SONG QI

DINNER
晚餐

DIM SUM PLATTER
精美粤式点心拼

DIM SUM (6PCS) 精美粤式点心拼 — 29
BEEF, THAI BASIL & MUSHROOMS DIM SUM (2PCS)
PRAWN SHUMAI (2PCS)
KUNG PAO CHICKEN DUMPLING (2PCS)

DELUXE DIM SUM (6PCS) 豪华点心拼 — 37
PRAWN HAR GAU & CHIVES (2PCS)
KING CRAB DUMPLING (2PCS)
EDAMAME & TRUFFLE DUMPLING (2PCS)

DIM SUM
精美粤式点心拼

STEAMED (4PCS)

- SWEET POTATO, CORIANDER & SESAME DUMPLING — 19
  红薯蔬菜饺
- KUNG PAO CHICKEN DUMPLING — 22
  宫保鸡肉蒸饺
- HOUSE SIGNATURE CHICKEN & LEMONGRASS DUMPLING — 24
  绿咖喱鸡肉饺
- VEAL TOBAN CHILI DUMPLING — 25
  川椒牛肉饺
- BEEF, THAI BASIL & MUSHROOMS DUMPLING — 26
  金不换牛肉饺
- JUICY BEEF DUMPLING — 27
  鲜牛肉饺
- THAI BEEF SATAY DUMPLING — 27
  沙爹牛肉饺
- WAGYU BEEF SHUMAI — 39
  和牛烧卖
- TOBIKO & PRAWN SHUMAI — 25
  虾烧卖
- PRAWN WONTON, CHILI SAUCE — 26
  红油抄手
- PRAWN HAR GAU & CHIVES — 27
  鲜虾韭菜饺
- LOBSTER DUMPLING — 28
  蒸龙虾饺
- KING CRAB DUMPLING — 29
  鲜蟹肉饺
- CHILEAN SEA BASS DUMPLING, BLACK PEPPER SAUCE — 28
  黑椒鲈鱼饺

CRISPY (2PCS)

- WILD PRAWN WONTON (4PCS) — 26
  香脆银虾角
- CRISPY DUCK ROLLS — 18
  香酥鸭卷
- SONG QI CRISPY VEGGIE ROLLS — 14
  脆皮素春卷

GRILLED (4PCS)

- CHICKEN, LEMONGRASS & THAI CHIVES GYOZAS — 24
  生煎鸡锅贴
- FOIE GRAS & TOPINAMBOUR GYOZAS — 26
  香煎鹅肝饺

STARTERS
主食

LETTUCE WRAPS
- DUCK 沙拉菜拌火鸭松 — 22
- BEEF 沙拉菜拌牛松 — 25
- WAGYU BEEF 顶级和牛松 — 39

BEEF BAO BUN WITH BLACK PEPPER SAUCE — 26
牛肉刈包

CRISPY SQUID WITH CURRY POWDER & SEAWEED — 25
金沙鲜鱿

HOUBA LEAF & JASMINE TEA SMOKED PORK RIBS WITH SESAME — 27
茶香煙薰排骨

MANGO CRISPY BEEF FILLET — 29
糖醋汁炒牛丝

CRISPY SALT & PEPPER SQUID — 24
椒盐油烹鲜鱿

SALADS
凉菜

SESAME SMOKED CHICKEN SALAD — 24
凉伴芝麻鸡沙拉

SONG QI DUCK SALAD — 27
温伴香酥米鸭

MANGO, GREEN PAPAYA & LEMONGRASS SALAD
- VEGETARIAN 泰式青木瓜沙律素食 — 22
- WITH STEAMED PRAWNS 泰式青木瓜沙律鲜虾 — 28

SUGGESTIONS OF THE MONTH

EVERY MONTH,
SONG QI OFFERS YOU THREE NEW, CREATIVE
& UNIQUE DISHES IMAGINED BY OUR CHEF.
BE PREPARED TO BE AMAZED.

KING CRAB JASMINE RICE SOUP,
WITH CHINESE SHAOXING WINE
八年绍兴酒蟹肉泡饭
38

STIR-FRIED BEEF SKIRT & ZUCCHINI,
WITH THAI BASIL CHILI SAUCE
金不换脆玉瓜牛柳
43

PAN-FRIED DOVER SOLE FILLET,
WITH CARAMEL SOY SAUCE
香煎焦糖酱龍利鱼
56

PERSONAL WOK

WITH THE PERSONAL WOK, CREATE YOUR PERFECT DISH
BY FOLLOWING THE CHEF'S SUGGESTIONS
& BY CHOOSING THE MEAT OR FISH
& YOUR FAVORITE SAUCE.

- FREE-RANGE CHICKEN FILLET — 28
  黄油鸡胸肉
- IBERIAN PORK FILLET — 35
  黑毛猪
- BEEF SKIRT — 38
  荷兰小牛肉
- BEEF FILLET — 49
  菲力牛柳肉
- RANGERS VALLEY WAGYU FILLET — 105
  澳大利亚和牛
- BLACK TIGER PRAWNS — 29
  爽口鲜虾仁
- CHILEAN SEA BASS FILLET — 54
  深海鲈鱼片
- PLANT BASED CHICKEN TENDERS — 26
  (素)在好味

CHOOSE YOUR SAUCE
厨师精选烹调手法 / 酱汁

SIGNATURE SONG QI BLACK PEPPER SAUCE
PERFECT WITH: CHICKEN, BEEF, PRAWNS, FISH,
PLANT BASED CHICKEN TENDERS
金牌黑椒酱

LEMON & MARINATED GINGER IMPERIAL HONEY
PERFECT WITH: CHICKEN
姜芽蜜蜂汁

HIMALAYAN SALTED CARAMEL SOYA SAUCE
PERFECT WITH: CHICKEN, PRAWNS, FISH
西式焦糖酱

JUICY INDONESIAN YELLOW CURRY
PERFECT WITH: CHICKEN, BEEF, PRAWNS, FISH
奶油咖喱酱

TRADITIONAL SWEET & SOUR SAUCE
PERFECT WITH: CHICKEN, PORK, PRANWS, FISH,
PLANT BASED CHICKEN TENDERS
招牌酸甜汁

CLASSIC CHINESE BLACK BEAN SAUCE
PERFECT WITH: CHICKEN, PORK, BEEF, PRAWNS, FISH,
PLANT BASED CHICKEN TENDERS
港式豉椒炒

KUNG PO WITH CHILI & CASHEW NUT
PERFECT WITH: CHICKEN, PORK
四川宫保酱

SPICY TAMARIND PIRI PIRI SAUCE
PERFECT WITH : CHICKEN, BEEF, PRAWNS, FISH,
PLANT BASED CHICKEN TENDERS
热辣辣干亚三酱

CONCEPT *by* RICCARDO GIRAUDI

SOUPS
汤

SMOKED CHICKEN HOT & SOUR SOUP — 19
熏鸡酸辣汤

PRAWN WANTAN SOUP — 24
虾肉云吞汤

KING CRAB & SWEET CORN SOUP — 28
帝皇蟹粟米羹

NOODLES
麵條

SMOKED CHICKEN LAMIEN — 27
燻鸡丝炒拉面

BLACK ANGUS BEEF HO FUN NOODLES — 35
干炒牛肉河

SHRIMP & CHILI PAD THAI HO FUN NOODLES — 28
芭提雅式沙河粉

SPICY SINGAPORE VERMICELLI — 26
新洲雞肉蝦米粉

TRADITIONAL AROMATIC DUCK
传统香酥鸭

HALF DUCK, HOMEMADE PANCAKES,
CUCUMBER & SPRING ONION FOR 1 OR 2 PERSON(S) — 70

SIGNATURE DUCK
主菜

WHOLE PEKING DUCK, — 98*
HOMEMADE PANCAKES, CUCUMBER & SPRING ONION
北京烤肥鸭 FOR 2 OR 3 PERSONS

*PREFERABLY ON RESERVATION

STEAM
蒸汽

STICKY RICE WITH PEKING DUCK, LOTUS LEAF — 18
火鸭荷叶糯米饭

STEAMED CHILEAN SEA BASS FILLET, WITH GINGER SAUCE — 57
羌茸蒸智利鲈鱼

STEAMED SCALLOPS 家乡蒸加拿大带子 — 49
- GINGER SAUCE 姜茸蒸
- GARLIC & CHILI SAUCE 剁椒蒜茸蒸

MEAT & FISH
主菜

CRISPY CHICKEN FILLET IN LEMON SAUCE — 29
柠汁香酥鸡

INDONESIAN STYLE SPICY IBERIAN PORK & GREEN CHILI — 38
西班牙黑毛猪炒特制辣酱

BEEF SKIRT WITH GINGER & SPRING ONION — 39
葱姜爆炒荷兰小牛

CRISPY DRAGON SHRIMPS IN SWEET CHINESE MUSTARD — 32
多情果千岛虾

VEGETARIAN
健康素食

STIR-FRIED SHIITAKE MUSHROOMS & VEGETABLES, WITH PIRI PIRI SAUCE — 16
热辣辣泡椒酱什菜

SEASONAL CHINESE VEGETABLES, BOK CHOY WITH GARLIC — 19
季节蔬菜,白菜

STIR-FRIED ASPARAGUS, LOTUS ROOT, CHINESE CELERY, GARLIC & CLOUD EAR — 25
拌水芹香炒蘆筍

CLOUD EAR MUSHROOMS WITH GINGER — 19
意大利老羌炒云耳

BRAISED HOMEMADE TOFU & ROSA BIANCA EGGPLANT, IN BLACK BEAN SAUCE & CHILI — 24
意大利茄子蛋豆腐

SIDES
附加菜

SOYA LAMIEN OR VERMICELLI — 7
豉油汁捞拉面/米粉

STEAMED JASMINE RICE — 7
絲苗白米飯

SPRING ONION & EGG FRIED RICE — 10
蔥花蛋炒飯

HONG KONG XO FRIED RICE — 12
XO酱炒饭

NEW