

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.
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

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 chicken 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
(VG) Vegan
(N) Nuts

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

P
R
E
M
I
U
M
T
A
S
T
E
O
F
X
U

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
BLACK BEAN PICKLED CHILI**
Mung bean noodle, garlic, soy sauce

**WOK FRIED SCALLOPS,
BLACK PEPPER AND MINT SAUCE (SF)**
Asparagus, shimeji mushroom

**WAGYU BEEF RIB EYE,
BLACK PEPPER MINT SAUCE**
Broccolini, mint leaves

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

Dessert

BLACK SESAME (S)
Mandarin sorbet

All our prices are in AED,
inclusive of 10% service charge and 5%
VAT and subject to 7% municipality fee

*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

- 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
- CANTONESE STYLE WAGYU
BEEF CHARSIU (S) 135
Haw flake, bok choy
- WOK FRIED RADISH CAKE (V) (GF) 45
Egg, beansprout, pickled radish

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

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

All our prices are in AED,
inclusive of 10% service charge and 5%
VAT and subject to 7% municipality fee

**D
I
M
S
U
M**

Steamed Dim Sum

CRISPY SHRIMP CHEUNG FUN (SF) 68

Rice net, light soya sauce

**CRISPY VEGETARIAN
CHEUNG FUN (VG) (V) 58**

Asparagus , shiitake mushroom

HAR GOW (SF) (S) 48

Tiger prawn, sesame oil

CHICKEN & PRAWN SHUMAI (SF) (S) 45

Shiitake mushroom

SCALLOP (SF) (S) 55

Prawn, ginger, spring onion,
goji berry

**SMOKED WAGYU
BEEF DUMPLING (S) 52**

Carrot, jicama, celery

CHICKEN CHAR SIU BAO (S) 48

Onion

DIM SUM PLATTER (SF) (S) 145

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

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

Fried & Baked Dim Sum

**CHICKEN CHAR SIU PUFF
(S) (SF) 58**

CAVIAR PRAWN TOAST (SF) (S) 145
Egg white

DUCK ROLL (S) (N) 68
Spring onion

**BLACK PEPPER WAGYU
BEEF PUFF (S) 98**
Spring onion

VEGETABLE SPRING ROLL (S) (VG) 48
Black fungus, Szechuan vegetable

**PAN FRIED CHICKEN DUMPLING
(S) (N) 42**
Chilli vinegar

VEGETABLE TRUFFLE BAO (S) (VG) 48
Carrot, eryngii mushroom, jicama

All our prices are in AED,
inclusive of 10% service charge and 5%
VAT and subject to 7% municipality fee

Salads

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

All our prices are in AED,
inclusive of 10% service charge and 5%
VAT and subject to 7% municipality fee

Seafood

**STEAMED SEABASS
CANTONESE STYLE** 188
Wolfberry, soy sauce

**STEAMED SEABASS
WITH BLACK BEAN
PICKLED CHILLI** 188
Mung bean noodle,
garlic, soy sauce

**SZECHUAN PEPPER
BLACK COD (S) (N)** 185
Coriander, red chili

WOK FRIED TIGER PRAWNS (SF) 158
Ginger, garlic, red chili,
crispy rice noodle

**WOK FRIED SCALLOPS,
BLACK PEPPER AND MINT
SAUCE (SF)** 160
Asparagus, shimeji mushroom

ASIAN CURRY PRAWNS (SF) 158
Eggplant, green bean, red chilli

PAN FRIED SEABREAM 125
French bean, tomato,
eggplant

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

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

Canadian Live Lobster

WHOLE 398
HALF 208

STEAMED WITH PICKLED CHILI (SF)
Garlic, mung bean noodle

**X.O. CHILLI SAUCE BRAISED
YI FU LOBSTER NOODLE (SF) (S)**
Ginger, spring onion, choy sum

All our prices are in AED,
inclusive of 10% service charge and 5% VAT
and subject to 7% municipality fee

Meat

WAGYU BEEF RIB EYE,
BLACK PEPPERMINT SAUCE 298
Broccolini, mint leaves

BLACK PEPPER
BEEF TENDERLOIN 170
Onion, capsicum, garlic

WOK FRIED TENDERLOIN
BLACK BEAN CHILLI SAUCE
(SF) (S) (N) 148
Asparagus, dried chilli,
shimeji mushroom

Poultry

CRISPY CHICKEN (S) (N) 108
CHOICE OF SAUCE:
Satay sauce or Bang Bang sauce

SWEET AND SOUR
CHICKEN 85
Pineapple, capsicum

CANTONESE STYLE
KUNG PAO CHICKEN (N) 95
Szechuan chili bean sauce,
cashew nut

Tofu & Vegetables

VEGETARIAN MAPO TOFU (S) (VG) 68

Szechuan vegetable, shiitake

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

Cashew nut, szechuan chili
bean sauce

CRISPY BEANCURD (V) 68

Tamarind chili sauce, eggplant,
cherry tomato

**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

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

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

Rice and Noodles

KALE EGG FRIED RICE (GF) 45

Spring onion

**EGG VEGETABLE
SINGAPORE RICE NOODLE** 55

Egg, beansprout

**WOK FRIED MUSHROOM
NOODLES (S)** 58

Shimeji mushroom, chives,
beansprout

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

Green pea

SEAFOOD UDON (SF) (S) 98

X.O. chili sauce, beansprout,
chives

BEEF UDON (SF) (S) 88

Beansprout, X.O. chili sauce,
chives

STEAMED JASMINE RICE (GF) 25

All our prices are in AED,
inclusive of 10% service charge and 5%
VAT and subject to 7% municipality fee

D
E
S
S
E
R
T

ROSE CHEESECAKE	<u>56</u>
Raspberry sorbet, crispy rose petal	
CHOCOLATE & LOTUS FONDANT	<u>62</u>
Vanilla ice cream, cocoa crumble	
COCONUT PANNACOTTA (GF) (V)	<u>52</u>
Pandan granita, mango, goji berry	
BLACK SESAME (S)	<u>52</u>
Mandarin sorbet	
BANANA MILLE-FEUILLE (V) (N)	<u>48</u>
Vanilla ice cream, red bean paste	
HONEYCOMB (N)	<u>50</u>
Yuzu curd, honey ice cream	
LEMONGRASS CRÈME BRÛLÉE	<u>55</u>
Vanilla, caramelized sugar, coconut sorbet	

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