

A LA CARTE

ENTREES

Chairman Duck Pancake (2) <i>GF Optional</i>	30
Steamed Scallops, Jamon XO (4) <i>GF Optional</i>	36
Shanghai-style Marinated Swordfish, Sancho Pepper (3) <i>GF Optional</i>	39
House Smoked Fish Spring Roll, Mandarin Oil (4)	28
Crispy Pork Belly, Pineapple Compote (6) <i>GF</i>	33

MAINS

Steamed Whole Fish of the day, Herbs Cured Olives & Black Bean Paste, 15 yr old Salted Lemon & Soy (for 2 - 3 persons)	115
Roasted Duck Breast, Taro, Hawthorn Plum <i>GF</i>	49
Fried Prawns with Shaoxing Preserved Mustard Leaves	42
Shantong Lamb, Leek Salad	49
Wagyu Beef Hotpot, Black Pepper & Mushrooms <i>GF Optional</i>	52
Tofu & Shimeji Mushroom, Spiced Salt & Pepper <i>GF Optional</i>	32
Sweet & Spicy Eggplant	28
Roasted Cauliflower with Miso Sauce <i>GF Optional</i>	22

DESSERT

Oolong Ice Cream, Osmanthus Muscat Liqueur, Roasted Chestnut	16
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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



**Chiu Chow Style Cold Fish
&
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

Almond Tofu with Soy Milk, You Tiao Gelato

\$168 per person

Optional Beverage Matching \$112pp

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

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

*2023 Crawford River 'Beta'
Sauvignon Blanc/Semillon, Henty, Victoria*

*2022 Ökonomierat Rebholz
Weisser Burgunder, Pfalz, Germany*

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