

*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*

**TASTE OF XU**

*AED230*  
*Per person*

**SEAFOOD HOT & SOUR SOUP (SF)**  
Bamboo shoot, black fungus, szechuan vegetables

**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

**BLACK PEPPER BEEF TENDERLOIN**  
Onion, capsicum, garlic

**KALE EGG FRIED RICE (GF)**  
Spring onion

**STIR FRIED BOK CHOY (VG)**  
Ginger, garlic

*Dessert*

**BLACK SESAME (S)**  
Mandarin sorbet

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

**PRISM**

*AED428*  
*Per person*

**HOT & SOUR LOBSTER SOUP (SF)**  
Bamboo shoot, black fungus, szechuan vegetables

**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 SEABASS WITH PICKLED CHILI**  
Mung bean noodle, garlic, soy sauce

**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

*Dessert*

**BLACK SESAME (S)**  
Mandarin sorbet

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**XU**

*XU Cherry Wood Peking Duck*

Served with pancake, cucumber, spring onion, duck sauce (S) (N)

**WHOLE** 525  
**HALF** 265

*Add on Caviar:*  
Oscietra 10g 190

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

**APPLE**

**SPICY CUCUMBER (S) (N) (VG)** 28  
Chili oil, sesame & peanut sauce

**SPICY SEAWEED CUCUMBER (S) (VG) (N)** 28  
Chili garlic sauce

**CRISPY LEMONGRASS CHICKEN (N)** 54  
Chili, cashew nut

**SALT & PEPPER SQUID (SF)** 72  
Crispy garlic, spring onion, red chili

**CRISPY SOFT-SHELL CRAB (SF) (S) (N)** 68  
Szechuan pepper

**BEEF TENDERLOIN SNACK** 98  
Buttermilk, black pepper

**CRISPY MUSHROOM & VEGETABLE (S) (VG)** 52  
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) (V) <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 radish	
DIM SUM PLATTER (SF) (S) <u>145</u>	

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

*Fried & Baked Dim Sum*

PAN FRIED SCALLOP DUMPLING (SF) (S) <u>85</u> Tiger prawn, 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	
PUMPKIN PUFF (V) (S) <u>42</u> Mushroom, olive vegetable, sesame oil	

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## *Salads*

**GREEN MANGO & JICAMA  
SALAD (V) (N)** 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 GROUPER (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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(N) Nuts (S) Sesame

*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	
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	<u>85</u>
Pineapple, capsicum	
CANTONESE STYLE KUNG PAO CHICKEN (N)	<u>95</u>
Szechuan chili bean sauce, 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

Cashew nut, 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

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

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

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D E S S E R T	<b>ROSE CHEESECAKE</b>	<u>56</u>
	Raspberry sorbet, crispy rose petal	
	<b>CHOCOLATE &amp; JASMINE TEA FONDANT</b>	<u>62</u>
	Vanilla ice cream, cocoa crumble	
	<b>COCONUT PANNACOTTA (GF)</b>	<u>52</u>
Pandan granita, mango, goji berry		
<b>BLACK SESAME (S)</b>	<u>52</u>	
Mandarin sorbet		
<b>BANANA BRÛLÉE (N)</b>	<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