



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.

冷菜

APPETIZER & DIM SUM

“SHUANG BA” DIM SUM PLATTER

“Har Gau” prawn dumpling, scallop “shumai” crab dumpling & black pepper duck dumpling
双发點心拼

FRIED DIM SUM PLATTER

BBQ chicken pumpkin puff, seafood rainbow puff & sesame prawn toast
顺心炸點心拼

LETTUCE WRAPS  

Vegan based protein, stir fried vegetables & pine nut
豉味爆豆蔬

CRISPY VEGETABLE SPRING ROLL



香脆素春卷

PAN FRIED SHANGHAI CHICKEN POTSTICKER

上海雞鍋貼

CRISPY DUCK SALAD

Sakura leaf, pomelo, lotus & shallot
沙律香酥鴨

SMOKED BEEF SHORT RIBS

Charcoal grilled with Osmanthus flavor
桂花熏牛肋

“HONG KONG” STYLE CRISPY CALAMARI

Golden garlic and five spice salt
椒盐鲜鱿鱼

汤 / SOUP

SZECHUAN HOT AND SOUR SOUP

*Seafood
Chicken
Vegan*  
四川酸辣汤

SHRIMP WONTON SOUP

Seaweed & pan-fried egg yolk
古早味鲜虾云吞汤



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牛肉佳肴 / BEEF & LAMB

"SHUI ZHU NIU ROU"

Hot pot style sliced beef in spiced homemade chili oil

水煮牛肉

STIR-FRY BEEF

Rib eye, black pepper sauce

黑椒紅酒牛仔粒

MONGOLIAN LAMB CHOPS

煎烹蒙古羊扒



鸡肉佳肴 / POULTRY

CLAY POT CHICKEN

Chicken thighs, sweet basil

三杯龍庚雞煲

"KUNG BAO" CHICKEN

Cashew nuts & Szechuan dried chili

宮保雞丁

STIR FRY DUCK

Leeks & Shanghai bean sauce

京醬爆火鴨脯

猪肉類 / PORK

SWEET & SOUR PORK

Pineapple & capsicum

香菠咕嚕肉

CHARCOAL GRILLED PORK

Pork neck "char siu"

蜜炙叉燒腩

猪肉類 / CANTONESE BARBEQUE

PIPA DUCK

Special dipping sauce

古法琵琶挂爐燒肥鴨

ROASTED CRISPY CHICKEN

Half chicken, satay sauce

沙嗲汁吊燒脆皮雞

海鮮佳肴 / SEAFOOD

WOK FRIED WILD PRAWN

Homemade pickled chili & crispy golden garlic

剝椒蒜香海中蝦

STIR-FRIED TIGER PRAWN

Signature XO sauce & green asparagus

XO 醬海蝦

STIR-FRIED SPINY LOBSTER TAIL

Bean chili sauce, green chives

豉味炒龍蝦球

MP

STIR-FRIED COD FILLET

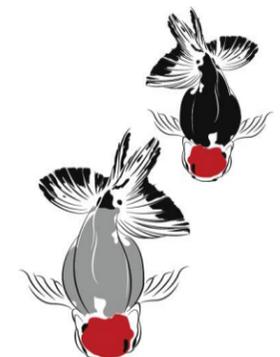
Szechuan pepper & sweet basil

三杯鱈魚球

STEAMED RED SNAPPER

Signature chili dressing & pickled Sichuan cabbage

金牌醬蒸紅鯛魚



 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

WOK-FRIED MUSHROOMS

Macadamia nut

山林野菌果

CLAY POT TOFU

Vegetables, chili bean sauce

豉椒山水豆腐煲

SEASONAL CHINESE VEGETABLES

Choice of oyster sauce, garlic or ginger

豉椒山水豆腐煲姜汁, 蒜茸

BROCCOLI

西兰花

KAI LAN

芥蘭

PAK CHOY

菜心



面和米饭 / NOODLES & RICE

SEAFOOD FRIED RICE

Shitake mushrooms & sliced black truffle

松露香菇海鲜炒饭

MIX VEGETABLE FRIED RICE 

什锦鲜蔬炒饭

CANTONESE STYLE BEEF NOODLES

Rice noodles, bean sprout & yellow chives

干炒牛河

STIR-FRY CHICKEN NOODLES

Udon noodles, chicken & signature XO sauce

鸡肉干烧乌冬面

烧味 / OUR SIGNATURE

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

CRISPY FRIED DUCK

Chinese five spice salt

HOT & SOUR DUCK SOUP

Mushrooms, braised duck bones



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