

# A LA CARTE

## ENTREES

Royal Red Prawn Noodle, Assorted Shallot Oil, Prawn Stock Reduction (1)	18
Chairman Duck Pancake (2) <i>GF OP</i>	32
Hokkaido Scallops, Jamon XO (4)	32
Shanghai-style Marinated Swordfish, Sancho Pepper (3) <i>GF OP</i>	35.5
Eel & Prawns Spring Roll (4)	28
Crispy Pork Belly, Pineapple Compote (6) <i>GF</i>	28

## MAINS

Steamed Whole Fish of the day, Herbs Cured Olives & Black Bean Paste, 15 yr old Salted Lemon & Soy (for 2 - 3 persons)	105
Roasted Duck Breast, Blood Orange, Shiitake Mushrooms <i>GF</i>	44
Kung Po-style Prawns with Caramelized Walnut	42
Shantong Lamb, Leek Salad	42
Wagyu Beef Hotpot, Black Pepper & Mushrooms <i>GF OP</i>	46
Tofu & Shimeji Mushroom, Spiced Salt & Pepper <i>GF OP</i>	38
Steamed Broccolini, Smoked Oyster Sauce <i>GF</i>	22.5

## DESSERT

Rose Pastry, Buffalo Curd, Raspberry, Lychee Ice & Strawberry Gum Meringue <i>GF/DF OP</i>	18
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1.4% surcharge for credit card payments

15% surcharge on public holidays

## Three-Course Menu \$98 per person / 2 toto 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*