	SPICY SEAWEED CUCUMBER (S) (VG) (N) <u>28</u> Chili garlic sauce
	CRISPY LEMONGRASS CHICKEN (N) <u>54</u> Chili, cashew nut
	SALT & PEPPER SQUID (SF) <u>72</u> Crispy garlic, spring onion, red chili
	CRISPY SOFT-SHELL CRAB (SF) (S) (N) <u>68</u> Szechuan pepper
	BEEF TENDERLOIN SNACK <u>98</u> Buttermilk, black pepper
	CRISPY MUSHROOM & VEGETABLE (S) (VG) <u>52</u> Szechuan pepper, tofu skin

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Steamed Dim Sum

CRISPY SHRIMP CHEUNG FUN (SF)	<u>68</u>
Rice net, light soya sauce	
CRISPY VEGETARIAN CHEUNG FUN (VG)	<u>58</u>
Asparagus , shiitake mushroom	
HAR GOW (SF) (S)	<u>48</u>
Tiger prawn, sesame oil	
CHICKEN & PRAWN SHUMAI (SF) (S)	<u>45</u>
Shiitake mushroom	
BEEF XIAO LONG BAO (S)	<u>52</u>
Soy, ginger	
SCALLOP (SF) (S)	<u>55</u>
Prawn, pickled chili	
BEANCURD BAG (V) (VG) (S)	<u>42</u>
Mushroom, pickled raddish	
DIM SUM PLATTER (SF) (S)	<u>145</u>

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Fried & Baked Dim Sum

PAN FRIED SCALLOPS DUMPLING (SF) (S)	<u>85</u>
Ginger & sesame oil	
CHICKEN CHAR SIU PUFF (S) (SF)	<u>58</u>
CAVIAR PRAWN TOAST (SF) (S)	<u>145</u>
Egg white	
DUCK ROLL (S) (N)	<u>68</u>
Spring onion	
BLACK PEPPER WAGYU BEEF PUFF (S)	<u>98</u>
Spring onion	
ASSORTED VEGETARIAN DIM SUM (V) (S)	<u>78</u>
Carrot/pumpkin/taro root	

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Salads

**GREEN MANGO & JICAMA
SALAD (V)** 55
Pineapple, tamarind, plum sugar

**CRUNCHY ORIENTAL SALAD
(S) (VG)** 58
Lotus root, black fungus

DUCK SALAD (S) (N) 138
Micro cress, crispy wonton skin

(V) Vegetarian
(VG) Vegan
(N) Nuts

(SF) Shellfish
(GF) Gluten-free
(S) Sesame

Soup

**HOT & SOUR
SEAFOOD SOUP (SF) (GF)** 52
Bamboo shoot, black fungus,
szechuan vegetable

**ALASKAN KING CRAB
SWEET CORN SOUP (SF) (GF)** 48
Egg white, chopped chives

**VEGETARIAN
HOT & SOUR SOUP (VG) (GF)** 38
Bamboo shoot, black fungus,
szechuan vegetable, vermicelli

WONTON SOUP (S) (SF) 52
Prawn, black pepper

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Seafood

STEAMED SEABASS CANTONESE STYLE	<u>188</u>
Wolfberry, soy sauce	
STEAMED SEABASS WITH PICKLED CHILI	<u>188</u>
Mung bean noodle, garlic, soy sauce	
BLACK BEAN GROUPE (SF)	<u>155</u>
Chili bean sauce, ginger	
SZECHUAN PEPPER BLACK COD (S) (N)	<u>185</u>
Coriander, red chili	
WOK FRIED TIGER PRAWNS (SF)	<u>150</u>
Ginger, garlic, red chili, crispy rice noodle	
WOK FRIED SCALLOPS, BLACK PEPPER AND MINT SAUCE (SF)	<u>160</u>
Asparagus, shimeji mushroom	

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Canadian Live Lobster

WHOLE	<u>395</u>
HALF	<u>198</u>
WOK FRIED WITH KING SOY SAUCE (S) (SF)	
Ginger, garlic, spring onion	
STEAMED WITH PICKLED CHILI (SF)	
Garlic, mung bean noodle	
CRISPY LOBSTER NOODLE (S) (SF)	
Ginger, spring onion, egg	

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Meat

WAGYU BEEF RIB EYE, KING SOY SAUCE	<u>285</u>
Broccolini, ginger, spring onion	
BLACK PEPPER BEEF TENDERLOIN	<u>170</u>
Onion, capsicum, garlic	
WAGYU BEEF CHARSIU	<u>268</u>
Malt sugar caramel	
SLOW COOKED WAGYU BEEF RIBS	<u>180</u>
Coriander, green chili, beancurd skin	

Poultry

CRISPY CHICKEN, SPICY PEANUT (N) (S)	<u>105</u>
Coriander, crispy garlic	
SWEET AND SOUR CHICKEN (GF)	<u>85</u>
Pineapple, capsicum	
CANTONESE STYLE KUNG PAO CHICKEN (N)	<u>95</u>
Szechuan chili bean sauce, walnut, cashew nut	
CHICKEN HOT POT, ERYNGII MUSHROOM (SF) (S) (N)	<u>88</u>
Garlic, spring onion	

Tofu & Vegetables

VEGETARIAN MAPO TOFU (S) (VG) 68

Szechuan vegetable, shiitake

**KUNG PAO ERYNGII MUSHROOM
(N) (VG)** 75

Walnut, szechuan chili
bean sauce

**BLACK PEPPER
VEGETABLES, LOTUS ROOT (VG)** 72

Shimeji mushroom, asparagus

STIR FRIED GREEN BEAN (VG) 58

Eryngii mushroom, carrot

STIR FRIED BOK CHOY (VG) 42

Ginger, garlic

Rice and Noodles

KALE EGG FRIED RICE (GF) 45

Spring onion

**EGG VEGETABLE
SINGAPORE RICE NOODLE** 55

Egg, beansprout

**CHICKEN CHAR SIU & SHRIMP
FRIED RICE (S) (SF)** 68

Green pea

SEAFOOD CRISPY NOODLE (SF) 98

Ginger, spring onion

BEEF HO FUN (SF) 85

Beansprout, ginger,
spring onion

STEAMED JASMINE RICE (GF) 25

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(N) Nuts

(SF) Shellfish
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D E S S E R T	LYCHEE MILK CAKE	<u>48</u>
	Vanilla sponge, lychee syrup	
	CHOCOLATE & JASMINE TEA FONDANT	<u>62</u>
	Jasmine tea ice cream, cocoa crumble	
	COCONUT PANNACOTTA (GF)	<u>52</u>
Pandan granita, mango, goji berry		
BLACK SESAME (S)	<u>52</u>	
Mandarin sorbet		
BANANA BRÛLÉE (N)	<u>48</u>	
Vanilla ice cream, red bean paste		

WHERE THE HIDDEN BECOMES VISIBLE, THE CHARACTERS
COME OUT AND THE IMAGINATION RUNS WILD.

STEP BEHIND THE SCENE, BEHIND CLOSED DOORS.

STOP LOOKING, START STARING