

勿开口

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 XIII century. By the time of the Qing Dynasty in the XVIII century the popularity of Peking Duck had spread to the masses, & by the mid-XX 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 | 2,900

INTENDED FOR 2-4 GUESTS TO SHARE

準備

PREPARATION



Imported White Pekin Duck 2-3kg weight.



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 Buns



Sweet Bean Sauce



Sliced Scallions and Cucumber

COMBINE 結合

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

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冷熱前菜

HOT & COLD APPETIZERS

- MARINATED CUCUMBER SALAD (黃瓜沙律)   310
Sesame Seeds, Grape Tomato, Salty Plums
- KING CRAB SALAD 60g (帝王蟹沙拉)   1,150
Avocado, Apple, Mango, Crispy Wonton, White Miso Dressing
- MINCED CHICKEN LETTUCE WRAPS 120g (雞鬆生菜包) 360
Chinese Sausage, Jicama, Sweet Bean Sauce
- SALT & PEPPER SPICED CALAMARI 160g (椒鹽尤魚)   360
Egg Batter, Chili, Peppercorn
- CRISPY DUCK SALAD 60g (香酥鴨沙拉) 590
Pine Nuts, Pomelo, Red Plum Vinaigrette
- MALAYSIAN CHICKEN SATAY 120g (沙爹雞) 410
Curry, Cumin, Turmeric Coconut Milk, Chunky Peanut Sauce
- SPICY BEEF GYOZA 72g (香煎韭菜餃)  410
Chinese Green Chive, Toban Sauce
- CRAB WONTON RANGOON 104g (蟹肉芝士炸雲吞)  410
Cream Cheese, Mascarpone Cheese, Worcestershire Sauce

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)  360
Coconut Cream, Ginger, Roasted Corn Kernel
- OXTAIL SOUP 30g (牛尾湯)  360
Lemongrass, Tomato, Carrot, Chinese Herbs

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 (日式拉麵)
- BRAISED BEEF BRISKET 60g (原汁牛筋腩麵) 440
- RAMEN SEAFOOD NOODLES,
SHOYU BROTH 220g (蟹肉海鮮羹) 590
- RAMEN CHARSU NOODLES,
TONKOTSU BROTH 80g (燒肉拉麵) 590

明爐燒烤

BARBECUED SELECTIONS

- PORK, MAPLE SYRUP 120g (蜜汁叉燒) 510
- CRISPY CHICKEN 600g (脆皮炸子雞) 510
- CRISPY ROASTED PORK BELLY 180g (脆皮燒肉) 510



FISH



SEAFOOD



VEGAN




VEGETARIAN



GLUTEN FREE



SPICY

Premium Culinary  20% 0% Discount applies for All-Inclusive and Meal Plan

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精美點心

DIM SUM

STEAMED PRAWN DUMPLING 60g (水晶鮮蝦餃) 	480
Har Gow	
STEAMED SIU MAI 100g (鮮蝦蒸燒賣) 	380
FRIED SPRING ROLL (炸蝦春卷) 	380
Choice of	
Shrimp 72g Vegetable	
PAN FRIED PORK & SHRIMP 	380
POTSTICKER 72g (粵式煎鍋貼)	
CRISPY FRIED PRAWNS WITH 	540
KATAIFI 40g (香脆炸海蝦)	
STEAMED BBQ PORK BUN 36g (蜜汁叉燒包)	320
STEAMED VEGETABLE DUMPLINGS (豆苗餃) 	320
XIAO LONG BAO 48g (上海小籠包)	320
Shanghai Soup Dumpling with Pork	
PORK WONTON WITH RED 	320
CHILI OIL 72g (紅油抄手)	
CRISPY TOFU (香脆豆腐)  	410
PAN FRIED PORK BUN 40g (香煎肉飽)	320

素菜

VEGETABLES

CHINESE GREENS (清炒菜遠 或 白灼菜遠)  	340
Sautéed or Poached	
SAUTÉED STRING BEANS (XO 醬四季豆)  	340
XO Sauce	
BABY BOK CHOY (姬菇蚝油白菜)  	550
Shimeji Mushroom	

精選炒飯

FRIED RICE

DAO COMBINATION 60g (雜錦炒飯) 	590
Beef, Chicken, Shrimps	
FRIED RICE (素菜炒飯)	590
Choice of 60g	
Chicken Beef Shrimp Vegetable Pork	
SIDE OF STEAMED JAZMINE 	160
WHITE RICE (白米飯/黃米飯)	



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主菜

ENTRÉES

- WOK SEARED WAGYU BEEF** 400g (香煎和牛)   7,900
Asparagus, Onion, Garlic, Maggi Sauce
- MONGOLIAN BEEF** 200g (蒙古牛肉)  590
Scallion, Onion, Chili Pepper
Chee Hau Sauce
- BEEF TENDERLOIN** 200g (黑椒牛柳)  1500
Bell Pepper, Shallot, Crisp Ginger,
Black Pepper Sauce
- KUNG PAO STYLE** (宮寶雞, 蝦, 或豆腐)   650
Ginger, Capsicums, Cashew Nuts
- Choice of 180g —————
Chicken \$490 | Shrimp \$640 | Beef \$640 | Tofu \$590
- CHICKEN ROLL-UPS** 180g (香橙汁鸡或柠檬汁鸡) 460
Honey Lemon or Orange Sauce
- GENERAL TSO'S CHICKEN** 180g (左宗雞)  590
Balsamic Chili Sauce
- BRAISED TOFU** 60g (素红烧豆腐)  590
Mixed Vegetables, Ginger, Soy Sauce
- FRAGRANCE BLACK BEAN SAUCE**
WITH CHICKEN 160g (芳香豉椒鸡塊)   460
Bell Pepper, Onion, Black Bean, Garlic

素菜

ENTRÉES

- SWEET AND SOUR PORK** 180g (咕嚕肉) 1,900
Cruised Egg Batter, Pineapple
- Choice of —————
Chicken \$520 | Shrimp \$650 | Pork \$590
- LOBSTER GINGER SPRING AND**    1,900
VERMICELLI 220g (姜葱粉丝龙虾)
Ginger, Spring Onion, Vermicelli, Garlic, Vegetables
- HONEY-GLAZED WALNUT** 650
SHRIMPS 160g (核桃鮮蝦球)  650
Lime, Condensed Milk, Green Wasabi Mayonnaise
- CRISPY FIVE SPICES DUCK** 180g (香酥鴨)  880
Yu Choy, Shimeji Mushroom, Pickling Spices
- STEAMED CATCH OF THE DAY** 180g (清蒸魚) 1,100
Scallion Oil Glazed, Ginger, Coriander Soy Sauce
- SOFT SHELL CRABS** 60g (風沙軟殼蟹) 650
Rock Salt, Serrano Pepper
- PRAWNS WITH CHEF SPECIAL BLACK**
PEPPER SAUCE 160g (秘制黑椒海蝦)  650
Black Pepper, Asparagus



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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.

Choice of

Chicken (鸡) | Beef (牛肉) | BBQ Pork (蝦) | Vegetables (蔬菜)


炒粉麵

WOK-FRIED NOODLES

PAD THAI VERMICELLI
WITH SHRIMP 120g (泰式炒河粉 - 蝦)  590
Pickled Turnips, Egg, Peanuts

SINGAPORE VERMICELLI
NOODLES 120g (星洲炒米)   590
Curry, Shredded Pork, Shrimps, Egg, Bean Sprouts

HONG-KONG STYLE CRISPY NOODLES
WITH SEAFOOD 140g (港式海鮮煎麵)  590
Shrimps, Scallops, Calamari

CHOW MEIN (港式炒麵)  690

Choice of

Chicken 180g | Beef 180g | BBQ Pork 180g
Shrimps 160g | Seafood 160g

PENANG-STYLE FLAT RICE NOODLES
CHILI, CURRY (炒貴刁, 牛或雞, 蝦 素菜)

Choice of

Beef 180g \$650 | Chicken 180g \$590 | Shrimp 180g \$650
Seafood 160g \$650 | Vegetables \$490



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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, Iwate Prefecture has excellent water quality, and it is one of the most famous water in Japan! It's water source is ultra-soft water with low mineral content, and the pH value is similar to that of tears, farmers use it to grow crops and drinking water for their livestock! As a result 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

 0,000 g | 0,000 g INTENDED FOR 2-4 GUESTS TO SHARE

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.