



# Le Chinois

湯  
S O U P

成都酸辣雞湯

Chengdu Chicken Hot and Sour Soup  
6.00

雞粒或蟹肉粟米羹

Chicken or Crab Sweetcorn Soup  
*Topped with egg*  
6.00

時菜海鮮湯

Mixed Seafood Broth with Seasonal Greens  
7.50

淮杞燉雞湯

Double-boiled Chicken with Chinese Herbs  
7.50

開胃菜  
APPETIZERS

香脆軟殼蟹

Crispy Soft-shell Crab tossed in Garlic Flakes  
8.00

日式芥末蝦球

Sautéed Prawns coated with Wasabi  
8.00

芝麻蝦多士

Sesame Prawns on Toast  
6.50

椒鹽白飯魚

Whitebait glazed with Salt and Pepper  
6.00

煎雞鍋貼

Pan-fried Chicken Dumplings  
6.00

越式鳳尾蝦

Vietnamese Butterfly Prawns  
*Prawns coated with crispy rice sheets*  
8.00

椒鹽鮮魷

Squid tossed in Salt and Pepper  
6.00

蒸鮮帶子

Steamed Scallops on the Shell (2 pieces per order)

薑蔥蒸/豉汁蒸

*Served with*

Ginger and Spring Onions

*or*

Black Bean Sauce

11.00

香脆素春卷

Crispy Vegetarian Spring Rolls (v)  
5.50

鹽香炸金菇

Enoki Mushrooms glazed with Salt and Five Spice Powder (v)  
5.50

京都排骨

Capital Spare Ribs  
*Tossed in a barbecue sauce*  
7.00

生菜片炒雞崙

Wok-fried minced Chicken, wrapped in Lettuce  
7.50

沙嗲串燒雞

Satay Chicken  
*Served with peanut sauce*  
7.00

香酥鴨

Aromatic Crispy Duck  
*Served with pancakes, spring onions, cucumber and hoi sin sauce*  
Quarter (1/4 隻) – 12.50, Half (1/2 半隻) – 24.00, Whole (隻) – 45.00

主菜

MAIN COURSES

海鮮類

SEAFOOD

薑蔥龍蝦麵

Lobster with Ginger and Spring Onions

*Served on a bed of noodles*

38.00

金沙脆奶油蝦球

Golden Sand Prawns

*Sautéed with buttermilk crumbs, chilli and curry leaves*

12.00

蜜糖西檸蝦球

Honey and Lemon glazed Prawns

12.00

荔枝咕嚕蝦

Sweet and Sour Prawns with Lychees

12.00

帶子炒西蘭花

Stir-fried Scallops with Broccoli

14.00

蜜汁焗智利鱸魚

Baked Chilean Sea Bass marinated with Honey and Soy

24.00

薑蔥蒸智利鱸魚

Steamed Chilean Sea Bass with Ginger and Spring Onions

*Served in a light soy sauce*

24.00

野菌煎三文魚

Pan-fried Salmon with Wild Mushrooms in Oyster Sauce

16.00

姜蔥蒸原條鱸魚

Steamed Whole Sea Bass with Ginger and Spring Onions

24.00

肉類

MEAT

豉椒炒牛肉

Sautéed Rib Eye in Black Bean Sauce  
15.00

川汁炒牛肉

Sautéed Rib Eye in Sichuan Sauce  
15.00

鐵板薑蔥鹿肉

Sizzling Venison with Ginger and Spring Onions  
15.00

黑椒炒羊肉

Stir-fried Lamb with Black Pepper  
15.00

荔枝咕嚕肉

Sweet and Sour Pork with Lychees  
11.00

麻婆豆腐

Sichuan Ma Po Tofu  
8.50

肉碎豆腐煲

Tofu with minced Pork, served in a Claypot  
8.50

川汁肉碎炒四季豆

Sautéed Long Beans with minced Pork in Sichuan Sauce  
8.50

## 家禽

### POULTRY

#### 香濃三杯雞

Taiwan 'San Bei' Chicken  
*Braised chicken with soy, sesame and wine*  
12.00

#### 腰果宮保雞

Sichuan Kung Po Chicken with Cashew Nuts  
11.00

#### 秘制咖喱雞

Homemade Chicken Curry  
11.00

#### 星州海南雞

Singapore Hainanese Chicken  
*Poached corn-fed chicken*  
14.50

#### 脆皮燒鴨

Classic Roast Duck  
Half (半隻) – 20.00, Whole (隻) – 36.00

蔬菜  
VEGETABLES

羅漢齋

Loh Hon Vegetables (v)  
8.50

鐵板紅燒豆腐

Sizzling Golden Fried Tofu with Straw Mushrooms (v)  
8.50

野菌炒時菜

Stir-fried Wild Mushrooms with Seasonal Greens (v)  
8.50

三巴炒通心菜

Kang Kung Sambal Belacan  
*Wok-fried water spinach with spicy shrimp paste*  
8.50

崧菇扒翠綠豆腐

Braised Homemade Spinach Tofu topped with Mushrooms (v)  
10.00

合時蔬菜

Seasonal Chinese Vegetables (v)

芥蘭 / 菜心 / 小白菜

Kai Lan or Baby Pak Choy or Choy Sum

清炒 / 蒜茸 / 蠔油

Plain fried or with garlic sauce or oyster sauce  
8.50



飯麵

RICE AND NOODLES

白飯

Steamed Rice  
2.50

蛋炒飯

Egg Fried Rice  
5.00

雞味飯

Chicken Flavoured Rice  
3.00

蟹肉海鮮炒飯

Fried Rice with Seafood and Crab Meat  
*Prawns, scallops, crab meat and vegetables*  
8.50

揚州炒飯

Yong Chow Fried Rice  
*Barbecued pork, chicken and vegetables*  
6.50

健康素炒飯

Vegetarian Fried Rice (v)  
*Mushroom, carrots and preserved vegetables*  
5.00

星州炒米粉

Singapore Fried Noodles  
*Rice noodles with prawns, chicken, bean sprouts and spring onion*  
7.50

豉油皇芽菜炒麵

Stir-fried Noodles with Bean Sprouts (v)  
5.50

甜品

DESSERTS

炸香蕉拌雪糕

Banana Fritters served with Ice Cream  
6.00

豆沙鍋餅配雲利拿雪糕

Red Bean Pancake served with Ice Cream  
6.00

蜜瓜西米露

Honeydew Melon with Sweet Sago Soup  
6.00

雪糕

Ice Cream  
6.00

焦糖焗奶油

Crème Brûlée  
6.00

蘋果批雪糕

Apple Tarte Tartin served with Ice Cream  
6.00

For those with special dietary requirements or allergies, please consult your server

A discretionary 12.5% service charge will be added to your bill

# CHEF'S SHARING MENUS

(For a minimum of two people)

## Menu 1

30.00 per person

Capital Spare Ribs  
Sesame Prawns on Toast  
Enoki Mushrooms glazed with Salt and Five Spice Powder (v)  
Satay Chicken

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Classic Roast Duck  
Sautéed Rib Eye in Black Pepper Sauce  
Tofu with minced Pork, served in a Claypot  
Seafood Fried Rice

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Crème Brûlée

## Menu 2

35.00 per person

Whitebait glazed with Salt and Pepper  
Wok-fried minced Chicken, wrapped in Lettuce  
Vietnamese Butterfly Prawns  
Capital Spare Ribs

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Chengdu Lobster Hot and Sour Soup

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Sweet and Sour Pork with Lychees  
Chicken glazed with Teppanyaki Sauce  
Yong Chow Fried Rice

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Red Bean Pancake served with Ice Cream

## Menu 3

40.00 per person

Sesame Prawns on Toast  
Crispy Vegetarian Spring Rolls (v)  
Squid tossed in Salt and Pepper  
Sautéed Prawns coated with Wasabi

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Chengdu Lobster Hot and Sour Soup

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Aromatic Crispy Duck  
Stir-fried Broccoli with Mushrooms  
Fried Seafood Noodles

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Apple Tarte Tartin served with Ice Cream