



SHUANG BA

FINE CHINESE CUISINE



SHUANG BA

FINE CHINESE CUISINE

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.*

冷菜 / APPETIZER

CRISPY GREEN TEA SHRIMPS

Shrimp with green tea mayonnaise, fish roe, fresh mango, and kiwi seeds

绿茶芒果虾

26/4pcs

“CHERRY” FOIE GRAS

Shuang Ba signature

樱桃鹅肝

26

PEKING DUCK SALAD

Cabbage, citrus dressing

北京烤鸭沙拉

19

SESAME PRAWN TOAST

Prawn paste, water chestnut, bread, sesame seeds

芝麻吐司虾

24

CONCH SALAD

Celery, sesame oil, Thai chilli

西芹海螺

24

CRISPY RED SNAPPER FISH FILLET

丁香鱼柳

22

SWEET SOUR PORK RIBS

糖醋小排

24

SPINACH 

Sesame sauce, mustard oil

芝麻菠菜

16

LAYERED TOFU ROLL

Filled with bamboo shoots, mushroom, carrot, vegetables

素鹅

18

汤 / SOUP

SZECHUAN HOT AND SOUR SEAFOOD SOUP

Scallop, prawn, mushroom, bamboo shoot, bean curd, black mushroom, Szechuan vegetable, egg white, spring onion, and coriander

海鲜酸辣汤

18

CREAM OF SWEET CORN AND CRAB MEAT SOUP

Cream corn, crab meat and egg white

蟹肉粟米羹

16



烧味 / BARBEQUE

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 garlic, ginger, scallions and a sweet tangy delicious sauce, or be made into a soup with tofu, that is simple, rich, and nourishing.

CHINESE 5 SPICE ROASTED CHICKEN

大漠风沙鸡

48 for whole

28 for half

OUR SIGNATURE PEKING DUCK

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

老北京烤鸭

98 for whole

WOK FRIED DUCK

Chili, onion, ginger and garlic



 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.

牛肉佳肴 / BEEF

**SZECHUAN-STYLE
CHILLI BOIL BEEF
FILLET**

*Sliced beef tenderloin, white cabbage,
mushroom, cucumber, spiced
homemade chili oil*
水煮牛肉

34

**TAIWAN SATE BEEF
TENDERLOIN**

*Homemade sate sauce, mushroom,
onion, ginger, bell pepper, broccoli*
沙茶酱炒牛柳

30

**ANGUS NEW YORK
STEAK ON
SIZZLING HOT
PLATE**

Onion, mushroom, black pepper sauce
铁板牛肉

58



鸡肉佳肴 / CHICKEN

GONG BAO CHICKEN

*Stir-fried with cashew, leeks, dried chilli,
Chinese peppercorn, soy sauce*
宫爆腰果鸡球

28

**SWEET&SOUR
CHICKEN**

*Wok-fried with bell peppers, onions,
pineapple, homemade tropical watermelon
& citrus sauce*
菠萝咕咾鸡肉

28

CLAY POT CHICKEN

*Braised with garlic, ginger, leak, onion, coriander,
soy sauce*
鸡肉煲

28

猪肉 / 羊肉佳肴 / PORK AND LAMB

LAMB CLAY POT

*Flavored with cumin, onion, garlic, chilli,
corianders*
孜然羊肉锅

36

**BRAISED PORK
BELLY**

*Slowly braised in "hong shao" dressing
with conch, wok-fried with green
vegetable*
海螺红烧肉

34

PORK "PYRAMID"

*Slowly braised pork belly, pickled
mustard cabbage, served with steamed
bun*
金牌扣肉

38

海鲜佳肴 / SEAFOOD

LOBSTER

Live spiny Caribbean lobster, wok fried or steamed
鲜活龙虾

Market price

**"BIFENGTANG" STYLE
SALMON FILLET**

*Pan grilled salmon fillet,
Wok-fried with garlic, scallion, chilli*
避风塘三文鱼柳

34

"GONG BAO" PRAWNS

*Dry chill, ginger, garlic, spring onion, green capsicum and
sweet vinegar sauce*
宫爆虾球

36

**BRAISED SEAFOOD WITH
TOFU IN CLAY POT**

Tofu braised with shrimp, scallop
海鲜豆腐煲

36

**WOK-FRIED ALASKAN
CRABMEAT**

Broccoli, egg white, fish roe
蟹肉西兰花

36

COD FISH CLAY POT

Tofu, Shaoxing wine, garlic, mushroom
砂锅豆腐烧鳕鱼

48

CHILLI PRAWNS

Stir-fried with dried chilli
辣子虾

38

BRAISED RED SNAPPER

Served with pancake
鱼柳泡饼

32

STEAMED SCALLOP

Crystal noodles, corianders, garlic
豉油蒸带子

36

PAN FRIED SCALLOP

*Homemade XO sauce -dried scallop. Served with pan fried
green vegetable*
XO 酱炒带子

38



VEGETARIAN

GF GLUTEN-FREE

V 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 / VEGETABLE

BUDDHA'S DELIGHT

Wok-fried baby corn, cauliflower, wood ear, carrot, broccoli, dried tofu roll, cabbage, crystal noodle
罗汉斋

28

WOK-FRIED KAILAN WITH GARLIC

Chinese broccoli, garlic
蒜蓉炒芥兰

22

WOK-FRIED CABBAGE

Ginger, garlic, chilli
炆炒圆白菜

22

SAUTEED SPINACH

Chicken stock, garlic, dried scallop, wolfberry
上汤菠菜

22

WOK-FRIED GREEN VEGETABLE

Daily green vegetable
清炒时蔬

22



面和米饭 / NOODLE & RICE

BEEF FRIED RICE

XO sauce-dried shrimp, dried scallop and ham, vegetables, egg
XO 酱牛肉炒饭

34

SEAFOOD FRIED RICE

XO sauce-dried shrimp, dried scallop and ham Shrimp, scallop, vegetables, egg
黄金海鲜炒饭

34

BEEF WOK-FRIED NOODLES

Beef tenderloin, onion, mushroom, green vegetables, rice noodles

沙茶酱牛肉蔬菜炒河粉

36

VEGETABLE FRIED RICE

Green vegetables, egg, soy sauce
酱油蔬菜炒饭

26

点心 / DIM SUM

SHANGHAI PORK DUMPLING

Pork, chicken broth, onion, ginger
上海小笼包

16/3pcs

SHRIMP DUMPLING "XIAO JIAO"

Shrimp, celery, sesame oil
传统虾饺

19/3pcs

CHICKEN "SHAO MAI"

Chicken, shrimp, fish roe
鸡肉烧麦

16/3pcs

VEGETABLE "SHAO MAI"

Mushroom, carrot, black mushroom, cabbage
蔬菜烧麦

14/3pcs

CONCH DUMPLING

Conch, shrimp, celery, cabbage, carrot
海螺饺

20/3pcs

SEAFOODS DUMPLING

Shrimp, scallop, celery, cabbage, carrot
海鲜蒸饺

19/3pcs

SHUANG BA SIGNATURE POT STICKER

Shrimp, scallop, pork, mushroom, spinach, cabbage
双八特色锅贴

24/6pcs

SEAFOOD SPRING ROLL

Shrimp, scallop, carrot, celery
海鲜春卷

19/3pcs

THREE-TREASURES DUMPLING

Pork, shrimp, egg, black mushroom, ginger, onion
手工水饺

24/6pcs

VEGETABLE SPRING ROLL

Carrot, mushroom, black mushroom, crystal noodle
素春卷

16/3pcs

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.