



SHUANG BA
FINE CHINESE CUISINE



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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.

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

138.88 for whole

OPTION TO CHOOSE AFTER

鸭架可选

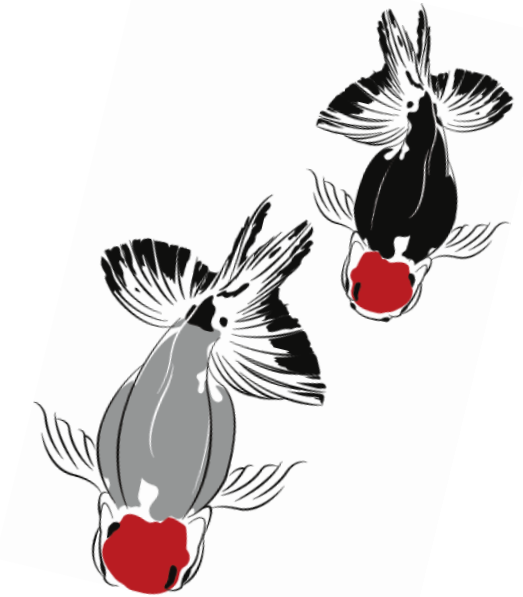
CRISPY WOK FRIED DUCK

椒盐五香鸭架

OR

HOT & SOUR DUCK SOUP

鸭架酸辣汤



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.

素食

VEGETABLES

STIR-FRY ASPARAGUS

Water chestnuts

双笋马蹄爽

22.88

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

面和米饭

NOODLES & RICE

STIR- FRIED VEGTABLE NOODLES

Green chives, Chinese cabbage, bean sprout, Carrot, garlic

家乡素炒面

26.88

STIR-FRY CHICKEN NOODLES

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

鸡肉干烧乌冬面

28.88

SINGAPORE VERMICELLI

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

星洲炒米粉

33.88

BROCCOLI

西兰花

16.88

GAI LAN

芥蘭

16.88

BOK CHOY

奶白菜

16.88

“YANG ZHOU” FRIED RICE

Egg fried rice with shrimp, Chinese pork sausage, vegetables

扬州蛋炒饭

33.88

“MACAU” BEEF FRIED RICE

Beef Loin, Gai Lan root, Egg, Mixed Vegetables, X.O. Sauce

南亚牛肉炒饭

33.88

MIX VEGETABLE FRIED RICE

Carrots, green peas, broccoli, corn

什锦鲜蔬炒饭

26.88

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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
25.88

汤,羹 / SOUP

SZECHUAN HOT AND SOUR SOUP

四川酸辣汤
Seafood 18.88
Chicken 16.88
Vegan 14.88

SHRIMP WONTON SOUP

Seaweed, mushrooms & pan-fried egg yolk
古早味鲜虾云吞汤 18.88

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
25.88/4pcs

SCALLOPS “SHAO MAI”

Prawn, chicken with scallops
仙贝烧卖皇
26.88/4pcs

肉食佳肴 / BEEF & LAMB & CHICKEN

STIR-FRY BEEF

Rib eye, black pepper sauce
黑椒红酒牛仔粒
48.88

WOK FRIED SPICY CHICKEN

Capsicum, onion & chili bean sauce
香麻鸡片
35.88

MONGOLIAN LAMB CHOPS

Gai lan, Chinese spice pepper sauce
煎烹蒙古羊扒
56.88

SWEET & SOUR CHICKEN

Pineapple & capsicum
酸甜脆鸡柳
35.88

“KUNG BAO” CHICKEN

Cashew nuts & Szechuan dried chili
宫保雞丁
35.88

SIZZLING BEEF WAGYU

America Wagyu Beef, Chef’s Black Pepper Sauce, Shimeji Mushroom, Onion
铁板黑椒牛排
128.88

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.

SHRIMP

水煮海虾
46.88

CHICKEN

水煮鸡肉
35.88

RED SNAPER FISH FILLET

水煮鱼
56.88

CONCH

水煮海螺片
48.88

BEEF FILLET

水煮和牛柳
46.88

VEGETARIAN GF GLUTEN-FREE V VEGAN

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海鲜佳肴 / SEAFOOD

STEAMED TIGER PRAWN

3pcs Tiger prawns with Vermicelli in garlic Sauce,
Bok Choi, soya sauce
蒜蓉粉丝蒸虎蝦
46.88

“KUNG BAO” SHRIMP

Cashew nuts & Szechuan dried chili
宫保蝦球
46.88

STIR FRIED SPINY LOBSTER TAIL

Choice of sauce:
Black pepper
Garlic with butter
Sichuan chili bean sauce
Singapore Sauce (Garlic, Chili, ketchup, jalapeño)
爆炒龍蝦尾
78.88

SMOKED COD FILLET

Bok Choi, Chili Bean Sauce & Premium Soya, onion, Leek
烟熏鱈鱼
68.88

SWEET & SOUR WHOLE RED SNAPPER

Pineapple & Capsicum, Onion
咕嚕鱼
68.88

STIR FRIED PRAWNS

X.O. sauce, asparagus
XO 醬炒蝦球
46.88



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海鲜佳肴 / SEAFOOD

BAHAMIAN LOBSTERS

Known as spiny lobsters, are part of a family of over 45 species of achelate crustaceans. Bahamian Lobsters (Panulirus argus), are fished in the clean, clear tropical waters of the Bahamas from August 1st through March 31st.

Choose your style

Market price 市价

烹饪方法可选:

Garlic butter 蒜香黄油

Szechuan chili sauce 川香

Cantonese style, Ginger & Garlic 粵式姜葱炒

Singapore Sauce, Garlic & Chili 獅城蒜蓉辣醬炒

CONCH

Conch (pronounced “konk”) is a tropical marine mollusk found throughout the waters of The Bahamas. While there are many kinds of conch around the world, Queen conch is the most common in the region. The Queen conch is a soft-bodied edible sea snail with an external, spiral-shaped shell with a glossy pink or orange interior.

Choosing your cooking method

68.88 / piece

烹饪方法可选:

X.O. sauce stir fried XO 醬炒

XO Sauce is an iconic condiment hailing from Hong Kong, made from dried seafood (namely, dried shrimp and scallops, AKA “conpoy,” salty Jinhua ham, shallots, garlic, chili, and oil.

Szechuan chili sauce 川香

Cantonese style, poached 粵式白灼

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Lemon Grass Vanilla Cream Brulee

With Pistachio Breton, Berries

15.88

Mango & Passion Fruit Cheese Cake

With Graham Crackers, Mango Passion Fruit

Compote, Mango Kappa

15.88

Coconut Lime Cake Roll

*With Lime Infused White Chocolate Whipped
Ganache, Caramelized Coconut, Coconut Sauce*

15.88

Fruit Platter

Fresh Sliced Fruit

15.88



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