

# SONG QI

## DINNER

### 晚餐

#### HOMEMADE DIM SUM PLATTER

精美粵式點心拼

DIM SUM (6PCS)

精美粵式點心拼 24

CHICKEN DUMPLING (2PCS)  
XO PRAWN DUMPLING (2PCS)  
SNOW CRAB, PRAWN & TOBIKO DUMPLING (2PCS)

DELUXE DIM SUM (6PCS)

豪華點心拼 34

KOBE BEEF SHUMAI (2PCS)  
SNOW CRAB, PRAWN & TOBIKO DUMPLING (2PCS)  
CHILEAN SEA BASS DUMPLING WITH BLACK CAVIAR (2PCS)

VEGETARIAN DIM SUM (6PCS)

齋點心拼 19

CREAMY EDAMAME & TRUFFLE OIL DUMPLING (2PCS)  
CHINESE CHIVE DUMPLING (2PCS)  
WILD MUSHROOM DUMPLING (2PCS)

#### DIM SUM À LA CARTE

精美粵式點心拼

##### STEAMED (4PCS)



CHINESE CHIVE DUMPLING  
韭菜薺餃

14



CHILEAN SEA BASS DUMPLING WITH BLACK CAVIAR  
鮮魷魚餃子黑魚子醬(辣)

29



HAR GAU, PRAWN DUMPLING  
鮮蝦餃

18



KOBE BEEF SHUMAI  
和牛肉燒賣

32



PRAWN & SESAME SHUMAI  
鮮蝦蒸燒賣

19

##### CRISPY (2PCS)



CRISPY VEGGIE ROLLS  
脆皮素春卷

12



CRISPY DUCK ROLLS  
香酥鴨卷

14

##### GRILLED (4PCS)



CHICKEN & CHIVE DUMPLING  
雞肉餃

16

#### STARTERS

主食

LETTUCE WRAPS

- DUCK 沙拉菜拌火鴨松 19
- BEEF 沙拉菜拌牛松 21
- KOBE BEEF 頂級和牛松 49

JASMINE TEA SMOKED PORK RIBS  
茶香煙薰排骨 26

MANGO CRISPY BEEF FILLET  
糖醋汁炒牛絲 27

CRISPY SALT & PEPPER SQUID  
椒鹽油烹鮮魷 22

CRISPY SQUID WITH CURRY POWDER & SEAWEED  
金沙鮮魷 23

SOFT SHELL CRAB DELIGHT  
香酶醬拌軟殼蟹 32

CRISPY KALE DELIGHT  
香脆蒙特卡罗羽衣甘藍 9

#### SALADS

涼菜

SESAME SMOKED CHICKEN SALAD  
涼伴芝麻沙律 19

BEEF STRIPS WITH THAI SAUCE  
蒙特卡罗牛肉沙律菜 22

CRISPY DUCK SALAD  
溫伴香酥米鴨 24

MANGO, GREEN PAPAYA & LEMONGRASS SALAD  
• VEGETARIAN 泰式青木瓜沙律素食 17  
• WITH STEAMED PRAWNS 泰式青木瓜沙律鮮蝦 24

#### SOUPS

SMOKED CHICKEN HOT & SOUR SOUP  
熏鸡酸辣汤 14

PRAWN WANTAN SOUP  
蝦肉云吞湯 18

KING CRAB & SWEET CORN SOUP  
帝皇蟹粟米羹 23

#### « SUGGESTIONS »

September

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

STEAMED FOUR SEASON COMBINATION LOBSTER DUMPLING  
四喜臨門 49

KOBE SALAD WITH PICKLED LIME & GINGER SESAME DRESSING  
涼拌和牛沙拉 49

SIZZLING BEEF FILLET WITH FRUITY & BLACK PEPPER SAUCE  
鐵板牛肉 49

#### « PERSONAL WOK »

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

CHOOSE YOUR SAUCE  
廚師精選烹調手法 / 醬汁

SIGNATURE SONG QI BLACK PEPPER SAUCE  
金牌黑椒醬  
PERFECT WITH: CHICKEN, DUCK, BEEF, PRAWNS, FISH

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

HIMALAYAN SALTED CARAMEL, SOYA & GINGER  
西式焦糖醬  
PERFECT WITH: CHICKEN, PRAWNS, FISH

JUICY INDONESIAN CURRY  
奶油咖喱醬

PERFECT WITH: CHICKEN, BEEF, PRAWNS, FISH

TRADITIONAL SWEET & SOUR SAUCE  
招牌酸甜汁  
PERFECT WITH: CHICKEN, PORK, PRAWNS, FISH

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

KUNG PO WITH CHILI & CASHEW NUT  
四川宮保醬  
PERFECT WITH: CHICKEN, PORK

TURMERIC & COCONUT SAUCE  
椰香咖喱醬  
IDÉALE AVEC : CHICKEN, PRAWNS, FISH

• FREE-RANGE CHICKEN FILLET  
黄油鸡胸肉 26

• IBERIAN PORK FILLET  
黑毛猪 29

• DUCK BREAST  
火鸭肉 32

• US BLACK ANGUS BEEF FILLET  
菲力牛柳肉 49

• KAGOSHIMA JAPANESE WAGYU FILLET  
日本神护牛 119

• BLACK TIGER PRAWNS  
爽口鲜虾仁 29

• CHILEAN SEA BASS FILLET  
深海鲑鱼片 39

#### NOODLES

麵條

SMOKED CHICKEN LAMIEN  
燻鸡丝炒拉面 19

BLACK ANGUS BEEF HO FUN NOODLES  
干炒牛肉河 25

SPICY SINGAPORE VERMICELLI  
新洲雞肉蝦米粉 22

MUSHROOM LAMIEN  
鮮菇炒拉面 18



CRISPY AROMATIC DUCK  
HALF DUCK, HOMEMADE PANCAKES,  
CUCUMBER & SPRING ONION FOR 1 PERSON

传统香酥鴨 49

#### SIGNATURE DUCK

WHOLE PEKING DUCK,  
HOMEMADE PANCAKES, CUCUMBER & SPRING ONION  
北京烤肥鴨 FOR 2 OR 3 PERSONS  
\*ALLOWS 60 MINUTES FOR PREPARATION

主菜 98\*

#### STEAM

蒸汽

STEAMED SEA BASS WITH KING SOYA SAUCE  
清蒸原条鲈鱼 34

STEAMED GINGER SEA BASS FILLET  
姜茸蒸鲈鱼片 39

STEAMED JUMBO TIGER PRAWNS  
• WITH GINGER 鲜老虎虾蒸姜茸 49

• WITH GARLIC & CHILI SAUCE 鲜老虎虾蒸朵椒蒜茸 19

• CANTONESE 鲜老虎虾蒸港式酱油蒸



DOVER SOLE FILLET IN CLAY POT  
煙燻地中海龙利鱼 54

#### MEAT & FISH

主菜

BLACK ANGUS BEEF BAVETTE WITH GINGER & SPRING ONION  
姜葱煎炒牛腩裙 34

CRISPY DRAGON SHRIMPS IN SWEET CHINESE MUSTARD  
多情果千島蝦 31

#### SIDES

附加菜

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

STEAMED JASMINE RICE  
絲苗白米飯 7

SPRING ONION & EGG FRIED RICE  
蔥花蛋炒飯 9

STIR-FRIED CHILI & DUCK RICE  
毛豆火鴨炒蛋飯 14

SEASONAL CHINESE VEGETABLES, BOK CHOY WITH GARLIC  
季节蔬菜, 白菜 16

TRUFFLE FRIED RICE  
锅烧黑松露飯 17

STIR-FRIED ASPARAGUS, LOTUS ROOT, CHINESE CELERY,  
BABY DAIKON & CLOUD EAR  
拌水芹香炒蘆筍 18

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

BRAISED HOMEMADE TOFU & ROSA BIANCA EGGPLANT,  
IN BLACK BEAN SAUCE & CHILI  
意大利茄子蛋豆腐 23

NEW