



CHINESE CUISINE

THE SHANGHAI 275 SAR PER PERSON (Minimum 8 Guests Please)

APPETIZERS

Aromatic Crispy Duck & Raspberry Salad Apricot Pepper Dressing (G)

Smoked Corn Chicken with Miso Paste & Spring Onion **

Torch-Baked Wagyu Bun with Butter Sauce Spring Onion, Carrot, Frisee

Crispy Prawn with Spicy Mayo with Cucumber Chili Salsa & Black Sesame Seeds (S)

Vegetable Spring Rolls Mixed Vegetables & Mushroom (V)

Calamari with Butter Chili & Curry Leaves (S)

MAIN COURSE

Asparagus Prawn with Soya Bean Chili with Soya Bean Chili Sauce ** (S)

Crispy Angus Beef in Szechwan Sauce ** (S) (N)

Steamed Fresh Najel Filet Ginger & Spring Onion in Superior Soy Sauce

Sauteed Chicken Thigh in Kung Po Sauce

Wok-Fried Broccoli with Sambal Chili Sauce (S)

Egg Fried Rice with Vegetables (G)

Stir-Fry Noodles with Mixed Vegetables (V)

DESSERT

Iced Vanilla Cloud with Crispy Almond Biscuit

Lychee Show with Rosewater Granita

Chocolate Mousse with Vanilla Ice Cream

Toki's Toffees Served with Vanilla Ice Cream