



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 hails from various regions across China, where they have honed their expertise in distinct culinary skills. Together, they aim to guide our guests on a delightful journey, exploring the diverse flavors of China one palate at a time.

Duck has been roasted in China since the Southern and Northen. A variation of roast duck was prepared for the Empreror 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!

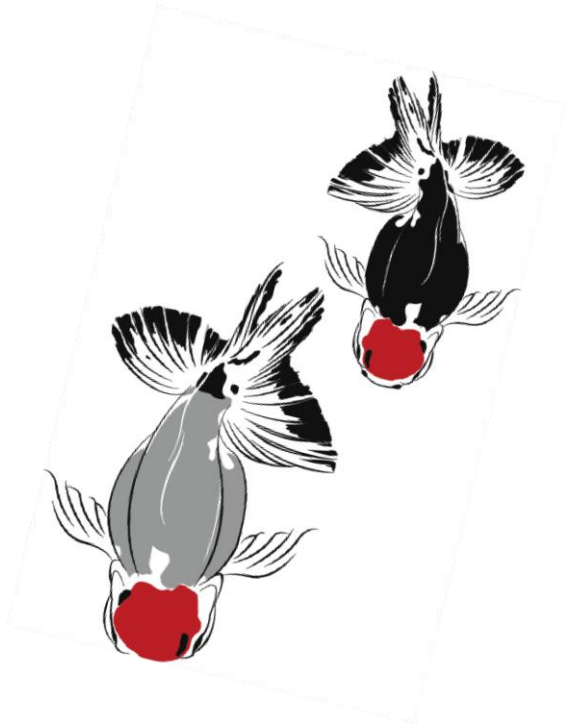
The duck goes through a rigorous preparation process, first the duck is thoroughly cleaned, air is pumped under the skin through the neck to separate the skin from the fat. The duck is then soaked in boiling water for a short while before it is hung up to dry with a fan constantly blowing air at it. 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

汤, 羹 / SOUP

SZECHUAN HOT AND SOUR SOUP
四川酸辣汤
Seafood 18.88
Chicken 16.88
Vegan 14.88

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

“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

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

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
烟熏鳕鱼
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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 GLUTEN-FREE

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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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