









Prestige Set Menu

松露蒸烧卖   

Steamed shrimp and pork 'Siew Mai' dumpling with truffle

素食金翅蒸粉果  


Steamed duck with lotus root and golden throat Fun Gao dumpling

韭黄鲜蝦付皮卷   



Deep-fried yellow and green chive with seafood and bean curd skin roll

鴻酸辣羹  



'Szechuan' style hot and sour soup with shredded chicken

传统明炉片皮鸭 

Traditional 'Cantonese' style oven roasted duck with Chinese pancakes, home-made savoury plum sauce, Japanese cucumber strips and scallions

豉油皇蒜姜茸蒸银鳕鱼  

Steamed fillet of cod with ginger wine and green vegetables

红茄酱炒玉带  

Stir-fried Hokkaido scallop with sweet and sour Shanghai chili paste and turnip ring

揚州炒飯    

'Yang Zhou Style' fried rice with vegetables, shrimps and barbecue red pork

香芒牛油果布甸  

Fresh mango and avocado pudding

美點雙輝   

The China House Petit Fours

2,660++ per person

Please advise of any dietary requirement or allergies and our Chefs will be delighted to assist.
Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

(辣) Spicy  Vegetarian  Gluten Free  Pork  Seafood  Vegan  Nuts 