

A MODERN TAKE ON CLASSIC CANTONESE CUISINE

A celebration of authentic Cantonese cuisine unfolds, where the allure of Chinese traditions comes alive through savored specialties like homemade noodles, dim sum, and flavorsome barbecued meats, all within an ambiance that warmly embraces the essence of China's cultural richness.

DINNER TASTING MENU 688.

SCALLOP DUMPLING, KING CRAB MEAT DUMPLING, ABALONE SUI MAI 带子饺、帝王蟹饺、鲍鱼烧卖

SPICY ABALONE, QINGYUAN CHICKEN, ROASTED WAYGU BEEF RIBS(N)

油卤鲍鱼,白切清远鸡,果香和牛叉烧

CANTON STYLE CHICKEN WITH FISH MAW SOUP

花胶老鸡汤

DAI PAI DONG SIGNATURE PEKING DUCK CAVIAR(N)

鱼子酱片皮烤鸭

WOK FRIED CANADIAN LOBSTER BLACK TRUFFLE, EGG WHITE

黑松露芙蓉龙虾球

CANTON KAILAN WITH SOYA SAUCE(V)

白灼广东菜心

WOK-FRIED UDON NOODLES

prawns, squid, black pepper 黑椒海鲜乌冬面

RED BEAN CAKE

豆沙千层糕

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DINNER SET MENU - 4 PERSON ABOVE

488 P.P

CHILI CHICKEN, CRISPY DUCK SALAD, DIM SUM COMBINATION(N)

口水鸡,香酥鸭沙拉,点心拼盘

KING CRAB SWEET CORN SOUP

帝王蟹肉玉米汤

BBQ ASSORTMENT(N)(P)

wagyu ribs, pork belly, roasted duck 和牛叉烧·脆皮五花肉·烤鸭

STEAM BLACK COD SOYA SAUCE

海鲜豆腐蒸黑雪鱼

BRAISED QINGYUN CHICKEN & ABALONE

black mushrooms, oyster sauce, clay pot 鲍鱼鸡腿煲

${\bf WOK\text{-}FRIED}\;{\bf ASPARAGUS}(V)(N)$

water chestnut, gingko nuts 酱爆芦笋马蹄

DAI PAI DONG FRIED RICE

烤鸭炒饭

HONEYCOMB CAKE(N)

黑糖蜂巢糕

DIM SUM

DAI PAI DONG STEAM DIM SUM ASSORTMENT

abalone siu mai, scallop dumpling, har gow 蒸点心拼盘(鲍鱼烧卖,带子饺,虾饺) 118.

DAI PAI DONG FRIED DIM SUM ASSORTMENT(N)
mango shrimp roll, taro duck puff, BBQ chicken puff
炸点心拼盘 (芒果虾巻・芋头火鸭酥・叉烧鸡肉酥) 108.

XIAO LONG BAO

chicken soup dumpling 鸡肉小笼包 48.

RADISH CAKE

xo sauce, chinese chives, dry shrimp & bean sprout 萝卜糕 **58**.

BOILED BEEF WONTON

chili vinegar sauce 牛肉云吞 48.

CRISPY SHRIMP RICE ROLL

脆皮鲜虾肠粉

MUSHROOM SPRING ROLL(V)

斋春卷 48.

BEEF DUMPLING 牛肉煎饺

48.

PAN-FRIED PORK SOUP BUN(P)

(25mins) 生煎包 58.

ROASTED CHAR SIU PORK NECK BUN(P) 脆皮叉烧包

58.

FISH DUMPLING

fungi, dried tangerine peel 老陈皮拆鱼饺 **58**.

PRAWN TOAST

mustard sauce 鲜虾多士 48.

STARTER

CRUSHED CUCUMBER(V)

garlic, black vinegar 拍脆黄瓜 58.

CRISPY FRIED SQUID

five spices 香脆鲜尤 68.

CRISPY DUCK SALAD(N)

pomelo, duck sauce 香酥鸭色拉 108.

LETTUCE WRAP(N)

beef, mushrooms, mixed nuts 生菜牛肉卷

88.

DEEP-FRIED SPICY WAGYU BEEF RIB(N)

mix nuts, honey 果仁酥香牛仔骨 **168**.

CHILI CHICKEN(N)

boiled chicken, chili sauce 川味口水鸡

SOUP

SZECHUAN HOT & SOUR

shrimp 海鲜酸辣汤 68.

CANTON STYLE FISH SOUP

seabass, mushroom, tofu skin, egg 广式拆鱼羹 88.

CANTON STYLE CHICKEN FISH MAW SOUP

花胶老鸡汤

198.

WILD MUSHROOM SOUP(V)

chong chao flower, morel mushroom, bamboo pith 虫草花菌菇汤 108.

DOUBLE-BOILED CHICKEN WONTON

鸡肉馄饨汤 **68**.

BARBECUE

CANTONESE ROASTED DUCK(N)

港式烤鸭

HALF DUCK 2WAY

pancake, rice

208.

Best paired with

2022 Bodega Norton "Privada" Malbec-Cabernet Sauvignon: 96

WHOLE DUCK 3WAY

pancake, lettuce, soup **408.**

DAI PAI DONG SIGNATURE CAVIAR DUCK

Chinese bun, caviar, cucumber 鱼子酱片皮烤鸭

398.

CRISPY QINGYUAN CHICKEN

half/whole 脆皮清远鸡 158./288.

BBQ BEEF SHORT RIB(N)

(25mins) 蜂蜜烤牛斺骨 208.

DAI PAI DONG BBQ ASSORTMENT(P)(N)

(25mins) 大排档烧烤拼盘

258.

Best paired with

2021 Pietra Pura "Nterra" Negroamaro: 72

PORK(P)

CHINESE STYLE PORK COLD CUTS

knuckle, ginger 水晶肴肉 68.

BARBECUE PORK "CHAR SIU"

港式叉烧 138.

CRISPY PORK BELLY

脆皮五花肉

158.

HONEY-GLAZED PORK RIB

(25mins) 蜜汁猪排骨

158.

Best paired with

2022 Rapaura Springs "Reserve" Pinot Noir: **86**

FRIED PORK BELLY

chinese bun 脆肉夹馍

148.

Best paired with

2019 Clos Pissarra, "Llum" - Garnatxa Blanca: 112

SWEET & SOUR PORK

酸甜咕咾肉

138.

WOK-FRIED SZECHUAN PORK

家常回锅肉 148.

MEAT

WOK-FRIED BEEF TENDERLOIN

broccoli, black pepper 黑椒牛柳

148.

WOK-FRIED WAGYU 5+

asparagus, black pepper sauce 黑椒炒和牛

298.

Best paired with 2019 Château Batailley "Lions De Batailley": **158**

SPICY LAMB LEG

coriander, chili, cumin 孜然羊肉

148.

KUNG PAO CHICKEN(N)

peanut 宫保鸡丁 118.

BRAISED CHICKEN & ABALONE

black mushroom, oyster sauce, clay pot 三杯鲍鱼鸡腿煲

288.

SEAFOOD

SWEET & SOUR GULF PRAWN

酸甜虾球 148.

WOK-FRIED SZECHUAN PRAWN(N)

cashew nut 鱼香虾球 **148**.

X.O. SEAFOOD

bok choy, X.O. sauce X.O 酱炒海鲜 138.

WOK-FRIED SEABASS

basil, onion, sanpei sauce 三杯鱼 **148.**

RED SNAPPER

steamed - ginger, spring onion 清蒸 红鲷鱼 **188.**

CHILEAN SEA BASS

claypot, tofu, mushroom, coriander 智利海鲈鱼豆腐煲 **268**. Best paired with 2023 Donnafugata "Anthilia": **82**

SOYA ROASTED BLACK COD

spring onion 葱烤黑鳕鱼 **228**.

CATCH OF THE DAY(*)

steamed-ginger, spring onion 今日精选 葱姜 **158.**

WOK-FRIED CANADIAN LOBSTER

black truffle, egg white. caviar 黑松露芙蓉龙虾球 **688.** Best paired with 2022 La Crema Chardonnay: **99**

VEGETABLES AND BEAN CURD

WOK-FRIED ASPARAGUS(V)(N)

water chestnut, gingko nut 酱爆芦笋马蹄 **68**.

BRAISED EGGPLANT(V)

szechuan sauce 鱼香茄子 **68**.

DAILY CHINESE VEGETABLE

oyster/garlic 时令蔬菜 蚝油/蒜茸 **68**.

WOK-FRIED STRING BEAN

minced chicken, preserved vegetable 干煸四季豆 **68.**

MA PO TOFU

minced <u>chicken</u> 麻婆豆腐 **68.**

CLAYPOT TOFU

eggplant, mushroom, black bean sauce 豆腐茄子煲 **68.**

RICE AND NOODLES

WOK-FRIED HAKKA NOODLE

chicken 客家炒面 **78**.

WOK-FRIED UDON NOODLE

prawn, squid, black pepper 黑椒海鲜乌冬面 118.

WOK-FRIED HOMEMADE RICE NOODLE

beef striploin, mushroom 干炒牛河

88.

BRAISED 'E FU' NOODLE

mushroom, shrimp 鲜虾烩伊面 **78**.

SHRIMP WONTON SOUP NOODLE

鲜虾云吞汤面

EGG FRIED RICE

蛋炒饭 58.

YANGZHOU FRIED RICE

shrimp, chicken, egg 扬州炒饭

78.

DAI PAI DONG FRIED RICE

shredded duck, chili, egg 大排挡炒饭 (微辣)

78.

BEEF FRIED RICE

wagyu striplion, lettuce, egg 和牛菜松炒饭 118.

STEAMED RICE

蒸米饭

38.

DESSERT

JASMINE TEA CREME BRULEE

sesame tuille 焦糖布丁 58.

DEEP FRIED CARAMELIZED BANANA(N)

拔丝香蕉 68.

HONG KONG EGG TART

港式蛋挞 **58**.

MANGO SOUP

ice jelly, mango ice cream 芒果冰粉 58.

RED BEAN CAKE

lemon ice cream 红豆千层糕 **78.**

GREEN TEA FONDANT

homemade lychee ice cream 抹茶熔岩蛋糕 68.