



FINE CHINESE CUISINE

SHUANG BA

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.





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

24.88



SZECHUAN HOT AND SOUR SOUP

Seafood	18.88
Chicken	16.88
Vegan 🝠 🔽	14.88
四川酸辣汤	

SHRIMP WONTON SOUP

Seaweed, mushrooms & pan-fried egg yolk

18.88 古早味鲜虾云吞汤



素食 / VEGETABLES **■ V**

STIR-FRY ASPARAGUS

Water chestnuts

双笋马蹄爽

20.88

WOK-FRIED MUSHROOMS

Macadamia nut

山林野菌果

22.88

GAILAN

西兰花

16.88

BROCCOLI

芥蘭

16.88

CLAY POT TOFU

Vegetables & chili bean sauce

豉椒山水豆腐煲

28.88

BOK CHOY

奶白菜

16.88



STIR- FRIED VEGTABLE NOODLES 💋 💟

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

家乡素炒面

24.88

STIR-FRY CHICKEN NOODLES

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

鸡肉干烧乌冬面

27.88

SINGAPORE VERMICELLI

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

星洲炒米粉

32.88

"YANG ZHOU" FRIED RICE

Egg fried rice with shrimp, Chinese pork sausage, vegetables

扬州蛋炒饭

32.88

"MACAU" BEEF FRIED RICE

Beef loin, "Gai Lan" root, egg, mixed vegetables

南亚牛肉炒饭

30.88

MIX VEGETABLE FRIED RICE 💋 💟

Carrots, green peas, broccoli, corn

什锦鲜蔬炒饭

24.88







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.

肉食佳肴 / BEEF & LAMB & CHICKEN

STIR-FRY BEEF

Rib eye, black pepper sauce

黑椒紅酒牛仔粒

48.88

MONGOLIAN LAMB CHOPS

Gai lan, Chinese spice pepper sauce

煎烹蒙古羊扒

52.88

WOK FRIED SPICY CHICKEN

Capsicum, onion & chili bean

SWEET & SOUR CHICKEN

sauce 香麻鸡片

32.88

Pineapple & capsicum

酸甜脆鸡柳

34.88

"KUNG BAO" CHICKEN

Cashew nuts & Szechuan dried chili

宫保雞丁

32.88



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.

BEEF FILLET 水煮和牛柳	CHICKEN 水煮鸡肉	RED SNAPER FISH FILLET 水煮鱼
42.88	32.88	56.88
CONCH 水煮海螺片	SHRIMP 水煮海虾	
48.88	45.88	



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

118.88 for whole

CRISPY FRIED DUCK

Chinese five spice salt

HOT & SOUR DUCK SOUP

Mushrooms, braised duck bones





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STIR FRIED TIGER PRAWN

Signature Xo Sauce & green asparagus XO 酱炒海虾球

46.88

"KUNG BAO" SHRIMP

Cashew nuts & Szechuan dried chili 宫保虾球

45.88

STIR FRIED SPINY LOBSTER TAIL

Choice of sauce: Black pepper Garlic with butter Sichuan chili bean sauce 爆炒龍蝦尾

78.88

COD FILLET

Honey soy sauce, pickled sliced lotus root, crispy pumpkin

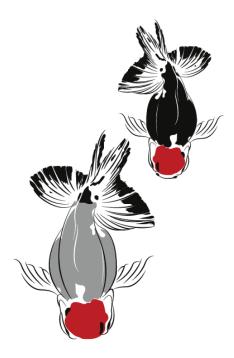
碳烤罗勒酱香鳕鱼

62.88

LIVE LOBSTER OR FISH

Steamed or wok fried

Market price



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SHANGHAI PORK DUMPLING

Pork, chicken broth, scallions, ginger 上海小笼包

21.88/3*pcs*

SHRIMP DUMPLING "XIAO JIAO"

Shrimp, water chestnut 传统虾饺

26.88/4*pcs*

Chicken and green chives

POTSTICKER

上海雞鍋貼

24.88/4*pcs*

PAN FRIED SHANGHAI CHICKEN

Prawn, chicken with scallops 仙贝烧卖皇

SCALLOPS "SHAO MAI"

26.88/4*pcs*

VEGETABLE "SHAO MAI" 💋 💟

Bamboo shoots, shitake mushroom, carrot, green cabbage 北方蔬菜烧麦

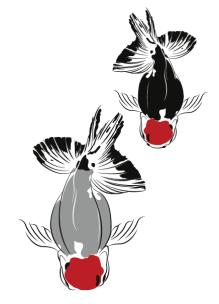
18.88/4*pcs*

CRISPY VEGETABLE SPRING ROLL 💋 🔽

Carrot, green chives, mushroom and glass noodles

香脆素春卷

18.88/4*pcs*









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