

# STARTERS

<b>YUSHENG SALMON (G)</b> papaya, sesame seeds, Szechuan flavours 410 Cal	<b>198 SAR</b>	<b>CHICKEN MÀ QIU (G,D,S)</b> chicken XO, oyster sauce, orange seasoning 369 Cal	<b>50 SAR</b>	<b>SMOKED CORN CHICKEN (G)</b> caramelized chicken, soy bean paste, spring onion 360 Cal	<b>94 SAR</b>
<b>TUNA NEW STYLE SPRING ROLL (G,D,N,S)</b> cucumber, orange, smoke, Chinese vinegar, chili 880 Cal	<b>120 SAR</b>	<b>MANGO PRAWN (G,D,S)</b> mango, toasted bread, horseradish creamy dressing 620 Cal	<b>143 SAR</b>	<b>CHICKEN LETTUCE WRAP (G,D,S)</b> mushroom, mixed vegetables, baby lettuce 260 Cal	<b>94 SAR</b>
<b>SESAME PRAWN TOAST (G,D,N,S)</b> bread, sesame seeds, hoisin sauce 200 Cal	<b>94 SAR</b>	<b>BAKED SMOKED ANGUS BUN (G,D,S)</b> smoked short rib, spicy creamy sauce, chili, spring onion 932 Cal	<b>55 SAR</b>	<b>BAKED SCALLOPS (G,D,S)</b> glass noodles, butter garlic and chili sauce 437 Cal	<b>145 SAR</b>
<b>PEKING DUCK BITE (S)</b> dates, caviar, dark chocolate 996 Cal	<b>298 SAR</b>	<b>CRISPY CALAMARI (G,D)</b> spring onions, red chili, sesame oil 232 Cal	<b>176 SAR</b>		

# SOUPS

<b>SZECHUAN HOT AND SOUR SOUP (G,D,S)</b> shrimp, chicken, tofu, Chinese black mushroom 240 Cal	<b>83 SAR</b>
<b>SWEET CORN SOUP (D)</b> chicken, egg white, chicken broth 230 Cal	<b>72 SAR</b>



# SALADS

<b>CANTONESE DUCK SALAD (G,D,N,S)</b> citrusy sesame dressing, pomegranate 302 Cal	<b>120 SAR</b>
<b>CRISPY SEAWEED (V) (N)</b> seaweed, cashew nuts 270 Cal	<b>66 SAR</b>
<b>LOBSTER SALAD (D,N,S)</b> pecan nuts, mixed greens, citrus salad 450 Cal	<b>180 SAR</b>

# DIM SUM

<b>WAGYU "SHEN JING" BUN (G,D,S)</b> crispy duck skin, quail egg, spicy topping, mint 595 Cal	<b>95 SAR</b>	<b>BAKED SHORT RIB PUFF (G,D,S)</b> braised short rib, black pepper, smoked creamy topping 941 Cal	<b>75 SAR</b>	<b>VEGETABLE SPRING ROLL (V) (G,D)</b> cabbage, snow pea, Chinese black mushroom, turnip, glass noodles 190 Cal	<b>66 SAR</b>
<b>CRYSTAL SHRIMP (D,S)</b> Chinese water chestnut, carrot 300 Cal	<b>55 SAR</b>	<b>XIAO LONG BAO (G,D,S)</b> Guang Zhou style chicken dumpling, light spicy sauce 201 Cal	<b>68 SAR</b>	<b>BLACK TRUFFLE DUMPLING (V) (D)</b> potato, Chinese forest mushroom, coriander 190 Cal	<b>50 SAR</b>
<b>SĀNWĒN YÚ CAVIAR SŪ (G,D,S)</b> caviar, orange, mandarin Toki sauce 763 Cal	<b>105 SAR</b>	<b>FOIE GRAS ROASTED DUCK SU (G,D,S)</b> sesame, mango, coriander, XO orange 330 Cal	<b>92 SAR</b>	<b>"CHAR SIU" LOTUS SU (G,D,S)</b> roasted chicken, citrus mango dip 858 Cal	<b>58 SAR</b>
<b>SZECHUAN SUI MAI (G,D,S)</b> chicken, shrimp, soybean, chili, Chinese mushroom, spring onion 160 Cal	<b>50 SAR</b>	<b>WAGYU "XIAO BAO ZI" (G,D,S)</b> garlic soy, Chinese vinegar, chili 264 Cal	<b>110 SAR</b>		

# FROM THE DUCK ROASTRY

<b>SZECHUAN CRISPY DUCK (G,D,S)</b> spring onion, cucumber, homemade pancake, plum relish 590 Cal	<b>253 SAR</b>	<b>TOKI PEKING DUCK (G,D,S)</b> selection of classic and non-classic garnishes 2152 Cal	<b>420 SAR</b>	<b>TOKI STYLE TOMAHAWK (G,D,S)</b> duck oven roasted, Chinese crushed potatoes, black pepper sauce 2671 Cal	<b>720 SAR</b>
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# FROM THE LAND

<b>SWEET AND SOUR CHICKEN (G,D)</b> chicken, pineapple, bell peppers, sweet and sour sauce 430 Cal	<b>154 SAR</b>
<b>BLACK PEPPER WAGYU TENDERLOIN (G,D,S)</b> Wagyu beef, onion, garlic, black pepper sauce 590 Cal	<b>473 SAR</b>
<b>BLACK BEAN ANGUS (G,S)</b> beef, mushroom, green capsicum, black bean sauce 430 Cal	<b>242 SAR</b>
<b>KUNG PAO CHICKEN (G,D,N)</b> chicken, cashew nuts, dried chili, black vinegar 490 Cal	<b>154 SAR</b>
<b>CRISPY SZECHUAN ANGUS BEEF</b> chili, spring onion, Szechuan glaze 780 Cal	<b>242 SAR</b>

# FROM THE SEA

<b>CANTONESE STYLE SEABASS (G,D,S)</b> whole seabass, ginger, spring onion, leek, superior soy 208 Cal	<b>320 SAR</b>
<b>CANTONESE STEAMED NAJEL (G,D,S)</b> Cantonese style najel, ginger fillet, superior soy 244 Cal	<b>220 SAR</b>
<b>HONEY BLACK PEPPER LOBSTER (G,D,S)</b> mushroom, celery, carrot, honey black pepper sauce 100 Cal	<b>750 SAR</b>
<b>CHILI TIGER PRAWN (D,S)</b> Chinese water chestnut, black mushroom, chili 455 Cal	<b>198 SAR</b>
<b>SESAME GLAZED SALMON (G,D,S)</b> honey, oyster sauce, broccoli, leeks, sesame 202 Cal	<b>180 SAR</b>

# RICE, NOODLES & VEGETABLES

<b>VEGETABLE FRIED RICE (V) (G,D)</b> mixed vegetables, edamame 220 Cal	<b>50 SAR</b>
<b>BRAISED SHORT RIB NOODLES (G,D,S)</b> spiced honey short rib, roasted vegetables, braised Chinese sauce 919 Cal	<b>220 SAR</b>
<b>VEGETABLE NOODLES (V) (G,D,S)</b> Chinese cabbage, carrot, onion, soy 167 Cal	<b>66 SAR</b>
<b>RICE NOODLES (G,D)</b> prawns, chicken, cabbage, carrots, onions, green pepper, red chili, oyster sauce 116 Cal	<b>90 SAR</b>
<b>BROCCOLI WITH PINE NUTS (V) (D,N)</b> broccoli, broccoli leaves, pine nuts, goji berry, garlic 362 Cal	<b>118 SAR</b>
<b>CANTONESE SPINACH (V) (D)</b> spinach, fresh mushrooms, carrot, garlic 127 Cal	<b>80 SAR</b>