



ASIAN CHIC APPETIZERS

Dynamite | crispy chicken (C)
Gustation | crispy duck breast salad
Thai green papaya salad | grilled beef (C)(N)
Asian style | French toast, spicy salmon salad (C) (N)

ASIAN CHIC-SUSHI BAR

Maki sushi plate
California roll
Crispy salmon roll (S) (C)
Spicy tuna roll (S) (C)



DIM SUM DELICACIES

STEAMED

Prawn dumplings (S)
Chicken BBQ bun
Imperial | veggie dumplings (V)

DEEP OR PAN-FRIED

Handmade | vegetable spring rolls (V)
Kunafa | wrapped prawns, sour fruit dipping (S)
Deep fred-siew mai (S) (C)



SOUP & BROTH

Hot and sour soup | silken tofu (C)
Crab-meat | Kombu, duck consommé in supreme broth (S)



FISH & SEAFOOD

Shanghai chic - wasabi prawns (C)
Red snapper | spicy eryngii, sweet artichokes vinaigrette (C)
"KAM-HIANG" | squids, Penang flavours (C)
Oven-baked Seabass | baby cabbage, dill horseradish sauce

MEAT & POULTRY

Marmite chicken (N)
Mongolian | crispy lamb (C)
Asian chic | black pepper beef tenderloin (C)
Miso yakiniku | charred onion, red quinoa, hot spicy miso beef (C)

VEGELICIOUS

Asian- evergreen
Sauteed baby bok choy with garlic - soy bean sauce (N)
Wok-fried yellow bean sprout, nameko mushroom
Szechwan-Gong-bao tofu (C) (N)

RICE & NOODLES

Vegetarian noodle | wild mushrooms
Asian chic egg fried rice
Fragrant steamed rice

BBQ ROASTED

Peking duck | pancakes, traditional garnish
Cantonese style | roasted duck, plum sauce
Smoked Jasmin tea | crispy chicken
Roasted garlic flavours | teriyaki chicken

PORK SECTION

Sweet & sour pork | pomegranate vinaigrette
Marinated spicy spare ribs | mango chutneys (C) (N)
Chef Special | pan grilled, pork neck, Kinchi (C)



DESSERT SPECIALTIES

Matcha macarons | Zéphyr white chocolate yuzu ganache (N)
Tira me Pele | peanut brittle | caramelized milk (N)
Lemon grass creme brulee | berries
Coconut semifredo | mango rum lime gel | coconut malto | mango lychee compote (A) (N)
Soft center chocolate macaroon (N)

(A) Alcohol (C) Chili (V) Vegetarian (N) Nuts (S) Seafood (P) Pork (N) Contains nuts



UNLIMITED TASTING NIGHT

AED 225 - Soft package

AED 325 - House package



Shanghai Chic brings you a unique and fresh twist on the “Yum Cha” concept by infusing Asian flavors with authentic elements. Our menu is designed to be shared by tasting, exploring, enjoying and taking a culinary trip overseas without the actual commotion of travelling. We serve you sharing dishes so that you can experience a great diversity of tastes in a single meal.

