



Welcome to Maiden Shanghai, our gourmet Chinese bistro in the heart of Dubai.

I discovered my passion for cooking while traveling around China. The difference in flavour from one region to another was astonishing. While Cantonese food is characterised by its light seasoning and slightly sweet flavours, Beijing is hot and spicy with a dry chilli heat. In Shanghai, the proximity to the sea influences local dishes while hot and spicy food is typically found in Sichuan.

Much like its namesake Shanghai became a melting pot of cultural influences from around the world in the 1920s and 30s, Maiden Shanghai's menu is a fusion of different Chinese flavours. Our brasserie style menu is based on recipes passed down from generation to generation with a contemporary twist.

We proudly only use organic poultry, free range eggs and all food is MSG free.

It is a pleasure to welcome you to try these unique flavours.

Chef Bing Luo #MaidenShanghai

Soup & Cold Starters

翡翠羹 Cucumber soup (V)	酸辣海鲜 Hot and sour soup //	香芋龙虾汤 Lobster soup with Chinese taro (S)
Tofu 35 Organic chicken 45	Organic chicken 45 Seafood 50 Vegetable 40	90
滋补炖鸡汤 Herb chicken soup with mushrooms 	玉米汤 Sweetcorn soup 55	棒棒鸡丝配荷叶饼 Boom Boom shredded organic chicken with scallions and homemade pancakes (N)
酸辣龙须 Spanish octopus in hot and sour sauce (N) //	泡椒三文鱼 Homemade pickled salmon / 90	芝麻芦笋 Poached asparagus with wok tossed sesame and Shanghai sauce (V)(N)
麻酱菠菜 Steamed spinach with ses		姜汁秋葵 d okra with ginger sauce (V)

45

Hot Starters

椒盐鲜尤 Salt and pepper squid ———

70

香脆海鲜卷

Crispy prawn and Chilean seabass roll (S)

70

上海干牛丝

Crispy shredded beef with carrot in Shanghai sauce (S) /

110

上海素春卷 Shanghai spring roll (V)

50

椒盐豆腐

Salt and pepper tofu (V) \checkmark

60

麻辣软壳蟹

MaLa soft shell crab (S) //

175

山城辣子鸡 Shan Cheng chilli chicken (N) //

130

椒盐虾 Salt and pepper prawns (S)

Main Courses

火龙 咕噜鸡 Sweet and sour crispy organic chicken with dragon fruit	北京烤鸭 Bing's organic Peking duck (S)	宫保鸡丁 Organic Kung Pao chicken (N) /
135	Half 295 Full 495	140
葱爆小羊柳 Stir fried loin of lamb with ginger and spring onion	麻辣牛柳 MaLa beef tenderloin with fresh chilli and Chinese celery //	回锅安格斯牛 Twice cooked Angus beef with fresh chilli and garlic sprouts in black bean sauce //
195	220	200
姜醋牛小骨	锅巴番茄牛柳	黑椒炒雞柳
Five spice braised beef short ribs in Ching Kiang vinegar sauce	Beef tenderloin with rice crust in tomato sauce	Stir-fried shredded organic chicken with black pepper sauce
220	175	135

	Main Courses	
	Vegetables & Tofu	
姜/蒜蓉炒芥兰 Stir fried kailan with ginger and garlic (V)	酱烧茄子 Wok braised aubergine with yellow bean paste (V)	二斤条煸野菌 Wok tossed wild mushrooms with dry smoked chilli (V)
70	80	95
松露油烩野菌豆腐袋 Braised tofu stuffed with mixed mushrooms in a pumpkin and truffle oil broth (V)	青椒煸苦瓜 Wok tossed bitter melon with fresh chilli (V) /	怪味莲藕 Stir fried lotus root with Guaiwei sauce (V) //
120	70	85
酱王鱼香茄子 Wok braised aubergine with Yuxiang sauce (V) //	干煸法豆 Stir fried string beans and preserved vegetables (V) /	干锅上蔬 Braised mushrooms and vegetables (V)
80	85	85
麻婆豆 MaPo to	煌炒包 遊窩 Wok-tossed ca fu (V) /// Shanghai sa	bbage with

Spice guide. (N) Nuts (V) Vegetarian (S) Shellfish

70

Main Courses

Seafood

鮮菇炒魚柳

Catch of the day: Stir-fried fillet with wild mushrooms

200

水煮石斑鱼

Deboned grouper with wild mushrooms, Chinese celery and soya bean sprouts in a spicy broth

330

老干妈虎虾

Stir fried king prawns with Lao Gan Ma black bean (S)

180

椒子蒸智利鲈鱼 Steamed Chilean seabass with soya sauce and Sichuan pepper oil

210

宫保龙虾

Kung Pao lobster (N) //

495

海皇豆腐煲

Prawns, scallops and grouper fillet with silken tofu in a hot clay pot (S)

160

干捞粉丝海皇煲 Braised glass noodles with mixed seafood served in a hot clay pot (S)

170

宫保虾

麻辣虾

200

MaLa prawns (S) ///

Kung Pao prawns (N)(S) ///

200

四川芽菜炒虾球

Stir fried tiger prawns with preserved vegetables and fresh chilli (S) //

Rice & Noodles

海鲜炒饭 Seafood fried rice (S) 	鲜虾,斑片砂煲饭 Clay pot cooked wild rice with grouper fillet in a thickened abalone broth (S)
	90
四川炒饭 Wok fried rice with egg and preserved vegetables (V) 50	瑶柱蛋白饭 Egg white fried rice topped with crispy scallops (S) 65
鲜蘑菇炒面 Mushroom and vegetable stir fried noodles with soya sauce (V) 60	蛋炒饭 Egg fried rice 45
担担面 Dan Dan noodles (N) 70	白饭 Steamed rice 30
红烧牛肉面 Braised beef with noodles 80	糙米饭 Brown rice 40





BRUNCH

AED450

STARTERS

Organic Shan Cheng chilli chicken (N)

Crispy prawn and seabass roll (S)

Organic Boom boom shredded chicken (N)

Vegetable spring roll (V)

Crispy shredded beef

Stir fried string beans (V)

MAIN COURSES

Organic Kung Pao chicken (N)

Organic sweet and sour chicken

Prawn, scallops and grouper fillet with silken tofu

Stir fried kailan with ginger and garlic (V)

Yuxiang sauced beef with rice cracker

Organic stir fried chicken in black pepper sauce

Braised potato with hot broth (V)

RICE & NOODLES

Fried rice (egg, veg, organic chicken or seafood) Stir fried vegetable noodles (V)

CHEUNG FUN

Plain Cheung Fun (V)

Duck Cheung Fun

Shrimp Cheung Fun (S)

EXTRA

Wild king prawns with

Lao Gan Ma black bean (S)

Kung Pao Boston lobster (S) +AED495

Five spice braised beef short

ribs in Ching Kiang vinegar sauce

Bing's Organic Peking duck HALF +AED295 FULL +AED495

+AED200

+AED160

DESSERTS

Selection of Mochi ice cream

Mango pudding

Ginger baked yogurt

Chocolate Mandarin mousse



SPICE GUIDE

(N) NUTS

(V) VEGETARIAN

(S) SHELLFISH

ALL DISHES MSG FREE



COCKTAILS

PINK DRAGON

Vanilla vodka, ginger candy syrup, blueberry shrub, cranberry juice, fresh lemon juice & egg whites.

SHANGHAI SUNSHINE

Tequila, coconut rum, fresh pineapple juice, elderflower & fresh lime juice

CANDY YANG

Prosecco, London dry gin, peach schnapps, triple sec, fresh orange juice & fresh lemon juice

RUSH HOUR

Sauvignon blanc, berry infused gin, rose syrup, fresh lime & soda water

WINE | SPARKLING

Table Mountain Sauvignon Blanc Masia J Merlot

Prosecco Zonin

BEER

Tsing Tao Asahi

SPIRIT

Gin Vodka

Whisky



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