



CHINA MOOD
FINE ASIAN CUISINE



CHINA MOOD SIGNATURE MENU

招牌套餐

APPETIZER

Green mango, soft shell crab (S) (N)
Crispy shredded Shibake mushroom (V)
Duck spring roll (G)

SOUP

Hot and sour soup (H)

MAIN COURSE

Fried tiger prawn (H)
Tajima wagyu beef
Pan-fried lamb chop
Braised lobster noodles (G) (S)

DESSERT

Sweet surprise

RO 38.00 per person

Set menus are for minimum of 2 people



CHINA MOOD CLASSIC MENU

经典套餐

APPETIZER

China mood dim sum platter (G) (S)
(Shao mai, wild mushroom dumpling, lobster dumpling)

SOUP

Sweet corn soup with crab (S)

MAIN COURSE

Traditional Peking duck (G)
Wok-fried chilean sea bass (S)
Angus beef tenderloin
Sweet and sour chicken

DESSERT

Sweet surprise

RO 35.00 per person

Set menus are for minimum of 2 people



前 菜

APPETIZER

SOY FRAGRANT CHICKEN

Szechuan peppercorn dressing (N) (H)

5.00

HONEY GLAZED BARBECUED CHICKEN

Chicken thigh, honey, BBQ sauce (N)

6.00

HONG KONG STYLE ROASTED DUCK WRAPPED IN ROMAINE LETTUCE

Garden vegetables, roast duck

6.50

CRISPY SHREDDED SHITAKE MUSHROOM

Shitake mushroom, garlic and coriander (V)

7.50

TRADITIONAL HONG KONG BBQ PLATTER

Chicken, duck (N)

8.00

SPICY PRAWNS

Mango salsa, salmon roe (H) (S)

9.00

GREEN MANGO SOFT SHELL CRAB

Green mango salsa, soft shell crab (S) (N)

10.00

SOUP

湯

HOT AND SOUR SOUP

Chicken, egg, bean curd, shrimp (H) (S)

4.50

LOBSTER WONTON SOUP

Lobster, dried shrimp, black fungus (G) (S)

4.50

SWEET CORN SOUP WITH CRAB

Corn, Alaska king crab, egg (S)

5.00

PUMPKIN SEAFOOD SOUP

Pumpkin, Alaska king crab, shrimp, scallop, enoki (S)

5.00

DIM SUM

點心

- 4 PIECES PER PORTION -

CANTONESE HAR KOW

Shrimp, wheat starch wrapper, celery, sweet corn (G) (S)

4.50

CHICKEN AND SHRIMP SHAO MAI

Dried shrimp, chicken, shrimp (S)

4.50

WILD MUSHROOM DUMPLING

Wild mushroom, wheat starch wrapper (V) (G)

4.50

SEASON'S VEGETABLE SPRING ROLL

Season's vegetables (V) (H)

4.50

SCALLOP DUMPLING

Chicken, shrimp, scallop, tobiko (S)

6.50

PAN FRIED BEEF AND FOIE DUMPLING

Beef tenderloin, foie, water chest nut, coriander (G) (N)

7.00

CHINA MOOD DIM SUM PLATTER

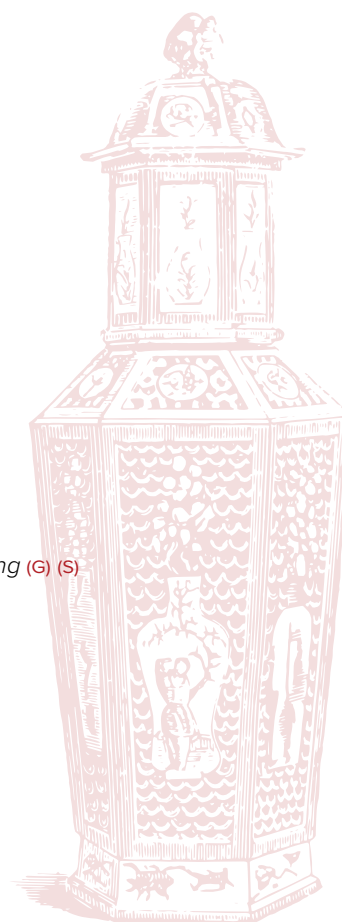
Shao mai, har kow, mushroom dumpling, lobster dumpling (G) (S)

9.50

CRISPY DUCK SPRING ROLL

Carrot, snow pea, crispy duck (G)

6.00





SEAFOOD & SHELLFISH

海鮮

FRIED TIGER PRAWNS
Skinless prawn, homemade sweet chilli sauce, chinese bun (H) (S)
7.00

SAUTEED KING PRAWNS
Szechuan red chilli and bean sauce (H) (S)
15.50

STEAMED PRAWNS, CANTONESE STYLE
Skinless prawn, fried garlic sauce, asparagus (S)
15.50

PAN SEARED SCALLOP WITH ASPARAGUS
Scallop, minced shrimp, shimeji (H) (S)
14.50

SZECHUAN HOT & SOUR CHILEAN SEABASS
Asparagus, eggplant, shimeji (G) (S)
23.00

WOK-FRIED CHILEAN SEA BASS
Light Soya (S)
23.00

WOK-FRIED LOBSTER
Ginger, spring onion (N) (S)
22.00

STEAMED LOBSTER
Ginger, spring onion (G) (S)
22.00





MEAT & POULTRY

肉类 • 禽类

TRADITIONAL BEIJING DUCK

Pancake, leek, cucumber and homemade duck sauce (G)

Whole: 40.00, Half: 23.00

CRISPY DUCK (HALF)

Pancake, leek, cucumber and homemade duck sauce (G)

19.00

SWEET AND SOUR CHICKEN

Fried chicken, pineapple, zucchini, bell pepper

14.50

PAN-FRIED LAMB CHOPS

Cumin dip lamb, mayonaïse

14.50

SLOW-COOK LAMB SHANK, SZECHUAN STYLE

Szechuan pepper, dried chilli, rock sugar (H)

23.00

ANGUS BEEF TENDERLOIN

Fried sliced beef, double spicy chilli and fermented bean

16.00

TAJIMA WAGYU BEEF

Fried beef, potato, black pepper sauce

34.00



VEGETARIAN

素食

STIR-FRIED SEASONAL VEGETABLES WITH GARLIC

Kaylan or choy sum (V)

6.50

PAK CHOY WITH GARLIC (V)

6.50

SAUTÉED WILD MUSHROOM WITH STRING BEANS

Wild mushroom, string beans (V) (G)

6.00

BRAISED EGGPLANT

Bean curd, black pepper sauce (V)

6.50

MAPO TOFU

Sliced tofu, chili, Szechwan pepper (V) (H)

9.00



RICE & NOODLES

主
食

FRIED RICE, YANGZHOU STYLE

Chicken, shrimp, egg, string bean, carrot, spring onion
2.50

FRIED RICE WITH VEGETABLE

Mushroom, string bean, carrot, lettuce (V)
2.50

FRIED RICE WITH SEAFOOD

Homemade XO sauce, egg
2.50

STIR-FRIED NOODLES

Bean sprout, green chive (V)
3.00

WOK-FRIED RICE NOODLES, HONG KONG STYLE

Sliced beef tenderloin, bean sprout, spring onion
4.50

BRAISED LOBSTER NOODLES

Shimeji, spring onion, Bok Choy, chicken stock (G) (S)
6.50



DESSERT

甜品

GREEN TEA CHEESE CAKE

Candied cherry, charcoal crumble (G (D))

5.00

5 SPICE CHOCOLATE MOUSSE

Salted peanut crunch, mandarin orange ice cream (G (D))

5.00

MANGO SAGO POMELO PUDDING

Passionfruit, mango, pomelo, blood orange

5.00

FRIED BANANA WITH HONEY AND VANILLA ICE CREAM (G (D))

5.00

TROPICAL FRUIT PLATTER

Coconut sorbet

4.00

SELECTION OF SORBET (2 SCOOPS)

Lychee

Lemon

Mango

Coconut

4.00

SELECTION OF ICE CREAM (2 SCOOPS) (D)

Mandarin

Chocolate

Strawberry

Taro root

4.00



