

勿开口

Contemporary Chinese Cuisine



北京鴨

IMPERIAL PEKING DUCK

Peking duck is a famous dish from Beijing that has been first prepared for the Emperor in the Yuan Dynasty & became one of the main dishes on Imperial Court menus in the XIII century. By the time of the Qing Dynasty in the XVIII century the popularity of Peking Duck had spread to the masses, & by the mid-XX century, Peking Duck had become a national symbol of China.

Historically, Peking Ducks are bred solely for the dish, and final result is prized for its succulent meat & thin, crisp skin and delicious aroma. Enjoy!

 2,400g | 2,900

INTENDED FOR 2-4 GUESTS TO SHARE

準備

PREPARATION



Imported White Pekin Duck 2-3kg weight.



Prepared over 48 hours in our custom duck fridge and marinating technique, finished in a traditional Chinese Oven.



Enjoy the experience, table side Imperial Duck carving taking care for the best cut.

SERVED WITH 伴隨著



Mandarin Steamed Pancakes or Bao Buns



Sweet Bean Sauce



Sliced Scallions and Cucumber

COMBINE 結合

Prepare your crepe or bun adding fine cuts of Peking Duck, Sweet Bean Sauce, Slices of Scallions and Cucumber, enjoy the flavors of our traditional recipe.

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冷熱前菜

HOT & COLD APPETIZERS

- MARINATED CUCUMBER SALAD (黃瓜沙律)   325
Sesame Seeds, Grape Tomato, Salty Plums
- KING CRAB SALAD 60g (帝王蟹沙拉)   1,250
Avocado, Apple, Mango, Crispy Wonton
White Miso Dressing
- MINCED CHICKEN LETTUCE WRAPS 120g (雞鬆生菜包) 360
Chinese Sausage, Jicama, Sweet Bean Sauce
- SALT & PEPPER SPICED CALAMARI 160g (椒鹽尤魚)   360
Egg Batter, Chili, Peppercorn
- CRISPY DUCK SALAD 60g (香酥鴨沙拉) 650
Pine Nuts, Pomelo, Red Plum Vinaigrette
- MALAYSIAN CHICKEN SATAY 120g (沙爹雞) 415
Curry, Cumin, Turmeric Coconut Milk
Chunky Peanut Sauce
- SPICY BEEF GYOZA 72g (香煎韭菜餃)  415
Chinese Green Chive, Toban Sauce
- CRAB WONTON RANGOON 104g (蟹肉芝士炸雲吞)  415
Cream Cheese, Mascarpone Cheese
Worcestershire Sauc

熱湯

SOUPS

- CLASSIC HOT & SOUR SOUP 10g (經典酸辣羹)  410
Tofu, Shredded Pork, Cloud Ear Mushrooms, Veal Demi
- CHICKEN CREAM CORN SOUP 80g (雞茸玉米湯)  390
Coconut Cream, Ginger, Roasted Corn Kernel
- OXTAIL SOUP 30g (牛尾湯)  365
Lemongrass, Tomato, Carrot, Chinese Herbs

特色湯麵

NOODLE SOUP SPECIALTIES

- All noodles are made fresh daily
Choice your style
- Udon (烏冬) | Egg Noodle (蛋麵) | Flat Rice Noodles (河粉) | Ramen (日式拉麵)
- BRAISED BEEF BRISKET 60g (原汁牛筋腩麵) 460
- RAMEN SEAFOOD NOODLES
SHOYU BROTH 220g (蟹肉海鮮羹) 610
- RAMEN CHARSU NOODLES
TONKOTSU BROTH 80g (燒肉拉麵) 590

明爐燒烤

BARBECUED SELECTIONS

- PORK, MAPLE SYRUP 120g (蜜汁叉燒) 520
- CRISPY CHICKEN 600g (脆皮炸子雞) 520
- CRISPY ROASTED PORK BELLY 180g (脆皮燒肉) 540



FISH



SEAFOOD



VEGAN



VEGETARIAN



GLUTEN FREE



SPICY

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精美點心

DIM SUM

STEAMED PRAWN DUMPLING 60g (水晶鮮蝦餃) 	510
Har Gow	
STEAMED SIU MAI 100g (鮮蝦蒸燒賣) 	395
FRIED SPRING ROLL (炸蝦春卷) 	380
Choice of	
Shrimp 72g Vegetable	
PAN FRIED PORK & SHRIMP 	
POTSTICKER 72g (粵式煎鍋貼)	395
CRISPY FRIED PRAWNS WITH KATAIFI 40g (香脆炸海蝦) 	560
STEAMED BBQ PORK BUN 36g (蜜汁叉燒包)	340
STEAMED VEGETABLE DUMPLINGS (豆苗餃) 	320
XIAO LONG BAO 48g (上海小籠包)	340
Shanghai Soup Dumpling with Pork	
PORK WONTON WITH RED CHILI OIL 72g (紅油抄手) 	340
CRISPY TOFU (香脆豆腐)  	410
PAN FRIED PORK BUN 40g (香煎肉飽)	340

素菜

VEGETABLES

CHINESE GREENS (清炒菜遠 或 白灼菜遠)  	340
Sautéed or Poached	
SAUTÉED STRING BEANS (XO 醬四季豆)  	360
XO Sauce	
BABY BOK CHOY (姬菇蚝油白菜)  	550
Shimeji Mushroom	

精選炒飯

FRIED RICE

DAO COMBINATION 60g (雜錦炒飯)	590
Beef, Chicken, Shrimps	
FRIED RICE (素菜炒飯)	590
Choice of 60g	
Chicken Beef Shrimp Vegetable Pork	
SIDE OF STEAMED JAZMINE WHITE RICE (白米飯/黃米飯)	160



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主菜

ENTRÉES

- WOK SEARED WAGYU BEEF 400g (香煎和牛)   7,900
Asparagus, Onion, Garlic, Maggi Sauce
- MONGOLIAN BEEF 200g (蒙古牛肉)  640
Scallion, Onion, Chili Pepper
Chee Hau Sauce
- BEEF TENDERLOIN 200g (黑椒牛柳)  1500
Bell Pepper, Shallot, Crisp Ginger,
Black Pepper Sauce
- KUNG PAO STYLE (宮寶雞, 蝦, 或豆腐)  640
Ginger, Capsicums, Cashew Nuts
Choice of 180g
Chicken \$520 | Shrimp \$640 | Beef \$640 | Tofu \$640
- CHICKEN ROLL-UPS 180g (香橙汁鸡或柠檬汁鸡) 480
Honey Lemon or Orange Sauce
- GENERAL TSO'S CHICKEN 180g (左宗雞)  590
Balsamic Chili Sauce
- BRAISED TOFU 60g (素红烧豆腐)  590
Mixed Vegetables, Ginger, Soy Sauce
- FRAGRANCE BLACK BEAN SAUCE   460
WITH CHICKEN 160g (芳香豉椒鸡塊)
Bell Pepper, Onion, Black Bean, Garlic

素菜

ENTRÉES

- SWEET AND SOUR PORK 180g (咕嚕肉)
Cruised Egg Batter, Pineapple
Choice of
Chicken \$520 | Shrimp \$650 | Pork \$590
- LOBSTER GINGER SPRING AND
VERMICELLI 220g (姜葱粉丝龙虾)    1,900
Ginger, Spring Onion, Vermicelli, Garlic, Vegetables
- HONEY-GLAZED WALNUT  650
SHRIMPS 160g (核桃鮮蝦球)
Lime, Condensed Milk, Green Wasabi Mayonnaise
- CRISPY FIVE SPICES DUCK 180g (香酥鴨) 1,150
Yu Choy, Shimeji Mushroom, Pickling Spices
- STEAMED CATCH OF THE DAY 180g (清蒸魚) 1,100
Scallion Oil Glazed, Ginger, Coriander Soy Sauce
- SOFT SHELL CRABS 60g (風沙軟殼蟹)  840
Rock Salt, Serrano Pepper
- PRAWNS WITH CHEF SPECIAL BLACK
PEPPER SAUCE 160g (秘制黑椒海蝦)  650
Black Pepper, Asparagus



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主廚推介炒河粉

CHEF'S HOR FUN NOODLES


Hor Fun is a traditional rice flat noodle said to have originated from the town of Shahe in Guangzhou, China. Dating back to the Ming Dynasty, this noodle has become synonymous with the best Cantonese kitchens of the world. Chef has mastered the art of noodle-making & prepares fresh Hor Fun daily. At DAO, these noodles are stir-fried creating a savory yet delicate experience.



Choice of 650

Chicken (鸡) | Beef (牛肉) | BBQ Pork (蝦) | Vegetables (蔬菜)

炒粉麵

WOK-FRIED NOODLES

PAD THAI VERMICELLI
WITH SHRIMP 120g (泰式炒河粉 - 蝦)  640
Pickled Turnips, Egg, Peanuts


NOODLES SINGAPORE VERMICELLI
120g (星洲炒米)   640
Curry, Shredded Pork, Shrimps, Egg, Bean Sprouts

HONG-KONG STYLE CRISPY NOODLES 
WITH SEAFOOD 140g (港式海鮮煎麵) 640
Shrimps, Scallops, Calamari

CHOW MEIN (港式炒麵)  690
Choice of
Chicken 180g | Beef 180g | BBQ Pork 180g
Shrimps 160g | Seafood 160g

PENANG-STYLE FLAT RICE NOODLES,
CHILI, CURRY(炒貴刁, 牛或雞, 蝦 素菜)
Choice of
Beef 180g \$650 | Chicken 180g \$590 | Shrimp 180g \$650
Seafood 160g \$650 | Vegetables \$490

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