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

Taste of XU

From 6pm-8pm

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 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

PREMIUM TASTE OF XU

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

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A La Carte

Appetizers

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

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STARTERS

Salads

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

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

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

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DIMSUM

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*

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

MAINS

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

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

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(VG) Vegan
(N) Nuts
(SF) Shellfish
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MAINS

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

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*

MAINS

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

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*

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

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DESSERTS

ROSE CHEESECAKE *56*
Raspberry sorbet, crispy rose petal

CHOCOLATE & LOTUS FONDANT *62*
Vanilla ice cream, cocoa crumble

COCONUT PANNACOTTA (GF) (V) *52*
Pandan granita, mango, goji berry

BLACK SESAME (S) *52*
Mandarin sorbet

BANANA MILLE-FEUILLE (V) (N) *48*
Vanilla ice cream, red bean paste

HONEYCOMB (N) *50*
Yuzu curd, honey ice cream

LEMONGRASS CRÈME BRÛLÉE *55*
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