

SPECIAL OF THE MONTH

PAPAYA CHICKEN SALAD

carrot, papaya sauce
(G, E, SF) 1100 Cal

¥ 98

DIM SUM

WAGYU “SHEN JING” BUN

crispy duck skin, quail egg, spicy topping, mint
(D, E, SY, G, SE) 595 Cal

¥ 95

CRYSTAL SHRIMP

Chinese water chestnut, carrot
(SY, G, SF, SE) 300 Cal

¥ 55

BLACK COD DUMPLING

caviar
(F, SY, G) 150 Cal

¥ 118

SZECHUAN SUI MAI

chicken, shrimp, soybean, chili, Chinese mushroom,
spring onion
(D, E, SY, G, SF, SE) 160 Cal

¥ 50

BAKED SHORT RIB PUFF

braised short rib, black pepper, smoked
creamy topping
(D, E, SY, G, SF, SE, MO) 941 Cal

¥ 75

XIAO LONG BAO

Guang Zhou style chicken dumpling, light
spicy sauce
(D, E, SY, G, SF, SE) 330 Cal

¥ 68

FOIE GRAS ROASTED DUCK SU

sesame, mango, coriander, XO orange
(D, E, SY, G, SF, SE) 330 Cal

¥ 92

WAGYU “XIAO BAO ZI”

garlic soy, Chinese vinegar, chili
(D, E, SY, G, SF, SE) 264 Cal

¥ 110

VEGETABLE SPRING ROLL

cabbage, snow pea, Chinese black mushroom,
turnip, glass noodles
(D, SY, G, SF, SE) 190 Cal

¥ 66

BLACK TRUFFLE DUMPLING

potato, Chinese forest mushroom, coriander
(SY, G) 190 Cal

¥ 50

CRYSTRAL ASPARAGUS BUN

asparagus, king mushroom
(D, SY, G) 120 Cal

¥ 60

STARTERS

YUSHENG SALMON 港 198
papaya, sesame seeds, Szechuan
flavours
(SY, G, F, SF, SE, MD) 410 Cal

TUNA NEW STYLE SPRING ROLL 港 120
cucumber, orange, smoke, Chinese
vinegar, chili
(N, D, E, SY, G, F, SF, SE, MO) 880 Cal

SESAME PRAWN TOAST 港 94
bread, sesame seeds, hoisin sauce
(D, E, SY, G, SF, SE) 200 Cal

SALT & PEPPER TIGER PRAWNS 港 130
stir fry crispy tiger prawns with dry chili,
spring onion and Chinese spices
(P, D, E, SF, SE) 758 Cal

NEW STYLE CRISPY BEEF 港 188
chilli, spring onion
(G, SY, E) 735 Cal

MANGO PRAWN 港 143
mango, toasted bread, horseradish
creamy dressing
(D, E, G, SF, MD) 620 Cal

BAKED SMOKED ANGUS BUN 港 55
smoked short rib, spicy creamy sauce,
chili, spring onion
(D, E, SY, G, SF) 932 Cal

SMOKED CORN CHICKEN 港 94
caramelized chicken, soy bean
paste, spring onion
(E, SY, G, SE) 360 Cal

CHICKEN LETTUCE WRAP 港 94
mushroom, mixed vegetables,
baby lettuce
(SY, G, SF, SE) 260 Cal

BAKED SCALLOPS 港 145
glass noodles, butter garlic and
chili sauce
(D, SY, G, SF, SE) 437 Cal

CRISPY CALAMARI 港 176
spring onions, red chili, sesame oil
(D, E, G, SE, MO) 232 Cal

SOUPS

SZECHUAN HOT AND SOUR SOUP 港 83
shrimp, chicken, tofu, Chinese
black mushroom
(E, SY, G, SF) 240 Cal

SWEET CORN SOUP 港 72
chicken, egg white, chicken broth
(E) 230 Cal



SALADS

CANTONESE DUCK SALAD 港 120
citrusy sesame dressing,
pomegranate
(P, N, E, SY, G, SF, SE) 302 Cal

CRISPY SEAWEED 港 66
seaweed, cashew nuts
(N) 270 Cal

LOBSTER SALAD 港 180
pecan nuts, mixed greens, citrus salad
(N, D, E, SY, G, SF, SE) 450 Cal

FROM THE DUCK ROASTRY

SZECHUAN CRISPY DUCK 港 253
spring onion, cucumber, homemade
pancake, plum relish
(SY, G, SF, SE) 590 Cal

TOKI PEKING DUCK 港 420
selection of classic and non-classic
garnishes
(D, SY, G, SF, SE) 2152 Cal

TOKI STYLE TOMAHAWK 港 720
duck oven roasted, Chinese crushed
potatoes, black pepper sauce
(D, SY, G, F, SF, SE) 2671 Cal

FROM THE LAND

SWEET AND SOUR CHICKEN 港 154
chicken, pineapple, bell peppers,
sweet and sour sauce
(E, G, F) 430 Cal

**BLACK PEPPER WAGYU
TENDERLOIN** 港 473
Wagyu beef, onion, garlic, black
pepper sauce
(D, SY, G, F, SF) 590 Cal

BLACK BEAN ANGUS 港 242
beef, mushroom, green capsicum,
black bean sauce
(E, SY, G, SF, SE) 430 Cal

KUNG PAO CHICKEN 港 154
chicken, cashew nuts, dried chili,
black vinegar
(N, E, SY, G, SE) 490 Cal

BRAISED BEEF RIBS 港 254
king mushroom, white radish
(SY, G, SF) 780 Cal

CRISPY SZECHUAN ANGUS BEEF 港 242
chili, spring onion, Szechuan glaze
(N, E, SY, G, F, SE) 780 Cal

FROM THE SEA

CANTONESE STYLE SEABASS 港 320
whole seabass, ginger, spring onion,
leek, superior soy
(SY, G, F, SF) 208 Cal

CANTONESE STEAMED NAJEL 港 220
Cantonese style najel, ginger fillet,
superior soy
(E, SY, G, F, SF) 244 Cal

HONEY BLACK PEPPER LOBSTER 港 750
mushroom, celery, carrot, honey black
pepper sauce
(D, E, SY, G, F, SF, SE, C) 100 Cal

CHILI TIGER PRAWN 港 198
Chinese water chestnut, black
mushroom, chili
(D, SF) 455 Cal

SESAME GLAZED SALMON 港 180
honey, oyster sauce, broccoli,
leeks, sesame
(D, SY, G, F, SF, SE) 202 Cal

RICE, NOODLES & VEGETABLES

VEGETABLE FRIED RICE 港 50
mixed vegetables, edamame
Add Truffle 港+30
(D, SY, G, SE) 220 Cal

BRAISED SHORT RIB NOODLES 港 220
spiced honey short rib, roasted
vegetables, braised Chinese sauce
(E, SY, G, F, SF, SE) 919 Cal

VEGETABLE NOODLES 港 66
Chinese cabbage, carrot, onion, soy
(E, SY, G, F, SF, SE) 167 Cal

RICE NOODLES 港 90
prawns, chicken, cabbage, carrots,
onions, green pepper, red chili, oyster sauce
(E, SY, G, F, SF, SE) 116 Cal

BROCCOLI WITH PINE NUTS 港 118
broccoli, broccoli leaves, pine nuts,
goji berry, garlic
(N) 362 Cal

CANTONESE SPINACH 港 80
spinach, fresh mushrooms, carrot, garlic
127 Cal

SIGNATURE MOCKTAILS

JADE FIZZ cucumber, apple, passion fruit, yuzu 175 Cal	฿ 55
HIBISCUS MARTINI hibiscus ice tea, raspberry , cinnamon, rose 392 Cal	฿ 55
PANDA lychee,ginger, orange, vanilla 280 Cal	฿ 55
PINK LADY fresh raspberry, yuzu, ginger 111 Cal	฿ 55
PASSIONFRUIT MOJITO lime, passion fruit, mint, soda 250 Cal	฿ 55
RASPBERRY MOJITO lime, fresh raspberry, mint,soda 235 Cal	฿ 55
CLASSIC MOJITO lime, mint, soda 149 Cal	฿ 55
WHITE ISLAND coconut, yuzu, fresh pineapple juice 333 Cal	฿ 55
DRAGON SOUR fresh pineapple juice,lime ,coconut, yuzu, ginger ale 235 Cal	฿ 55

TEA INFUSION

FLOWERING TEA naturally low in caffeine and overflowing with antioxidants, our soothing blend of jasmine, lavender, amaranth & green tea	฿ 28
MALTY TEASER milk oolong, roast cocoa based english breakfast tea with a nutty, supple sweet aroma	฿ 28
MANGO MOHALABIA creamy & mango blend combined with milk oolong toasted rice, hibiscus & rose petals creating a naturally sweeten tea	฿ 28
CHAMOMILE a soft & soothing herbal classic, rich chamomile flowers boast an aromatic golden tea	฿ 28
JASMINE TEA this blend combines delicate white peony tea leaves with aromatic jasmine blossoms. Together, they produce a sweet & floral shimmering gold undertone	฿ 28
EARL GREY highly sophisticated tea made from an exceptional mix of high-altitude Ceylon black tea, bergamot oil, citrusy fruit & flowers	฿ 28
ENGLISH BREAKFAST traditional English Breakfast tea, with a strong, full bodied aroma	฿ 28

All our items may contain traces of: Peanuts (P) - Tree nuts (N) - Dairy (D) - Eggs (E)
Soy (SY) - Gluten (G) - Fish (F) - Shellfish (SF) - Sesame (SE) - Sulfites (SL)
Mustard (MD) - Mollusks (MO) - Celery (C) - Lupin (L) - Vegetarian (V) - Spicy (S).
Please ask for more details regarding any item.
Adults need an average of 2,000 calories per day. Children aged 4–13 years require
1,200–1,500 calories per day. Individual calorie needs may vary.

ALL PRICES ARE VAT INCLUSIVE