

COLD APPETIZERS

CHICKEN WITH GINGER SCALLION OIL
15500

SHREDDED CHICKEN WITH PEANUT SAUCE
16000

HOT APPETIZERS

MIXED HORS D'OEUVRES PLATTER
(SESAME PRAWN ON TOAST, RIBS, SATAY CHICKEN,
SPRING ROLLS)
78000

VEGETARIAN MIXED HORS D'OEUVRES
(CHILLI & PEPPER TOFU DEEP FRIED
AUBERGINE SPRING ROLLS, SATAY VEGETABLES)
31000

FANTAIL PRAWN
11500 each

CHILLI & PEPPER SQUID
29000



MIXED HORS D'OEUVRES PLATTER

PRAWN CRACKERS

11500

DEEP FRIED CHICKEN WINGS

18500

DEEP FRIED CRISPY WON TON

20500

DEEP FRIED CHILLI & PEPPER TOFU

19000

VEGETABLE SPRING ROLLS

3600 each

CHICKEN SPRING ROLLS

3700 each

PRAWN AND MAYO SPRING ROLLS

6500 each

SPARE RIBS TRIO

(Deep-fried, Chili & Pepper, Sweet & Sour)

38500



SPARE RIBS TRIO

SOUPS

PORTION/LARGE

CRAB MEAT SWEETCORN SOUP
7500/37000

CHICKEN & SWEET CORN SOUP
7500/37000

WON TON SOUP
12000/59000

MIXED VEGETABLE TOFU (BEAN CURD) SOUP
7500/37000

CHEFS TOFU SEAFOOD SOUP
7500/37000

CREAMY SEAFOOD SOUP
8500/38500

HOT & SOUR (PEKING) SOUP
7500/37000



HOT & SOUR (PEKING) SOUP

FISH

FRIED WHOLE SWEET & SOUR FISH
55000

STEAMED WHOLE FISH WITH SOY GINGER &
SPRING ONIONS
55000

FISH IN CHILLI SAUCE
27000

CHAI TANG SPECIAL SEAFOOD SAUCE
(Ink Fish, Prawns and Fish)
42000

STIR-FRIED FISH WITH BROCCOLI
37500

SIZZLING FISH IN OYSTER SAUCE
28500



STEAMED WHOLE FISH WITH GINGER & SPRING ONION

PRAWNS

STEAMED KING PRAWNS WITH GARLIC (SHELL ON)
42000

DEEP FRIED KING PRAWNS WITH CHILLI &
PEPPER (SHELL ON)
42000

DEEP FRIED PRAWNS IN BATTER WITH
SWEET & SOUR SAUCE
35000

SZECHUAN CHILLI PRAWNS
36500

STIR-FRIED PRAWNS IN BLACK BEAN SAUCE
WITH CHILLI
36500

STIR-FRIED PRAWNS WITH SEASONAL VEGETABLE
36500



STIR FRIED PRAWNS WITH SEASONAL VEGETABLE

STIR-FRIED PRAWNS IN CHILLI SAUCE
35000

SWEET & SOUR PRAWNS CANTONESE STYLE
35000

DEEP FRIED CHILLI & PEPPER PRAWNS
38000

PRAWNS WITH BROCCOLI
36000

STIR-FRIED PRAWNS WITH GINGER
AND SPRING ONION
35000

SIZZLING PRAWNS IN WHITE SAUCE 36000

DEEP FRIED PRAWNS VERMICELLI
42500



DEEP FRIED PRAWNS VERMICELLI

SQUID

STIR-FRIED SQUID IN BLACK BEAN SAUCE
32000

DEEP FRIED SQUID WITH CHILLI AND PEPPER
32000

SIZZLING SQUID WITH GINGER AND SPRING ONION
32000

PAN-FRIED CRISPY CALAMARI FRITTI WITH
CHILI AND PEPPER
29000

FRESH LOBSTER

85000



CRAB

FRESH CRAB

(1KG of Crab Served with choice of steamed Chinese wine and Ginger Spring Onion or Chili Sauce or Black Bean Sauce)

29000



CHILLI CRAB

CHICKEN

STIR-FRIED CHICKEN WITH DRIED CHILI &
PEPPER (BONED)
22000

DICED CHICKEN WITH CASHEW NUTS
22000

SIZZLING CHICKEN IN BLACK BEAN
SAUCE WITH CHILI
24500

DEEP FRIED CHICKEN WITH HONEY
LEMON SAUCE
19000

SZECHUAN CHILI CHICKEN
24000

STIR FRIED CHICKEN WITH GINGER SPRING ONION
19000



STIR FRIED CHICKEN WITH GINGER SPRING ONION

CHICKEN CURRY
24000

WHOLE CRISPY CHICKEN PIECES (With Prawn Crackers,
Cucumber and Peanut Sauce)
35000

CHICKEN IN OYSTER SAUCE
22000

DICED CHICKEN IN CHILI SAUCE
22000

SWEET & SOUR CHICKEN CANTONESE STYLE
22000

WHOLE CRISPY CHICKEN IN CHILI SAUCE
35000



WHOLE CRISPY CHICKEN PIECES

BEEF

STIR-FRIED BEEF WITH BAMBOO SHOOT
23500

STIR-FRIED BEEF WITH CASHEW NUT
23500

BEEF CURRY
23500

SHREDDED BEEF WITH GREEN PEPPER
23500

CRISPY SHREDDED BEEF WITH CARROTS
23500

SIZZLING FILLET BEEF WITH BLACK PEPPER SAUCE
23500

STIR-FRIED FILLET BEEF WITH SPRING ONION AND DRY CHILLI
23500

STIR-FRIED BEEF IN OYSTER SAUCE
23500

SIZZLING BEEF WITH GINGER & SPRING ONION
24000

STIR-FRIED BEEF WITH BLACK BEAN SAUCE CHILLI
23500

STIR-FRIED BEEF WITH SEASONAL VEGETABLE
23500

STIR-FRIED BEEF WITH BROCCOLI
33500



CRISPY SHREDDED BEEF WITH CARROTS

DUCK

CRISPY AROMATIC DUCK (HALF)
(Served with Pancakes, Spring Onion, Cucumber & Hoisin Sauce)
62500

ROASTED BRAISED DUCK
27000

PORK

SHREDDED PORK WITH GREEN PEPPER
22000

PORK SPARE RIBS
(Choose between sweet and sour, deep-fried or chilli pepper)
27500

SWEET & SOUR PORK CANTONESE STYLE
22000

STIR-FRIED SLICED PORK WITH CASHEW NUTS
22000

STIR-FRIED SHREDDED PORK WITH PRESERVED VEGETABLE
22000

CHINESE SPARE RIBS
21000



ROASTED BRAISED DUCK



CHINESE SPARE RIBS

TOFU (BEAN CURD)

STUFFED AUBERGINE TOFU WITH GREEN PEPPER IN
BLACK BEAN SAUCE
26500

MINCE PRAWN TOFU WITH GREEN PEPPER IN
BLACK BEAN SAUCE
31000

DEEP FRIED TOFU WITH SWEET & SOUR SAUCE
20000

MA PO' TOFU
19000

VEGETABLES

CANTONESE BROCCOLI OYSTER SAUCE
22000

STEAMED MIXED VEGETABLES
(Chinese vegetable black fungus. Mushroom
Broccoli. Green and red pepper)
19500

BRAISED MIXED MUSHROOMS WITH CHINESE VEGETABLE
19500

SIZZLING STIR-FRIED VEGETABLES IN BLACK BEAN SAUCE
19500
STIR-FRIED MIXED VEGETABLES
19500



STEAMED MIXED VEGETABLES

NOODLES

MIXED VEGETABLES CHOW MEIN
21000

KING PRAWN CHOW MEIN
34000

CHICKEN CHOW MEIN
22000

FRIED NOODLE WITH BEANSPROUT
22000

CRISPY NOODLE WITH MIXED SEAFOOD
34000

MIXED SEAFOOD NOODLE IN HOT & SOUR SOUP
34000

CLAY POT PRAWN NOODLES
38000

SINGAPORE VERMICELLI
23500



SINGAPORE VERMICELLI

RICE

STEAMED FRAGRANT RICE BOWL

7000

STEAMED FRAGRANT RICE (LARGE)

14000

HOUSE SPECIAL RICE

(With pieces of mixed meat and shrimp)

20500

HOUSE SPECIAL SEAFOOD RICE

(With pieces of prawns and calamari)

31000

MIXED VEGETABLES FRIED RICE WITH EGG

20500

SHRIMP FRIED RICE

22000

CHICKEN FRIED RICE

20500

MINCED BEEF FRIED RICE

20500

EGG FRIED RICE

19500

PINEAPPLE SHRIMP RICE

22500



HOUSE SPECIAL RICE

DESSERTS

BIG TREAT CAKE WITH ICE CREAM
8500

CHURROS WITH CHOCOLATE SAUCE
7500

LEMON TART
7500

MOIST CHOCOLATE BROWNIE & ICE CREAM
9000

ICE CREAM (2 SCOOPS)
5000

SEASONAL FRUIT PLATTER
15000

STICKY TOFFEE PUDDING ICE CREAM
9000

STRAWBERRY CHEESECAKE
11000

CHERRY MOUSSE CAKE
8500

CARROT CAKE & ICE CREAM
9000



CHAI 柴 TANG

WINE LIST

RED

Dona Ermelinda	45000
Apostle (House wine)	50000
DC Sweet Red	48000
Escudo Rojo	62000
Villa Antinori Toscana (Italy)	110000
Wolf Blass Grey Label (Australia)	82000
Sand Stone	65000
Silk & Spice	60000

WHITE

Yellow tail moscato	50000
Dona Ermelinda	45000
DC Sweet White (House wine)	48000
Leopard Leap Chad.	45000
Escudo Rojo	62000
Villa Antinori (Italy)	110000
Cigalus (France)	165000

SPARKLING

Martnellis (Non-Alcoholic)	38000
Martini Asti	70000
Martini Rose	68000
Ermelinda Rose	38000

CHAMPAGNE

Moet & Chandon Brut Imperial	330000
Veuve Clicquot Brut	350000
Moet Rose Nectar Imperial	290000
Laurent-Perrier Demi Sec	290000
Veuve Clicquot Rich	350000
Laurent-Perrier Brut	280000

SPIRITS

RUM

Bacardi	52000
Embargo Anejo Blanco	24000

VODKA

Absolut Vodka Blue	60000
Grey Goose (Original, Le Citron, Orange)	70000
Belvedere	85000
Cîroc Pineappl	55000
Green Day	35000

COGNAC

Hennessey VS	170000
Remy Martin VSOP	200000
Hennessey VSOP	240000
Hennessey XO	600000
Martel VS	98000
Bisquit VSOP	45000

LIQUERS

Malibu	28000
Baileys	35000

APERITIFFS

Martini Dry	32000
Martini Blanco	32000
Campari	45000

GIN

Bombay Sapphire	55000
Gordon	18000

TEQUILA

Camino Gold	55000
Camino Silver	55000
Sierra Silver	40000
Casamigos	330000
Jose Cuervo	65000
Casamigos Gold	350000
Olmecca	42000

WHISKEY

Jameson	95000
Jameson Black Barrel	138000
Chivas Regal 12 years	48000
Jack Daniel's No 7	48000
JW Black Label	120000
Glenfiddich 15 Years	220000
Glenmorangie Lasanta	45000
Chivas Regal 18 years	95000
Glenmorangie Nectar	68000
Glenmorangie Original	120000
Glenfiddich 18 Years	350000
JW Blue Label	340000
JW 18 years	80000
JW Platinum	80000

COCKTAILS

MARTINI CLASSIC	12000
MARTINI	15000
Passion Fruit, Peach, Strawberry)	
(Mango ,	17000

MOJITO CLASSIC	12000
MOJITO	16000
(Classic, Blueberry, Pineapple, Strawberry)	
Mango)	20000

DAIQURI	16000
(Strawberry, Peach, Banana)	
Mango	17500

Frozen MARGHERITA	18000
(Classic, Strawberry, Peach, Passion fruit)	
Mango	21000

SKINNY LONG ISLAND	16000
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HENNY BERRY	15000
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SINGAPORE SLING	15000
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MOCKTAILS

CHAPMAN	7500
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NOJITO CLASSIC	14000
(Classic, Blueberry, Pineapple, Strawberry)	
Mango	17500

VIRGIN MARGHERITA	14500
(Classic, Strawberry, Passion fruit,	
Mango)	17500

SHIRLEY TEMPLE	11000
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WATER	1500
PERRIER SPARKLING WATER	8500
DRINKS	
Coke	2500
Coke Zero	2500
Sprite	2500
Fanta	2500
Bitter Lemon	3000
Soda Water	3000
Tonic Water	3000
Fayrouz	3000
Amstel Malta	3000
Maltina	3000
Ginger Ale	7000

BOTTLED BEER

Star Radler	3000
Star	3550
Trophy	3000
Heineken	3700
Guinness stout	3500

JUICES (GLASS)

Orange,Pineapple,Apple	3000
Cranberry	6000

PACK

Orange,Pineapple,Apple	7500
Cranberry	14000

FRESHJUICE BY GLASS (Orange and Pineapple)

8000

ENERGY DRINKS

Power horse	6500
Red Bull	7500

CHAI 柴 TANG

DIM SUM

MENU



1

HAR GAU

N9800

The classic dim sum arguably the most popular dim sum dish of all, the beauty lying in its simplicity. Translucent pleated white skin surrounds firm steamed prawn, plump and meaty.

蝦餃



2

**SPARE RIBS
IN BLACK BEAN SAUCE**

N9800

Steamed spare ribs in a robust, savoury black bean sauce.

豉椒蒸排骨

Images are for reference only



3

SIU MAI

N9800

Dainty, open faced prawn and pork dumpling

蟹皇蒸燒賣



4

PRAWN CHEUNG FUN

N9800

Steamed light rice noodles sheet wrapped around plump minced prawns and doused with a sweet soy sauce..

鮮蝦腸粉



5

**GLUTINOUS RICE
IN LEAVES**

N5500

Sticky rice with a chicken and pork filling wrapped and steamed in banana leaves

荷香珍珠雞



6

CHAR SIU BAO

N6500

Cantonese barbecue pork filled buns. Irresistible, soft and fluffy buns filled with barbecue-flavored **CHAR SIU PORK**.

蠔皇叉燒飽



7

**CHICKEN CLAWS
IN BLACKBEAN SAUCE**

N5500

A small bowl of chewy cartilage, skin, bones and gelatinous goodness, chicken feet cooked till tender and tossed in black bean sauce
New to Dim Sum? Steamed chicken feet, also known as Phoenix Talons or Claws, is one of the many classic Dim Sum offerings and extremely popular.

豉椒蒸鳳爪



8

**ROAST PORK
CHEUNG FUN**

N8500

Steamed light rice noodles sheet wrapped around roast pork pieces and doused with a sweet soy sauce.

叉燒腸粉

9



HONEYCOMB TRIPES N9000
Sweet thinly sliced tripe served in a savoury
honey sauce and peppers.

黑椒金錢肚

10



PAK CHOI N4500
Lightly steamed Pak Choi.

瓦煲鸡饭

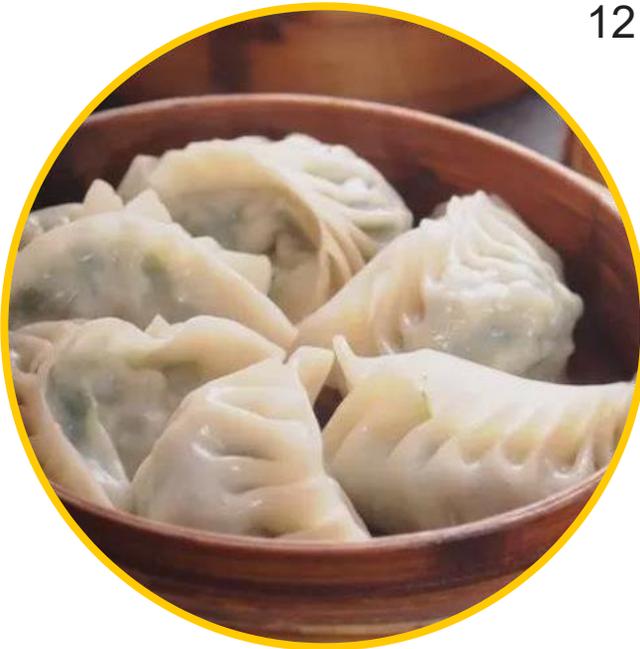
11



ROAST PORK **N8000**
Thinly sliced roasted barbeque
pork served with a cucumber gar-
nish

燒腸粉

12



VEGETABLE DUMPLINGS. **N5500**
Translucent white skin with a tasty vegetable
filling.

STEAMED CLAYPOT RICE



13

SPARE RIBS & CHICKEN CLAWS

N9800

Comforting seasoned steamed rice with pieces of spare ribs and chicken feet cooked in claypot

燒腸粉



14

CHICKEN

N11500

Comforting seasoned steamed rice with chicken pieces cooked in claypot.

瓦煲鸡饭



15

TURNIP PUFF PASTRY

N5500

Delicate, flaky and tasty fried pastry with a savoury and satisfying mixed vegetable filling

蘿蔔干絲酥



16

**MONK'S VEGETARIAN
BEANCURD SKIN ROLL**

N7000

Beancurd skin rolls are encased in a thin sheet of tofu or 'bean curd' skin and filled with a tasty filling of mushrooms, bamboo shoot, potato and carrot strips then deep fried..

羅漢腐皮卷



17

**CRISPY PASTRY
SAVOURY MEAT CROQUETTE**

N8000

A deep-fried dim sum dish with an outer crispy pastry, a soft, smooth inner skin and a savoury tasty beef filling known a Ham Sui Gok

脆皮咸水角



18

**PRAWN ROLLS
WITH SESAME SEEDS**

N12500

Crispy sesame seed pastry roll filled with delicious prawns.

芝麻炸蝦卷

19



SPONGE CAKE

Delicious, light and airy sponge cake

N7500

