

# SHUANG BA

FINE CHINESE CUISINE



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## **SHUANG BA**

*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 are recruited from China where they have mastered specific culinary skills*

*from all regions of China that will take our guests on a journey one palate at a time.*

前菜 / APPETIZER

LETTUCE WRAPS  

Tofu, stir fried vegetables, chili bean sauce & bamboo shoot

豉味爆豆蔬

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

24.88

汤,羹 / SOUP

SZECHUAN HOT AND SOUR SOUP

Seafood 18.88  
Chicken 16.88  
Vegan   14.88

四川酸辣汤

SHRIMP WONTON SOUP

Seaweed, mushrooms & pan-fried egg yolk

古早味鲜虾云吞汤 18.88



素食 / VEGETABLES  

STIR-FRY ASPARAGUS

Water chestnuts

双笋马蹄爽

20.88

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

24.88

STIR-FRY CHICKEN NOODLES

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

鸡肉干烧乌冬面

27.88

SINGAPORE VERMICELLI

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

星洲炒米粉

32.88

“YANG ZHOU” FRIED RICE

Egg fried rice with shrimp, Chinese pork sausage, vegetables

扬州蛋炒饭

32.88

“MACAU” BEEF FRIED RICE

Beef loin, “Gai Lan” root, egg, mixed vegetables

南亚牛肉炒饭

30.88

MIX VEGETABLE FRIED RICE  

Carrots, green peas, broccoli, corn

什锦鲜蔬炒饭

24.88

 VEGETARIAN

 GLUTEN-FREE

 VEGAN

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肉食佳肴

BEEF & LAMB & CHICKEN

STIR-FRY BEEF

Rib eye, black pepper sauce

黑椒紅酒牛仔粒

48.88

MONGOLIAN LAMB CHOPS

Gai lan, Chinese spice pepper sauce

煎烹蒙古羊扒

52.88

WOK FRIED SPICY CHICKEN

Capsicum, onion & chili bean sauce

香麻鸡片

32.88

“KUNG BAO” CHICKEN

Cashew nuts & Szechuan dried chili

宫保雞丁

32.88

SWEET & SOUR CHICKEN

Pineapple & capsicum

酸甜脆鸡柳

34.88



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.

BEEF FILLET

水煮和牛柳

42.88

CHICKEN

水煮鸡肉

32.88

RED SNAPER FISH FILLET

水煮鱼

56.88

CONCH

水煮海螺片

48.88

SHRIMP

水煮海虾

45.88

烧腊

OUR SIGNATURE

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

118.88 for whole

CRISPY FRIED DUCK

Chinese five spice salt

HOT & SOUR DUCK SOUP

Mushrooms, braised duck bones

VEGETARIAN GF GLUTEN-FREE V VEGAN

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海鲜佳肴 / SEAFOOD

**STIR FRIED TIGER PRAWN**

*Signature Xo Sauce & green asparagus*

XO 酱炒海虾球

46.88

**“KUNG BAO” SHRIMP**

*Cashew nuts & Szechuan dried chili*

宫保虾球

45.88

**STIR FRIED SPINY LOBSTER TAIL**

*Choice of sauce:*

*Black pepper*

*Garlic with butter*

*Sichuan chili bean sauce*

爆炒龍蝦尾

78.88



**COD FILLET**

*Honey soy sauce, pickled sliced lotus root, crispy pumpkin*

碳烤罗勒酱香鳕鱼

62.88

**LIVE LOBSTER OR FISH**

*Steamed or wok fried*

*Market price*

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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

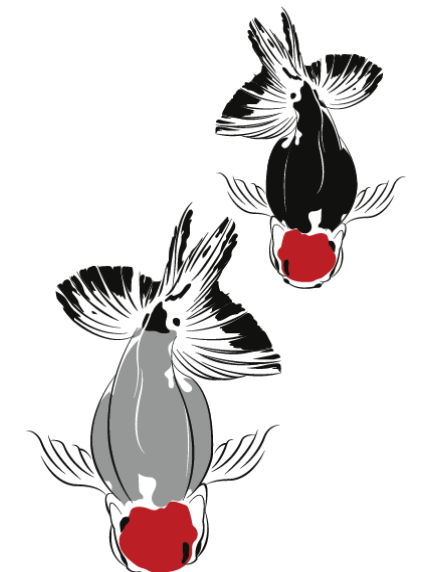
18.88/4pcs

**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

24.88/4pcs

**SCALLOPS “SHAO MAI”**

*Prawn, chicken with scallops*

仙贝烧卖皇

26.88/4pcs

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 GLUTEN-FREE

 VEGAN

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