

# MENU

## A La Carte

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### Beijing Duck

Our traditional Beijing duck can be enjoyed in a variety of ways

First serving: Fresh pancakes and mantou bun served with fresh pickle radish, cucumber, plum sauce, hoisin sauce, Szechuan sauce and garlic truffle oil

Second serving: The balance of the duck can be used to make one of the two options below

96.00

### Half

First serving: Fresh pancakes with cucumber, spring onions & hoi sin sauce

Mantou buns with pickled radish, cucumber & plum sauce.

Second serving: The balance of the duck can be used to make one of the two

56.00

### Korean lobster

Wok fried lobster with spicy honey sauce

88.00

Shredded Wagyu with hot and sour sauce

65.00

Singapore Alaskan king crab meat

38.00

Roast duck black truffle

38.00

Dover sole with black bean sauce

38.00

Chilean sea bass with champagne and honey

35.00

Sea Bass with 3 flavored sauce

31.00

Stir fried sea bass with spicy and sweet and sour sauce

31.00

Coconut prawns

31.00

Sweet and sour chicken served in a dragon fruit

28.00

Japanese miyazaki striploin of beef

179.00

Wagyu steak with black pepper sauce

98.00

Mixed seafood grilled platter

130.00

Grilled lobster with caviar

150.00

Whole                    Half

80.00

Black Angus strip loin with Chinese BBQ sauce

48.00

Wagyu beef skewers

32.00

Alaskan King crab legs

32.00

Red bean and miso marinated baby chicken

28.00

Lamb with Szechuan sauce

28.00

Tiger prawn

30.00

King scallop

19.00

Chicken satay

16.00

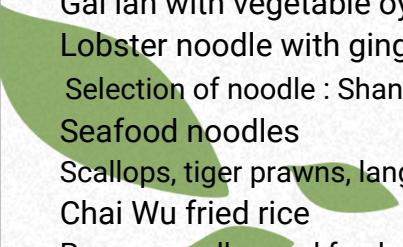
Lobster won ton soup

18.00

Alaskan king crab and sweet corn soup

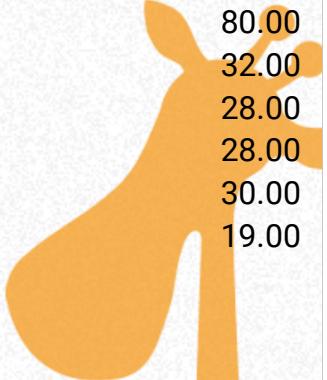
16.00

Hot and sour soup	
Tiger prawn, chicken, cloud ear mushroom, tofu	16.00
Steamed dim sum platter	
(Alaskan crab spinach dumpling with XO sauce, Sea bass with gold leaf, lobster dumpling topped with caviar, scallop foie gras, prawn & vegetarian dumpling)	38.00
Lobster dumpling topped with beluga caviar	19.00
Alaskan crab spinach dumpling with XO sauce	17.00
Crystal sea bass with gold leaf dumpling	17.00
Spicy roast duck dumplings	12.80
Prawns dumpling with black truffle	17.00
Vegetarian dumpling	10.00
Wagyu puff	19.00
Prawn spring rolls with sesame seeds and tomato	15.00
Aromatic duck spring rolls	14.00
Grilled BBQ Eel with rice	26.00
Popcorn Shrimp with creamy spicy dressing	23.00
Tempura soft shell crab with creamy spicy sauce	17.00
Salt & pepper squid with chili and Szechuan peppercorns	17.00
Oscietra caviar, spiced crème fraîche	
Severed with Chai Wu crackers and black pepper	170.00
Emperors choice (Selection of the finest sushi & sashimi)	
Selection of 10 gold leaf sashimi (Fatty tuna, tuna belly, salmon, yellow tail, sea bass), selection of 10 nigiri (caviar, fatty tuna, yellow tail, salmon, wagyu beef) with lobster tempura roll & Alaskan king crab roll	159.00
Mixed sashimi platter	
Fatty tuna, salmon, yellow tail, scallop,eel	75.00
Lobster tempura roll	
Deep fried tempura lobster roll with avocado, cucumber, asparagus , chives, topped with black tobiko, unagi sauce and yuzu mayonnaise	36.00
Harrods special roll	
Fresh snow crab, avocado & spicy mayonnaise roll, topped with chopped scallops, orange & black caviar and spring onion	26.00
Chai Wu special maki	
Spicy tuna roll topped with chopped tuna belly, spring onions and mayonnaise sauce	23.00
Crispy Tiger Prawn Maki	
Deep fried tempura prawn roll with avocado,ohba leaves, cucumber, orange tobiko served with spicy mayonnaise and unagi sauce	20.00
Spider maki	
Deep fried soft shell crab roll with avocado,ohba leaves, cucumber, orange tobiko served with spicy mayonnaise and unagi sauce	21.00
Wagyu tartar with Chinese pear	28.00
Alaskan Crab Meat with Pea Shoot	32.00



Chai Wu house salad	22.00
Crispy duck salad plums	
Crispy duck, micro leaves, sweet tamarind dressing topped with pomegranates	23.00
Pea Shoot Black Truffle	19.00
Gai lan with vegetable oyster sauce	19.00
Lobster noodle with ginger and spring onions	
Selection of noodle : Shanghai fresh noodle crispy egg noodle	64.00
Seafood noodles	
Scallops, tiger prawns, langoustine	25.00
Chai Wu fried rice	
Prawns, scallop and fresh vegetables	23.00
Egg fried rice	7.00
Steamed jasmine rice	5.00
Steamed Wagyu Beef Dumplings	19.00
Crispy Smoked Chicken	18.00
Stir fried chicken with Szechuan Sauce	25.00

## CHARCOAL GRILL



Japanese miyazaki striploin of beef (150g)	179.00
Wagyu steak with black pepper sauce (200g)	98.00
Mixed seafood grilled platter	
Half Lobster, tiger prawn, king scallop, Alaskan king crab legs (P/P)	130.00
Grilled lobster with caviar (Whole)	150.00
Grilled lobster with caviar (Half)	80.00
Grilled Alaskan king crab legs	32.00
Grilled Red bean and miso marinated baby chicken	28.00
Grilled Lamb cutlet with Szechuan sauce	28.00
Grilled Tiger prawn	30.00
Grilled King scallop	19.00
Grilled Chicken satay served with peanut sauce	

The above dishes can be served with a choice of the following sauces

- Ginger salsa
- Garlic butter
- Black bean sauce
- Szechuan sauce
- Mixed pepper and pistachio sauce
- Grilled black cod with Mongolian sauce

## **SOUP**

Lobster wonton soup	18.00
Alaskan king crab and sweet corn soup	16.00
Hot and sour soup	16.00
Tiger prawn, chicken, cloud ear mushroom, tofu	

## **SMALL DISHES**

Grilled barbecue eel with rice	26.00
Popcorn shrimps with creamy spicy dressing	23.00
Deep fried Chilean sea bass with salted egg yolk	22.00
Tempura	
soft shell crab with creamy spicy sauce	17.00
Salt & pepper squid with chili and Szechuan peppercorns	16.00
Crispy smoked chicken	18.00

## **SALAD**

Wagyu tartar with Chinese pear	28.00
Alaskan kings crab with pea shoot	28.00
Crispy duck salad	
Crispy duck, micro leaves, sweet tamarind dressing topped with pomegranates	22.00
Chai Wu house salad	
Mixed leaves, micro sprouts, miso mayonnaise,pickled radish, baby plums	21.00

## **RICE & NOODLES**

Lobster noodles with ginger and spring onions	
Selection of noodle:	
- Shanghai fresh noodle	64.00
- crispy egg noodle	25.00
Seafood noodles	
Chai Wu fried rice	
Prawns, scallops, and fresh vegetables	23.00
Egg fried rice	7.00
Steamed jasmine rice	5.00

## **Chai Wu Signature Dishes**

<b>Beijing Duck</b>	96.00
Our traditional Beijing duck can be enjoyed in a variety of ways	
First serving: Fresh pancakes and mantou bun served with fresh pickle radish, cucumber, plum sauce, hoisin sauce, Szechuan sauce and garlic truffle oil	
Second serving: The balance of the duck can be used to make one of the two options below	
Option 1: Minced duck with lettuce wrap	
Option 2: Duck fried rice	
<b>Half</b>	<b>56.00</b>
Our traditional Beijing duck can be enjoyed in a variety of ways	
First serving: Fresh pancakes with cucumber, spring onions & hoisin sauce	
Mantou buns with pickled radish, cucumber & plum sauce	
Second serving: The balance of the duck can be used to make one of the two options below	
Option 1: Minced duck with lettuce wrap	
Option 2: Duck fried rice	
<b>Korean lobster</b>	
Wok fried lobster with spicy honey sauce	88.00
Shredded Wagyu with hot and sour sauce	65.00
Singapore Alaskan king crab meat	38.00
Roast duck black truffle	38.00
Dover sole with black bean sauce	38.00
Chilean sea bass with champagne and honey	35.00
Sea Bass with 3 flavored sauce	
Stir fried sea bass with spicy and sweet and sour sauce	31.00
Coconut prawns	31.00
Sweet and sour chicken served in a dragon fruit	28.00
Stir fried chicken with Szechuan sauce	25.00
Robata grilled wagyu beef tomahawk chop served with wafu sauce	
*This dish requires 24 hours order in advance	320.00
<b>Crispy goose</b>	
Quarter of crispy goose served with fresh pancakes mantou bun, cucumber, spring onions, hoisin sauce and sweet pineapple sauce	88.00
<b>Mongolian veal steak</b>	
Succulent veal steak stir-fried with scallions and mixed vegetables	38.00
<b>Sea urchin fried rice with golden lea</b>	
Atlantic Ocean Sea urchin stir-fried with fragrant jasmine rice , topped with gold leaves	32.00
<b>Parcel of fortune soup base</b>	
Steamed inari stuff with mixed vegetable topped with oyster sauce	22.00

## DIM SUM

Steamed dimsum platter (Alaskan crab spinach dumpling with XO sauce, Seabass with gold leaf, lobster dumpling topped with caviar, scallop foie gras, prawn & vegetarian dumpling)	38.00
Lobster dumplings topped with beluga caviar	18.00
Steamed wagyu beef dumplings	19.00
Crystal seabass withgoldleafdumpling s	17.00
Alaskan crab spinach dumplings with XO sauce	17.00
Prawn dumplings with black truffle	17.00
Vegetarian dumplings	10.00
Wagyu puffs	19.00
Prawn spring rolls with sesame seeds and tomato salsa	15.00
Aromatic duck springrolls	14.00
Steamed wagyu beef dumplings	19.00
Spicy roast duck dumplings	12.80

## CHILLED & FRESH

Oscietra caviar, spiced crème fraiche Served with Chai Wu crackers and black pepper	170.00
Emperors choice (Selection of the finest sushi & sashimi) Selection of 10 gold leaf sashimi (Fattytuna, tunabelly, salmon, yellowtail, seabass), selection of 10 nigiri (caviar, fattytuna, yellowtail, salmon,wagy beef) with lobster tempura roll & Alaskan king crab roll	159.00
Selection of 10 gold leaf sashimi (Fattytuna, tunabelly, salmon, yellowtail, seabass), selection of 10 nigiri (caviar, fattytuna, yellowtail, salmon, wagyu beef) with lobster tempura roll & Alaskan king crab roll	75.00
Lobster tempura roll Deep fried tempura lobster, yuzu mayonnaise, avocado, cucumber, asparagus, chives, topped with black tobiko and unagi sauce	36.00
Harrods special roll Fresh snowcrab,avocado&spicy mayonnaise roll,topped with chopped scallops, orange & black caviar & spring onion	26.00
Chai Wu special roll Spicy tuna with mayonnaise,spring onions,topped with chopped tuna belly	23.00
Crispy tiger prawn maki roll Tempura prawn, avocado, chives, ohba, yuzu mayonnaise, black and white sesame & shichimi powder with unagi sauce, topped with green tobiko	20.00

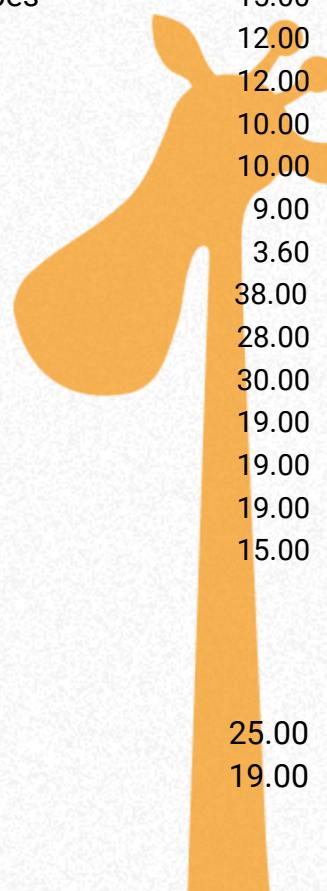
<b>Spider roll</b>		
Crispy soft shell crab, avocado, ohba,cucumber, orange tobiko with spicy mayonnaise & unagi sauce		21.00

## Nature Finest Menu

Robata grilled wagyu beef tomahawk chop served with wafu sauce		
*This dish requires 24 hours order in advance		320.00
<b>Crispy goose</b>		
Quarter of crispy goose served with fresh pancakes mantou bun, cucumber, spring onions, hoisin sauce and sweet pineapple sauce		88.00
<b>Mongolian veal steak</b>		
Succulent veal steak stir-fried with scallions and mixed vegetables		38.00
<b>Sea urchin fried rice with golden leaf</b>		
Atlantic Ocean Sea urchin stir-fried with fragrant jasmine rice , topped with gold leaves		32.00
<b>Parcel of fortune soup base</b>		
Steamed inari stuff with mixed vegetable topped with oyster sauce		22.00

## Vegetarian Menu

House salad with miso mayo	22.00
Seaweed salad	15.00
Avocado, red pepper, sweet potato mushroom tempura	15.00
Grilled tofu, black garlic, wafu and sun blushed cherry plums tomatoes	15.00
Vegetarian Californian Roll	12.00
Grilled asparagus with shitake mushroom	12.00
Vegetable spring rolls	10.00
Bamboo and mushroom steamed dumpling	10.00
Vegetarian hot and sour	9.00
Steamed edamame with sea salt	3.60
Wild mushroom nigiri	38.00
Stir fried lily bulb with sugar snap and carrot	28.00
Braised Tofu with vegetarian oyster sauce	30.00
Stir fried asparagus with Chinese yam	19.00
Pea shoot black truffle	19.00
Gai lan with vegetarian oyster sauce	19.00
Deep fried mushroom and beancurd croquette	15.00



## Dessert

Chai Wu desserts platter	25.00
Exotic fruits platter	19.00

Green tea chocolate fondant	14.00
Chocolate sphere with berries and toffee caramel	9.00
Chai Wu ice cream 3 scoops (pistachio, vanilla, salted caramel, green tea, pandan)	8.00
Dessert of day	12.00

