



ANCESTRAL

租界

SET MENU 套餐

FIRE 火 \$55 PER PERSON
minimum of 2 people

1 / KING SALMON

2 / STEAMED DIM SUM PLATTER

3 / MARKET FISH - HONG KONG STYLE
gingers, spring onions, capsicums

4 / FREE RANGE GONG BAO CHICKEN

5 / MANGO PUDDING (GF)

EARTH 土 \$44 PER PERSON
minimum of 2 people

1 / MAPO EGG TOFU (V)

2 / STEAMED VEGETARIAN DUMPLINGS (V)

3 / CRISPY AUBERGINE (V)

4 / BUDDHA'S HOT POT (V)

5 / VANILLA CHOCOLATE MOUSSE

COLD STARTERS 涼菜

KING SALMON 16.50
lapsang souchong tea-smoked Salmon, egg, wood ear mushroom, celery

RARE SEARED BEEF 16.50
sous-vide seared sirloin, radish pickles, garlic

MAPO EGG TOFU (V) 14.50
house made egg tofu, mapo sauce, celery, capsicum

DIM SUM & DUMPLINGS 點心

STEAMED FREE RANGE CHICKEN DUMPLINGS 12.00
button mushroom, wood ear mushrooms, cabbage, black pepper

PORK, PRAWN & SHIITAKE DIM SUM 16.00
green pea purée, chilli oil, truffle-mushroom emulsion

VEGETARIAN DUMPLINGS (V) 10.00
wood ear mushrooms, shiitake, bamboo shoots, cabbage, vermicelli

STEAMED DIM SUM PLATTER 19.00
chicken dumplings, dim sum, vegetarian dumplings

PAN FRIED PORK, PRAWNS & CHIVES DUMPLINGS 12.00
garlic, black vinegar dressing

STEAMED PORK BELLY BUNS 14.00
handmade steamed buns, crispy roasted pork belly, cucumber, hoisin sauce, pickles

All our dim sum and dumplings are handmade inhouse.

*Our menu is designed for shared dining. *Please advise our staff of any allergies or dietary requirements.*

**Please note Entertainment Card cannot be redeemed on set menus and yakitori menu. We apologise for any inconvenience.*

SEAFOOD 海鮮

BANANA PRAWNS (SERVED IN SHELL) 22.00
iron goddess of mercy tea leaves, garlic, ginger

SCALLOPS 29.00
wok fried with home made XO sauce and Chinese greens

MARKET FISH

SICHUAN STYLE: tianjin pickles, chilli, garlic 24.00
or

CHUI CHOW STYLE: preserved mustard greens, shiitake, fresh tomato salsa (GF) 26.00

MEAT 肉類

LETTUCE CUP DUCK 19.00
stir fried duck, mushrooms, chilli, water chestnuts, cashew nut

PORK TWO WAYS 25.00
crispy roasted pork belly, honey barbecue pork, toasted sesame seeds, mustard

TEA SMOKED FREE RANGE CHICKEN (BONE IN) (½ CHICKEN) (GF) 28.00
iron goddess of mercy tea leaves, Ancestral salt

BEEF TENDERLOIN 32.00
BLACK PEPPER : wok fried with black pepper, honey and oyster sauce
or
EMPIRE SAUCE: sweet and rich, prepared to a secret hong kong family recipe (GF)

BEEF SIRLOIN 34.00
wok fried with fresh shiitake, oyster mushrooms, wood ear, truffle oil

CRISPY SKIN PI PA DUCK (½ DUCK) 32.00
homemade hoi sin glaze, plum sauce

FREE RANGE GONG BAO CHICKEN 24.00
sichuan pepper, dried chilli, cashew nuts, spring onion

VEGETARIAN 素食

CRISPY AUBERGINE (V) (gf option available) 16.00
wok simmered garlic ginger dipping sauce

BUDDHA'S HOT POT (V) (sizzling hot pot) 19.00
red braised mushrooms, bamboo, tofu

SIDES FOR SHARING 伴菜

BOK CHOY 9.00
stir fried with garlic

GREEN BEANS (GF) (v option available) 10.00
preserved vegetables, ground pork, garlic

STEAMED JASMINE RICE (V)(GF) 5.00

STEAMED MULTI GRAIN RICE (V)(GF) 8.00
black rice, red rice, brown rice, white rice, toasted pumpkin seeds

FRIED RICE (V)(GF) 9.00
egg, chinese greens

DESSERT 甜点

VANILLA CHOCOLATE MOUSSE (V) (gf option available) 13.00
almond crumble, star anise,raspberry coulis, candied orange

AMARETTO SOY PANNA COTTA (DF)(GF) 12.00
honey-spiced poached pears, gula melaka syrup, toasted almonds

MANGO PUDDING (GF) 12.00
mango, ruby grapefruit, sago, whipped coconut cream