

A LA CARTE

ENTREES

Chairman Duck Pancake (2) <i>GF Optional</i>	30
Steamed Scallops, Jamon XO (4) <i>GF Optional</i> (I)	36
Shanghai-Style Marinated Swordfish, Sancho Pepper (4) <i>GF Optional</i> (A)	39
House Smoked Fish Spring Roll, Mandarin Oil (4) (M)	28
Crispy Cantonese 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) (I)	115
Roasted Duck Breast, Taro, Hawthorn Plum <i>GF</i>	49
Fried Prawns with Shaoxing Preserved Mustard Leaves (M)	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

Almond Tofu with Soy Milk & You Tiao Gelato	16
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15% surcharge on public holidays

ACT Seafood Labelling Rule A (Australia) I (Imported) M (Mixed)

ENTREES

Choose **2** entrees per table

Steamed Scallops, Jamon XO (I)

Shanghai-Style Marinated Swordfish, Sancho Pepper (A)

House Smoked Fish & Prawns Spring Roll, Mandarin Oil (M)

Crispy Cantonese Pork Belly, Pineapple Compote

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

MAINS TO SHARE

Fish of the day, 'Mapo Style Pesto', Silken Tofu (I)

Roasted Duck Breast, Taro, Hawthorn Plum

Fried Prawns with Shaoxing Preserved Mustard Leaves (M)

Spiced Lentils, Chickpeas & Roasted Vegetables (V)

Shantong Lamb, Leek Salad

Wagyu Beef Hotpot, Black Pepper & Mushrooms

OR

PLATTER TO SHARE

Steamed Whole Fish (I)

with Salted Lemon,
Cured Olive & Soy

'Siu Mei' Platter

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

Angus Short Rib

Binchotan- Grilled
Fermented Tomato
Mushroom Medley

Sides

Roasted Cauliflower with Miso Sauce \$20

Sweet & Spicy Eggplant \$22

Dessert- Almond Tofu with Soy Milk & You Tiao Gelato

\$102 per person / 2 to 12 persons only

15% surcharge on public holidays

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**CHAIRMAN
YIP**



**Chiu Chow Style Cold Fish (I)
&
Smoked Crab Chawanmushi, Chrysanthemum (A)**

**Smoked Fish & Prawns Spring Roll (M)
&
Crispy Pork Belly, Pineapple Compote
&
Shanghai Style Marinated Swordfish (A)**

Bacalao Croquette, Milk Dip, Chinese Cabbage shot (M)

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

Binchotan Grilled Angus Short Rib

Almond Tofu with Soy Milk, You Tiao Gelato

\$168 per person

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Optional Beverage Matching \$112pp

*Henriques & Henriques 'Madeira' 15YO
Sercial, Madeira, Portugal*

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

*2022 Glen Garvald 'White Blend NO. 2'
Sauvignon Blanc/Semillon, Yarra Valley, Victoria*

*2022 Ökonomierat Rebholz
Weisser Burgunder, Pfalz, Germany*

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