

A LA CARTE

ENTREES

Hokkaido Scallops, Jamon XO (4)	35.5
Chairman Duck Pancake (2)	32
Royal Red Prawn Noodle, Assorted Shalot Oil, Prawn Stock (1)	20.5
Shanghai-style Marinated Swordfish, Sancho Pepper (3)	35.5
Smoked Eel & Prawns Cantonese Cannoli, Bottarga (4)	32.5
Crispy Pork Belly, Pineapple Compote (6)	32

MAINS

Steamed Whole Fish of the day, Herbs Cured Olives & Black Bean Paste, Salted Lemon & Soy (for 2 - 3 persons)	105
Roasted Duck Breast, Blood Orange, Shiitake mushrooms	44
Kung Po-style Chilli Prawns with Caramelized Walnut	42
'Char Siu' Pork, Rose Petal Jam, Jerusalem Artichoke	42
Shantong Lamb, Leek Salad	42
Wagyu Beef Hotpot, Black Pepper & Mushrooms	46
Tofu & Shimeji Mushroom, Spiced Salt & Pepper	38
Steamed Broccolini, Smoked Oyster Sauce	22.5

DESSERT

Rose Pastry

Buffalo Curd & Rose Ice Cream, Raspberry Sorbet, Lychee Ice, Strawberry Gum Meringue	18
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1.4% surcharge for credit card payments
15% surcharge on public holidays

CHAIRMAN
YIP

Three-Course Menu \$98 per person / 2 to 12 persons only

ENTREES

Choose 2 entrees per table

Hokkaido Scallops, Jamon XO

Royal Red Prawn Noodle, Assorted Shalot Oil, Prawn Stock

Shanghai-style Marinated Swordfish, Sancho Pepper

Smoked Eel & Prawns Cantonese Cannoli, Bottarga

Crispy Pork Belly, Pineapple Compote

EITHER MAINS

Tables of 2 to 3 - Choose 2 mains

Tables of 4 to 12 - Choose 3 mains

Roasted Duck Breast, Blood Orange, Shiitake mushrooms

Kung Po-style Chilli Prawns with Caramelized Walnut

Spiced Lentils, Chickpeas & Roasted Vegetables (V)

Shantong Lamb, Leek Salad

Wagyu Beef Hotpot, Black Pepper & Mushrooms

'Char Siu' Pork, Rose Petal Jam, Jerusalem Artichoke

Tofu & Shimeji Mushroom, Spiced Salt & Pepper (V)

OR

PLATTERS TO SHARE

Tables of 2 to 3 - Choose 1 platter

Table of 4 to 12 - Choose 2 platters

Steamed Whole Fish

with Salted Lemon,
Cured Olive & Soy

'Siu Mei' Platter

- Char Siu Pork
- Roasted Duck Breast
- Shanghai-style Sword Fish
- Crispy Pork Belly

Waygu Steak

Binchotan- Grilled
Chili Salsa
Beef Consommé

Optional Sides

Broccolini, Smoked Oyster Sauce \$20

Sweet & Spicy Eggplant \$22

Dessert- Rose Pastry

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CHAIRMAN
YIP

Tasting Menu

\$158 per person

*Cold Smoked Spanner Crab, Kombu Infused Winter melon,
Salted Egg*

*Hokkaido Scallops, Jamon XO
&
Crispy Pork Belly, Pineapple Compote*

*Smoked Eel & Prawns Cantonese Cannoli, Bottarga
&
Royal Red Prawn Noodles, Shallot Oil, Prawn Broth*

Chairman Classic Duck Pancake

Steamed Fish with Salted Lemon, Cured Olives, Soy

Binchotan Grilled Wagyu Steak, Chili Salsa, Consommé

*Buffalo Curd & Rose Ice Cream, Raspberry Sorbet, Lychee Ice,
Milk Pastry, Strawberry Gum Meringue*

Optional Beverage Matching

\$105 per person

*NV Marguerite Guyot 'Cuvée Désir'
100% Pinot Meunier, Champagne, France*

*2022 Domäne Wachau 'Kaiserberg'
Grüner Veltliner, Wachau, Austria*

*2021 François Chidaine 'Les Argiles'
Chenin Blanc, Loire Valley, France*

*2023 Serrat 'Closed Planted'
Grenache Noir, Yarra Valley, Australia*

*Japanese Sake 'Daissa 45'
Junmai Daiginjo, Yamaguchi, Japan*

*2021 Le Macchiole 'Bolgheri Rosso'
Merlot/Cabernets/Syrah, Tuscany, Italy*

*2022 Terre a Terra 'Crayeres Vineyard'
Botrytis Sauvignon Blanc, Wrattontully, SA*