



# SHUANG BA

FINE CHINESE CUISINE



# SHUANG BA

FINE CHINESE CUISINE

*Offers an authentic fine Chinese cuisine dining experience.*

*Shuang Ba means a pair of 8's in Chinese representing double fortune & prosperity*

*Our culinary team hails from various regions across China, where they have honed their expertise in distinct culinary skills. Together, they aim to guide our guests on a delightful journey, exploring the diverse flavors of China one palate at a time.*

*Duck has been roasted in China since the Southern and Northern. A variation of roast duck was prepared for the Emperor China in the Yuan Dynasty.*

*The Peking Roast Duck that came to be associated with the term was fully developed during the later Ming Dynasty and by then, Peking duck was one of the main dishes on imperial court menus. A dish once only enjoyed by the emperors and inside the royal palaces, the Peking Duck can now be enjoyed right here in Shuang Ba!*

*The duck goes through a rigorous preparation process, first the duck is thoroughly cleaned, air is pumped under the skin through the neck to separate the skin from the fat. The duck is then soaked in boiling water for a short while before it is hung up to dry with a fan constantly blowing air at it. While it is hung, the duck is glazed with a layer of specialty maltose syrup, and the inside is rinsed once more with water. Having been left to stand for 24 hours, the duck is roasted in an oven until it turns shiny brown.*

*Once ready, it is rushed to your table, sliced table side, and enjoyed with thin crepe-like pancakes, alongside classic condiments of special sauce for the duck, scallions, and cucumbers.*

*Best enjoyed immediately after sliced, and the remainder of the duck can be requested to be chopped then served, or chopped then wok-fried with Chinese five spice salt, or be made into a hot and sour soup with mushrooms, that is simple, rich, and nourishing.*

#### PEKING DUCK

*Served with steamed pancakes, scallion, cucumber and Chef's secret recipe sauce*

**老北京烤鸭**

138.88 for whole

#### OPTION TO CHOOSE AFTER

**鸭架可选**

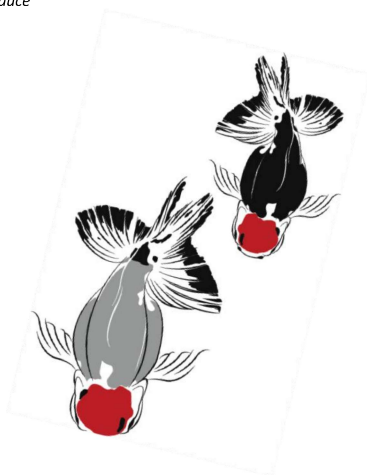
CRISPY WOK FRIED DUCK

**椒盐五香鸭架**

OR

HOT & SOUR DUCK SOUP

**鸭架酸辣汤**



 VEGETARIAN  GLUTEN-FREE  VEGAN

*Should you have any dietary requirements or allergies, please ask for the Manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All prices displayed are subject to VAT and a 15% Service Charge.*

#### 素食 / VEGETABLES

##### STIR-FRY ASPARAGUS

*Water chestnuts*

双笋马蹄爽

22.88

##### WOK-FRIED MUSHROOMS

*Macadamia nut*

山林野菌果

22.88

##### CLAY POT TOFU

*Vegetables & chili bean sauce*

豉椒山水豆腐煲

28.88

##### BROCCOLI

西兰花

16.88

##### GAI LAN

芥兰

16.88

##### BOK CHOY

奶白菜

16.88

#### 面和米饭 / NOODLES & RICE

##### STIR- FRIED VEGETABLE NOODLES

*Green chives, Chinese cabbage, bean sprout, Carrot, garlic*

家乡素炒面

26.88

##### “YANG ZHOU” FRIED RICE

*Egg fried rice with shrimp, Chinese pork sausage, vegetables*

扬州蛋炒饭

33.88

##### STIR-FRY CHICKEN NOODLES

*Udon noodles, chicken, Chinese cabbage, Bean sprout, garlic*

鸡肉干烧乌冬面

28.88

##### “MACAU” BEEF FRIED RICE

*Beef Loin, Gai Lan root, Egg, Mixed Vegetables, X.O. Sauce*

南亚牛肉炒饭

33.88

##### SINGAPORE VERMICELLI

*Shrimps, squid, onion, egg, bean sprout, Chinese cabbage*

星洲炒米粉

33.88

##### MIX VEGETABLE FRIED RICE

*Carrots, green peas, broccoli, corn*

什锦鲜蔬炒饭

26.88

 VEGETARIAN  GLUTEN-FREE  VEGAN

*Should you have any dietary requirements or allergies, please ask for the Manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All prices displayed are subject to VAT and a 15% Service Charge.*

前菜 / APPETIZER

LETTUCE WRAPS

Tofu, stir fried vegetables, chili bean sauce & bamboo shoot  
豉味爆豆腐

22.88

SMOKED BEEF SHORT RIBS

Charcoal grilled with osmanthus flavor  
桂花熏牛肋

28.88

“HONG KONG” STYLE CALAMARI

Golden garlic & five spice salt

椒盐鲜鱿鱼

26.88

CRISPY SHRIMP WONTON

Chili vinegar dressing

酸辣香脆海鲜云吞

26.88

SPICY CONCH SALAD

Celery & Shanghai spicy dressing

椒麻油浸海螺片沙拉

25.88

汤,羹 / SOUP

SZECHUAN HOT AND SOUR SOUP

四川酸辣汤

**Seafood** 18.88  
**Chicken** 16.88  
**Vegan** 14.88

SHRIMP WONTON SOUP

Seaweed, mushrooms & pan-fried egg yolk

古早味鲜虾云吞汤 18.88

点心 / DIM SUM

SHANGHAI PORK DUMPLING

Pork, chicken broth, scallions, ginger

上海小笼包

21.88/3pcs

SHRIMP DUMPLING “XIAO JIAO”

Shrimp, water chestnut

传统虾饺

26.88/4pcs

VEGETABLE “SHAO MAI”  

Bamboo shoots, shitake mushroom, carrot, green cabbage

北方蔬菜烧麦

18.88/4pcs

CRISPY VEGETABLE SPRING ROLL  

Carrot, green chives, mushroom and glass noodles

香脆素春卷

18.88/4pcs

PAN FRIED SHANGHAI CHICKEN POTSTICKER

Chicken and green chives

上海雞鍋貼

25.88/4pcs

SCALLOPS “SHAO MAI”

Prawn, chicken with scallops

仙贝烧卖皇

26.88/4pcs

肉食佳肴 / BEEF & LAMB & CHICKEN

STIR-FRY BEEF

Rib eye, black pepper sauce

黑椒红酒牛仔粒

48.88

WOK FRIED SPICY CHICKEN

Capsicum, onion & chili bean sauce

香麻鸡片

35.88

MONGOLIAN LAMB CHOPS

Gai lan, Chinese spice pepper sauce

煎烹蒙古羊扒

56.88

SWEET & SOUR CHICKEN

Pineapple & capsicum

酸甜脆鸡柳

35.88

“KUNG BAO” CHICKEN

Cashew nuts & Szechuan dried chili

宫保雞丁

35.88

SIZZLING BEEF WAGYU

America Wagyu Beef, Chef's Black Pepper

Sauce, Shimeji Mushroom, Onion

铁板黑椒牛排

128.88

川味水煮 / CHILI BOILED

Most famous cooking method of “Szechuan” cuisine

Wok-fried the ginger, garlic, scallion with soy bean sauce, chili, Chinese numbing peppercorn, star anise, bay leaves, nutmeg, tsaoko, cinnamon.

Add beef tallow and chicken stock boiled until the aroma comes out. Before serving to the table, top the dish with chopped chilli and hit with boiled oil to enhance the spicy taste.

SHRIMP

水煮海虾

46.88

CHICKEN

水煮鸡肉

35.88

RED SNAPER FISH FILLET

水煮鱼

56.88

CONCH

水煮海螺片

48.88

BEEF FILLET

水煮和牛柳

46.88

 VEGETARIAN  GLUTEN-FREE  VEGAN

Should you have any dietary requirements or allergies, please ask for the Manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All prices displayed are subject to VAT and a 15% Service Charge.

海鲜佳肴 / SEAFOOD

STEAMED TIGER PRAWN

3pcs Tiger prawns with Vermicelli in garlic Sauce,  
Bok Choi, soya sauce  
蒜蓉粉丝蒸虎蝦  
46.88

"KUNG BAO" SHRIMP

Cashew nuts & Szechuan dried chili  
宫保蝦球  
46.88

STIR FRIED SPINY LOBSTER TAIL

Choice of sauce:  
Black pepper  
Garlic with butter  
Sichuan chili bean sauce  
Singapore Sauce (Garlic, Chili, ketchup, jalapeño)  
爆炒龍蝦尾  
78.88

SMOKED COD FILLET

Bok Choi, Chili Bean Sauce & Premium Soya, onion, Leek  
烟熏鱈魚  
68.88

SWEET & SOUR WHOLE RED SNAPPER

Pineapple & Capsicum, Onion  
咕嚕魚  
68.88

STIR FRIED PRAWNS

X.O. sauce, asparagus  
XO 醬炒蝦球  
46.88



VEGETARIAN



GLUTEN-FREE



VEGAN

Should you have any dietary requirements or allergies, please ask for the Manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All prices displayed are subject to VAT and a 15% Service Charge.

海鲜佳肴 / SEAFOOD

BAHAMIAN LOBSTERS

Known as spiny lobsters, are part of a family of over 45 species of achelate crustaceans. Bahamian Lobsters (*Panulirus argus*), are fished in the clean, clear tropical waters of the Bahamas from August 1st through March 31st.

Choose your style

Market price 市价

烹饪方法可选:

Garlic butter 蒜香黄油

Szechuan chili sauce 川香

Cantonese style, Ginger & Garlic 粵式姜葱炒

Singapore Sauce, Garlic & Chili 獅城蒜蓉辣醬炒

CONCH

Conch (pronounced "konk") is a tropical marine mollusk found throughout the waters of The Bahamas. While there are many kinds of conch around the world, Queen conch is the most common in the region. The Queen conch is a soft-bodied edible sea snail with an external, spiral-shaped shell with a glossy pink or orange interior.

Choosing your cooking method

68.88 / piece

烹饪方法可选:

X.O. sauce stir fried XO 醬炒

XO Sauce is an iconic condiment hailing from Hong Kong, made from dried seafood (namely, dried shrimp and scallops, AKA "conpoy," salty linhua ham, shallots, garlic, chili, and oil.

Szechuan chili sauce 川香

Cantonese style, poached 粵式白灼

Should you have any dietary requirements or allergies, please ask for the Manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All prices displayed are subject to VAT and a 15% Service Charge.