

A LA CARTE

ENTREES

Chairman Duck Pancake (2) <i>GF Optional</i>	34
Steamed Scallops, Jamon XO (4) <i>GF Optional</i>	34
Shanghai-style Marinated Swordfish, Sancho Pepper (3) <i>GF Optional</i>	37
House Smoked Fish Spring Roll, Mandarin Oil (4)	30.5
Crispy Pork Belly, Pineapple Compote (6) <i>GF</i>	29.5

MAINS

Steamed Whole Fish of the day, Herbs Cured Olives & Black Bean Paste, 15 yr old Salted Lemon & Soy (for 2 - 3 persons)	107
Roasted Duck Breast, Taro, Hawthorn Plum <i>GF</i>	45
Fried Prawns with Shaoxing Preserved Mustard Leaves	43.5
Shantong Lamb, Leek Salad	43
Wagyu Beef Hotpot, Black Pepper & Mushrooms <i>GF Optional</i>	48.5
Tofu & Shimeji Mushroom, Spiced Salt & Pepper <i>GF Optional</i>	38
Sweet & Spicy Eggplant	29.5
Roasted Cauliflower with Miso Sauce <i>GF Optional</i>	23.5

DESSERT

Oolong Ice Cream, Osmanthus Muscat Liqueur, Roasted Chestnut	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

Shanghai-style Marinated Swordfish, Sancho Pepper

House Smoked Fish & Prawns Spring Roll, Mandarin Oil

Crispy Pork Belly, Pineapple Compote

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

MAINS TO SHARE

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

Roasted Duck Breast, Taro, Hawthorn Plum

Fried Prawns with Shaoxing Preserved Mustard Leaves

Spiced Lentils, Chickpeas & Roasted Vegetables (V)

Shantong Lamb, Leek Salad

Wagyu Beef Hotpot, Black Pepper & Mushrooms

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

Roasted Cauliflower with Miso Sauce	\$20
Sweet & Spicy Eggplant	\$22

Dessert- Oolong Ice Cream, Osmanthus Muscat Liqueur, Roasted Chestnut

\$102 per person / 2 to 12 persons only

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15% surcharge on public holidays

CHAIRMAN
YIP



**Steamed Scallops, Jamon XO
&
Smoked Fish & Prawns Spring Roll**

**Crispy Pork Belly, Pineapple Compote
&
Shanghai Style Marinated Swordfish**

Bacalao Croquette, Milk Dip, Chinese Cabbage shot

**Chairman Classic Duck Pancake
&
Steamed Fish with 'Mapo Style Pesto', Silken Tofu**

**Binchotan Grilled Angus Short Rib
Fermented Tomato, Mushroom Medley**

Oolong Pudding, Chestnuts, Osmanthus Muscat

\$158 per person

Optional Beverage Matching \$110pp

*2024 Schloss Gobelsburg 'Löss'
Grüner Veltliner, Kamptal, Austria*

*2024 XiaoPu 'Tangerine' 橘
Field Blends, Ningxia & Yunnan, China*

*2022 Chardonnay by Farr 'Côte'
Chardonnay, Geelong, Victoria*

*2021 Domaine Weinbach
Alsace Field Blends, Alsace, France*

*2021 La Spinetta 'IL Nero Di Casanova'
Sangiovese, Rosso Toscana IGT, Italy*
