

# SONG QI

## NEW YEAR

晚餐

### DIM SUM PLATTER

精美粵式點心拼

<b>DIM SUM (6PCS)</b>	精美粵式點心拼	39
BEEF, THAI BASIL & MUSHROOMS DIM SUM (2pcs)		
PRAWN SHUMAI (2pcs)		
KUNG PAO CHICKEN DUMPLING (2pcs)		
<b>DELUXE DIM SUM (6PCS)</b>	豪華點心拼	47
PRAWN HAR GAU & CHIVES (2pcs)		
KING CRAB DUMPLING (2pcs)		
EDAMAME & TRUFFLE DUMPLING (2pcs)		

### DIM SUM

精美粵式點心拼

#### STEAMED (4pcs)

	SWEET POTATO, CORIANDER & SESAME DUMPLING 24 红薯蔬菜饺	24
	KUNG PAO CHICKEN DUMPLING 27 宫保鸡肉蒸饺	27
	HOUSE SIGNATURE CHICKEN & LEMONGRASS DUMPLING 28 绿咖喱鸡肉饺	28
	BEEF, THAI BASIL & MUSHROOMS DIM SUM 29 金不换牛肉饺	29
	JUICY BEEF DUMPLING 29 鲜牛肉饺	29
	THAI BEEF SATAY DUMPLING 29 沙爹牛肉饺	29
	WAGYU BEEF SHUMAI 39 和牛烧卖	39
	TOBIKO & PRAWN SHUMAI 29 虾烧卖	29
	PRAWN HAR GAU & CHIVES 29 鲜虾韭菜饺	29
	LOBSTER DUMPLING 32 蒸龙虾饺	32
	KING CRAB DUMPLING 34 鲜蟹肉饺	34

#### CRISPY (2pcs)

	CRISPY DUCK ROLLS 23 香酥鸭卷	23
	SONG QI CRISPY VEGGIE ROLLS 19 脆皮素春卷	19

#### GRILLED (4pcs)

	CHICKEN, LEMONGRASS & THAI CHIVES GYOZAS 29 生煎鸡锅贴	29
	FOIE GRAS & TOPINAMBOUR GYOZAS 34 香煎鹅肝饺	34

### STARTERS

主食

LETTUCE WRAPS		
• DUCK	沙拉菜拌火鸭松	27
• BEEF	沙拉菜拌牛松	30
• WAGYU BEEF	顶级和牛松	39
CRISPY SQUID WITH CURRY POWDER & SEAWEED	金沙鲜鱿	35
HOUBA LEAF & JASMINE TEA SMOKED PORK RIBS WITH SESAME	茶香烟薰排骨	37
MANGO CRISPY BEEF FILLET	糖醋汁炒牛丝	39
CRISPY SALT & PEPPER SQUID	椒盐油烹鲜鱿	34

### SALADS

凉菜

SESAME SMOKED CHICKEN SALAD	凉伴芝麻鸡沙拉	39
SONG QI DUCK SALAD	温伴香酥米鸭	37
MANGO, GREEN PAPAYA & LEMONGRASS SALAD	泰式青木瓜沙律素食	32
• WITH STEAMED PRAWNS	泰式青木瓜沙律鲜虾	38

### SOUPS

汤

SMOKED CHICKEN HOT & SOUR SOUP	熏鸡酸辣汤	34
KING CRAB & SWEET CORN SOUP	帝皇蟹粟米羹	43

### SUGGESTIONS OF THE MONTH

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








CRISPY SALT & PEPPER PRAWN,  
WITH ERYNGII MUSHROOM  
盐烧香酥杏鲍菇虾  
38

CARAMEL FOIE GRAS  
& BLACK TIGER PRAWN COMBINATIONS  
精致鹅肝双拼  
46

STIR-FRIED BEEF FILLET, WITH BABY CORN  
& KOREAN BBQ CHILI SAUCE  
韩式滑炒牛柳  
69

### PERSONAL WOK

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

• FREE-RANGE CHICKEN FILLET 黄油鸡胸肉		49
• BEEF SKIRT 荷兰小牛肉		55
• BEEF FILLET 菲力牛柳肉		64
• RANGERS VALLEY WAGYU FILLET 澳大利亚和牛		105
• BLACK TIGER PRAWNS 爽口鲜虾仁		49
• CHILEAN SEA BASS FILLET 深海鲈鱼片		69
• LOBSTER 地中海龙虾		84

CHOOSE YOUR SAUCE  
厨师精选烹调手法 / 酱汁

SIGNATURE SONG QI BLACK PEPPER SAUCE PERFECT WITH: CHICKEN, BEEF, PRAWNS, FISH, PLANT BASED CHICKEN TENDERS 金牌黑椒酱
LEMON & MARINATED GINGER IMPERIAL HONEY PERFECT WITH: CHICKEN 姜芽蜜蜂汁
HIMALAYAN SALTED CARAMEL SOYA SAUCE PERFECT WITH: CHICKEN, PRAWNS, FISH 西式焦糖酱
TRADITIONAL SWEET & SOUR SAUCE PERFECT WITH: CHICKEN, PORK, PRANWS, FISH, PLANT BASED CHICKEN TENDERS 招牌酸甜汁
CLASSIC CHINESE BLACK BEAN SAUCE PERFECT WITH: CHICKEN, PORK, BEEF, PRAWNS, FISH, PLANT BASED CHICKEN TENDERS 港式豉椒炒
KUNG PO WITH CHILI & CASHEW NUT PERFECT WITH: CHICKEN, PORK 四川宫保酱
SPICY TAMARIND PIRI PIRI SAUCE PERFECT WITH : CHICKEN, BEEF, PRAWNS, FISH, PLANT BASED CHICKEN TENDERS 热辣辣干亚三酱

CONCEPT by RICCARDO GIRAUDI

### NOODLES

麵條

BLACK ANGUS BEEF HO FUN NOODLES 干炒牛肉河	55
SHRIMP & CHILI PAD THAI HO FUN NOODLES 芭提雅式沙河粉	48
SPICY SINGAPORE VERMICELLI 新洲雞肉蝦米粉	46

### TRADITIONAL AROMATIC DUCK

传统香酥鸭

HALF DUCK, HOMEMADE PANCAKES,  
CUCUMBER & SPRING ONION FOR 1 OR 2 PERSON(S) 90

### SIGNATURE DUCK

主菜

WHOLE PEKING DUCK, 120\*  
HOMEMADE PANCAKES, CUCUMBER & SPRING ONION  
北京烤肥鸭 FOR 2 OR 3 PERSONS

\*PREFERABLY ON RESERVATION

### STEAM

蒸汽

STEAMED CHILEAN SEA BASS FILLET, WITH GINGER SAUCE 莴苣蒸智利鲈鱼	67
STEAMED SCALLOPS 家乡蒸加拿大带子 • GINGER SAUCE 姜茸蒸 • GARLIC & CHILI SAUCE 剁椒蒜茸蒸	64

### MEAT & FISH

主菜

CRISPY CHICKEN FILLET IN LEMON SAUCE 柠汁香酥鸡	49
INDONESIAN STYLE SPICY IBERIAN PORK & GREEN CHILI 西班牙黑毛猪炒特制辣酱	54
CRISPY DRAGON SHRIMPS IN SWEET CHINESE MUSTARD 多情果千岛虾	54

### VEGETARIAN

健康素食

STIR-FRIED SHIITAKE MUSHROOMS & VEGETABLES, WITH PIRI PIRI SAUCE 热辣辣泡椒酱什菜	16
SEASONAL CHINESE VEGETABLES, BOK CHOY WITH GARLIC 季节蔬菜,白菜	19
STIR-FRIED ASPARAGUS, LOTUS ROOT, CHINESE CELERY, GARLIC & CLOUD EAR 拌水芹香炒芦笋	25
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	24

### SIDES

附加菜

SOYA LAMIEN OR VERMICELLI 豉油汁捞拉面/米粉	10
STEAMED JASMINE RICE 絲苗白米飯	10
SPRING ONION & EGG FRIED RICE 蔥花蛋炒飯	12
HONG KONG XO FRIED RICE XO醬炒飯	12