

A LA CARTE

ENTREES

Red Royal Prawn Noodle, Pickled Celtuce, Prawn Broth (1)	20
Chairman Duck Pancake (2) <i>GF Optional</i>	32
Steamed Scallops, Jamon XO (4) <i>GF Optional</i>	32
Shanghai-style Marinated Swordfish, Sancho Pepper (3) <i>GF Optional</i>	35.5
House Smoked Fish Spring Roll, Mandarin Oil (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, Taro, Hawthorn Plum <i>GF</i>	44
Kung Po-style Chilli Prawns with Caramelised Walnut	42
Shantong Lamb, Leek Salad	42
Wagyu Beef Hotpot, Black Pepper & Mushrooms <i>GF Optional</i>	47
Tofu & Shimeji Mushroom, Spiced Salt & Pepper <i>GF Optional</i>	38
Sweet & Spicy Eggplant	28.5
Steamed Broccolini, Smoked Oyster Sauce <i>GF</i>	22.5

DESSERT

Osmanthus Pudding, Sesame Ice Cream, Caramalised White Chocolate Mandarin <i>DF Optional</i>	19
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1.4% surcharge for credit card payments

15% surcharge on public holidays

ENTREES

Choose **2** entrees per table

Steamed Scallops, Jamon XO

Red Royal Prawn Noodle, Pickled Celtuce, Prawn Broth

Shanghai-style Marinated Swordfish, Sancho Pepper

House Smoked Fish & Prawns Spring Roll, Mandarin Oil

Crispy Pork Belly, Pineapple Compote

MAINS TO SHARE

Fish of the day, 'Mapo Style Pesto', Silken Tofu

Roasted Duck Breast, Taro, Hawthorn Plum

Kung Po-style Chilli Prawns with Caramelized Walnut

Spiced Lentils, Chickpeas & Roasted Vegetables (V)

Shantong Lamb, Leek Salad

Wagyu Beef Hotpot, Black Pepper & Mushrooms

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

OR

PLATTER TO SHARE

Steamed Whole Fish

with Salted Lemon,
Cured Olive & Soy

'Siu Mei' Platter

- Shantong Lamb
- Roasted Duck Breast
- Shanghai-style Swordfish
- Crispy Pork Belly

Angus Short Rib

Binchotan- Grilled
Fermented Tomato
Mushroom Medley

Sides

Broccolini, Smoked Oyster Sauce	\$20
Sweet & Spicy Eggplant	\$22

Dessert- Osmanthus Pudding

Osmanthus Pudding, Sesame Ice Cream, Caramalised White Chocolate, Mandarin

\$98 per person / 2 to 12 persons only

1.4% surcharge for credit card payments

15% surcharge on public holidays

**CHAIRMAN
YIP**

Tasting Menu

\$158 per person

Steamed Scallops, Jamon XO

Smoked Fish & Prawns Spring Roll

Crispy Pork Belly, Pineapple Compote&

Bacalao Croquette, Milk Dip, Chinese Cabbage Shot

Cold Smoked Spanner Crab, Winter Melon, Salted Egg

Chairman Classic Duck Pancake

Steamed Fish with 'Mapo Style Pesto', Silken Tofu

Binchotan Grilled Angus Short Rib

Fermented Tomato, Mushroom Medley

Osmanthus Silk Pudding, Black Sesame Ice Cream

Optional Beverage Matching

\$110 per person

2022 Mount Mary 'Triolet'

Bordeaux Blends, Yarra Valley, Australia

2022 Valenciso

Grenache Blanc/Viura, Rioja, Spain

Sake 'Daissai 39'

Junmai Daiginjo, Yamaguchi, Japan

2021 Domaine Weinbach

Gewürztraminer, Alsace, France

2020 La Spinetta 'IL Nero Di Casanova'

Sangiovese, Rosso Toscana IGT, Italy