

刃开口

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 13th century. By the time of the Qing Dynasty in the 18th century the popularity of Peking Duck had spread to the masses, & by the mid-20th century, Peking Duck had become a national symbol of China.

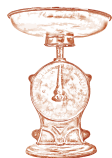
Historically, Peking Ducks are bred solely for the dish, and final result is prized for its succulent meat & thin, crisp skin and delicious aroma. Enjoy!

🍴 2,400g | 3,190

INTENDED FOR 2-4 GUESTS TO SHARE
CHOICE OF STEAMED BUNS OR MANDARIN CRÊPES,
CUCUMBER, SCALLIONS, SWEET BEAN SAUCE

準備

PREPARATION



Imported White Pekin
Duck 2-3 kg weigh.



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 Bun



Sweet
Bean Sauce



Slice
Scallions and
Cucumber

COMBINE 結合

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

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烧烤 日本岩手A5 和牛

GRILL SEARED JAPANESE (USHIKO IWATE) A5 WAGYU



Located in the northeastern part of Japan, Iwate Prefecture is blessed with abundant crops and wagyu beef, and the abundant food resources of Iwate Prefecture are inseparable from the resources of mountains and water, among which Iwate Prefecture has excellent water quality, and it is one of the most famous water in Japan! Its water source is ultra-soft water with low mineral content, and the pH value is similar to that of tears, and farmers use it to grow crops and pour their hearts and souls into the feed and drinking water for their livestock! As a result, its sake "Southern Beauty", "Winter Love Apple", Iwate rice, and Iwate beef are famous all over Japan!

In addition to being a well-known 100-year-old Wagyu cattle ranch in the area, the Wagyu Cattle Ranch in cooperation with the Iwate Prefectural Government has won the championship of comprehensive meat products in the Japan Meat Competition for four consecutive years.

300g | 8,690

準備

PREPARATION



This New Infused Sea Salt Sampler is a collection of delicious infusions bursting with flavor! Rosemary, Smoked Bacon Chipotle, Hawaiian Black Lava, Garlic Medley, Hawaiian Bamboo Jade and 5 Pepper Sea Salts make this a Foodie's dream set.



Whisky Wagyu" In addition, due to the abundance of high-quality whisky in Tohoku Japan (the world's No. 1 whisky "Taketsuru" comes from Miyagi Prefecture in Tohoku), the ranch does not forget to add whiskey meal to the daily feed of Ushimata Iwate cattle.



Everyone knows about Himalayan salt for its delicious flavour, but did you know it's also great for grilling? The salt rock when cooking creates a crispier crust on the outside of your grilled food, while still keeping the inside juicy and tender.



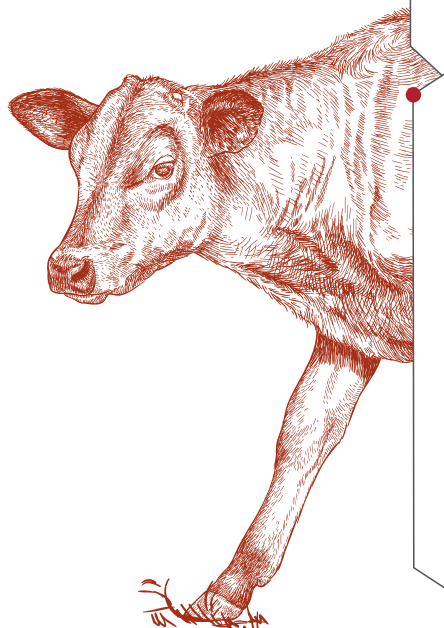
Poultry and Meats. For those indulging in a succulent roast chicken or a perfectly grilled steak, look no further than Maison Martell's Cordon Bleu. The complexity and rich taste of this XO cognac (Extra Old) will enhance the savory flavors of your meat dishes.

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茉莉花茶烟燻安格斯排

JASMINE TEA SMOKED ANGUS SHORT RIBS



Floral Jasmine Tea Adds A sweet, Refreshing flavor to our Smoked Beef Angus Short Ribs elevate the chinese takeaway favourite to another level, albeit with more complex flavours and served.

Fast forward to the Qing Dynasty: smoking was no longer seen as just a preservation technique, but also a way of cooking. Smoked egg is featured in the great gastronomic literature of the era, Recipes From The Garden Of Contentment.

In modern times, smoking is so much more than just keeping meat have nice smoke flavor and juicy. It adds a unique fragrance to food for our enjoyment.

🍴 500g | 2,187

準備

PREPARATION



Short ribs are a cut of beef taken from the brisket, chuck, plate, or rib areas of beef cattle. They consist of a short portion of the rib bone and the surrounding meat, which varies in thickness.



Jasmine tea is a tea with added jasmine flowers. It originated during the times of the Song Dynasty. Typically jasmine tea is based on green tea or white tea. The result is a subtly sweet flavor.



"SLOW COOK" as a cooking term refers to a cooking method in which food ingredients are added to soup, water and condiments, first brought to a boil over high heat, then reduced to medium to low heat, and simmered for a long time.



Smoking is a food preservation technique that involves exposing food to the smoke produced by a fire made of wood or tea. This process, in addition to preservation, provides unique nice smell.

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冷熱前菜

HOT & COLD APPETIZERS

MARINATED CUCUMBER SALAD (黃瓜沙律) 🥒🌱	250
Sesame Seeds, Grape Tomato, Salty Plums	
KING CRAB SALAD 60g (帝王蟹沙拉) 🦀🍷	1,155
Avocado, Apple, Mango, Crispy Wonton, White Miso Dressing	
MINCED CHICKEN LETTUCE WRAPS 120g (雞鬆生菜包)	310
Chinese Sausage, Jicama, Sweet Bean Sauce	
SALT & PEPPER SPICED CALAMARI 200g (椒鹽尤魚) 🦑🔥🍷	320
Egg Batter, Chili, Peppercorn	
CRISPY DUCK SALAD 60g (香酥鴨沙拉)	570
Pine Nuts, Pomelo, Red Plum Vinaigrette	
MALAYSIAN CHICKEN SATAY 200g (沙爹雞)	250
Curry, Cumin, Turmeric Coconut Milk, Chunky Peanut Sauce	
CRISPY SHRIMP TOAST 88g (蝦吐司) 🍷	260
Sour Dough, Water Chestnut, Sweet and Sour Sauce	
SPICY BEEF GYOZA 72g (香煎韭菜餃) 🥟🔥	280
Chinese Green Chive, Toban Sauce	
CRAB WONTON RANGOON 40g (蟹肉芝士炸雲吞) 🍷	320
Cream Cheese, Mascarpone Cheese, Worcestershire Sauce	
SOFT SHELL CRABS 200g (風沙軟殼蟹) 🦀🔥🍷	825
Rock Salt, Serrano Pepper	

熱湯

SOUPS

CLASSIC HOT & SOUR SOUP 10g (經典酸辣羹) 🥘🔥	390
Tofu, Shredded Pork, Cloud Ear Mushrooms, Veal Demi	
CHICKEN CREAM CORN SOUP 80g (雞茸玉米湯) 🍲	250
Coconut Cream, Ginger, Roasted Corn Kernel	
OXTAIL SOUP 60g (牛尾湯) 🍲	270
Lemongrass, Tomato, Carrot, Chinese Herbs	

明爐燒烤

BARBECUED SELECTIONS

ROASTED DUCK To Share 800g (廣東燒鴨) 🦆🍷	1,925
PORK, MAPLE SYRUP 120g (蜜汁叉燒)	470
CRISPY CHICKEN 600g (脆皮炸子雞)	450
CRISPY ROASTED PORK BELLY 180g (脆皮燒肉)	450



FISH



SEAFOOD



VEGAN



VEGETARIAN



GLUTEN FREE



SPICY

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精美點心

DIM SUM

STEAMED PRAWN DUMPLING 48g (水晶鮮蝦餃)	450
Har Gow	
STEAMED SIU MAI 100g (鮮蝦蒸燒賣)	280
FRIED SPRING ROLL (炸蝦春卷)	250
Choice of	
Shrimp 72g Vegetable	
PAN FRIED PORK & SHRIMP POTSTICKER 60g (粵式煎鍋貼)	280
CRISPY FRIEND PRAWNS WITH KATAIFI 60g (干絲酥蝦卷)	250
STEAMED BBQ PORK BUN 60g (蜜汁叉燒包)	250
STEAMED VEGETABLE DUMPLINGS (豆苗餃)	220
XIAO LONG BAO 64g (上海小籠包)	260
Shanghai Soup Dumpling with Pork	
PORK WONTON WITH RED CHILI OIL 150g (紅油抄手)	250
CRISPY TOFU (香脆豆腐)	390
PAN FRIED PORK BUN 40g (香煎肉飽)	220

素菜

VEGETABLES

CHINESE GREENS (清炒菜遠 或 白灼菜遠)	320
Sautéed or Poached	
SAUTÉED STRING BEANS 80g (XO 醬四季豆)	250
XO Sauce	
BABY BOK CHOY 10g (瑤柱扒白菜)	550
Dried Scallop Sauce	
FRIED RICE (Choice: Jasmine White / Brown)	
DAO COMBINATION 60g (雜錦炒飯)	590
Beef, Chicken, Shrimps	
FRIED RICE (素菜炒飯)	390
Choice of 80g	
Chicken Beef Shrimp Vegetable Pork	
SIDE OF STEAMED RICE (泰國香米/糙米)	120
Jasmine White / Brown	

精選炒飯



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主菜

ENTRÉES

MONGOLIAN BEEF 200g (蒙古牛肉) 540
Scallion, Onion, Chili Pepper
Chee Hau Sauce

BEEF TENDERLOIN 200g (黑椒牛柳) 1,375
Bell Pepper, Shallot, Crisp Ginger,
Black Pepper Sauce

KUNG PAO STYLE (宮寶雞, 蝦, 牛, 或豆腐) 480
Ginger, Capsicums, Cashew Nuts

Choice of 180 g
Chicken | Shrimps | Beef | Tofu 390

ORANGE CHICKEN OR LEMON CHICKEN YOUR CHOICE 180g 280
(香酥橙子鸡 & 香酥柠檬鸡)
Honey Lemon Sauce or Sour Orange Sauce

GENERAL TSO'S CHICKEN 180g (左宗雞) 350
Balsamic Chili Sauce

BRAISED TOFU AND VEGETABLES IN SOYA SAUCE 60g (齋紅燒豆腐) 540
Ginger, Garlic, Carrot, Broccoli,
Shiitake Mushroom, Asian Green

WOK FRIED SCALLOP & SHRIMP WITH CHEF SPECIAL SHA
CHA SAUCE 200g (炒扇贝虾配主厨特制沙茶酱) 788
Bell Pepper, Asparagus, Chee Hou Sauce,
Chili Sambal

主菜

ENTRÉES

SWEET AND SOUR PORK 180g (咕嚕肉) 450
Crusted Egg Batter, Pineapple

Choice of
Chicken | Shrimps | Pork

WOK FRIED THREE CUP SEA BASS 200g (三杯雪魚) 715
Basil, Roasted Garlic, Rice Wine,
Sesame Soy Reduction

HONEY-GLAZED WALNUT SHRIMPS 160g (核桃鮮蝦球) 350
Lime, Condensed Milk, Green Wasabi Mayonnaise

CRISPY FIVE SPICES DUCK To Share | 800g (香酥鴨) 1,700
Yu Choy, Shimeji Mushroom, Pickling Spices

STEAMED CATCH OF THE DAY 200g (清蒸魚) 590
Scallion Oil Glazed, Ginger, Coriander Soy Sauce

SPICY CURRY PRAWN 250g (辣咖喱蝦) 750
Bell Pepper, White Onion, Cherry Tomato

LOBSTER WITH GINGER, SPRING AND VERMICELLI 250g (蔥姜龍蝦燜粉絲) 1,870
Spring Onion, Ginger, Garlic, Glass Noodles,
Broccoli, Red Chili, Asian Green

PEPPER AND SOYA BEEF 200g (黑椒炒牛肉) 450
Bell Pepper, Red Onion, Shao Shing Wine,
Chef Specialty Blackpepper Sauce



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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.

80g | 650

Choice of

Chicken (鸡) | Beef (牛肉) | BBQ Pork (叉烧)

Shrimp (蝦) | Vegetables (蔬菜)

炒粉麵

WOK-FRIED NOODLES

PAD THAI WITH SHRIMP 120g (泰式炒河粉 - 蝦) 490
Pickled Turnips, Egg, Peanuts

SINGAPORE VERMICELLI NOODLES 150g (星洲炒米) 420
Curry, Shredded Pork, Shrimps, Egg, Bean Sprouts

CHOW MEIN (港式炒麵) 450
Choice of 80 g

Chicken | Beef | BBQ Pork
Shrimps | Seafood

PENANG-STYLE FLAT RICE NOODLES, CHILI, CURRY (檳城炒粿條 牛、雞、蝦、海鮮或蔬菜) 420

Choice of 80 g
Beef | Chicken | Shrimp | Seafood | Vegetables

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 (拉麵)

BEEF SHORT RIB NOODLE SOUP 150g (牛肋排湯麵) 350

SHRIMP & PORK WONTONS, HONG KONG STYLE 120g (鮮蝦雲吞麵) 390

RAMEN SEAFOOD NOODLES, SHOYU BROTH 220g (海鮮拉麵) 590

RAMEN CHARSU NOODLES, TONKOTSU BROTH 80g (叉燒拉麵) 550



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