

# SPECIAL OF THE MONTH

## PAN FRIED NAJEL

Szechuan Sauce, Papaya  
(SF, SE, E) 250 Cal

¥ 178

## DIM SUM

### WAGYU “SHEN JING” BUN 🍴

crispy duck skin, quail egg, spicy topping, mint  
(D, E, SY, G, SE) 595 Cal 🚶 155

¥ 95

### CRYSTAL SHRIMP

Chinese water chestnut, carrot  
(SY, G, SF, SE) 300 Cal 🚶 78

¥ 55

### BLACK COD DUMPLING

caviar  
(F, SY, G) 150 Cal 🚶 39

¥ 118

### SZECHUAN SUI MAI

chicken, shrimp, soybean, chili, Chinese mushroom,  
spring onion  
(D, E, SY, G, SF, SE) 160 Cal 🚶 42

¥ 50

### BAKED SHORT RIB PUFF

braised short rib, black pepper, smoked  
creamy topping  
(D, E, SY, G, SF, SE, MO) 941 Cal 🚶 244

¥ 75

### XIAO LONG BAO

Guang Zhou style chicken dumpling, light  
spicy sauce  
(D, E, SY, G, SF, SE) 330 Cal 🚶 86

¥ 68

### FOIE GRAS ROASTED DUCK SU

sesame, mango, coriander, XO orange  
(D, E, SY, G, SF, SE) 330 Cal 🚶 86

¥ 92

### WAGYU “XIAO BAO ZI”

garlic soy, Chinese vinegar, chili  
(D, E, SY, G, SF, SE) 264 Cal 🚶 69

¥ 110

### VEGETABLE SPRING ROLL 🍴

cabbage, snow pea, Chinese black mushroom,  
turnip, glass noodles  
(D, SY, G, SF, SE) 190 Cal 🚶 49

¥ 66

### BLACK TRUFFLE DUMPLING 🍴

potato, Chinese forest mushroom, coriander  
(SY, G) 190 Cal 🚶 49

¥ 50

### CRYSTAL ASPARAGUS BUN 🍴

asparagus, king mushroom  
(D, SY, G) 120 Cal 🚶 31

¥ 60

# STARTERS

**YUSHENG SALMON** 港 198  
papaya, sesame seeds, Szechuan  
flavours  
(SY, G, F, SF, SE, MD) 410 Cal 人 106

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

**SESAME PRAWN TOAST** 港 94  
bread, sesame seeds, hoisin sauce  
(D, E, SY, G, SF, SE) 200 Cal 人 52

**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 人 197

**NEW STYLE CRISPY BEEF** 港 188  
chilli, spring onion  
(G, SY, E) 735 Cal 人 191

**MANGO PRAWN** 港 143  
mango, toasted bread, horseradish  
creamy dressing  
(D, E, G, SF, MD) 620 Cal 人 161

**BAKED SMOKED ANGUS BUN** 港 55  
smoked short rib, spicy creamy sauce,  
chili, spring onion  
(D, E, SY, G, SF) 932 Cal 人 242

**BANG BANG CHICKEN** 港 72  
Bang Bang Sauce, Pandan Cream,  
Pineapple Aioli  
(G, SY, SE, N, D, E) 720 Cal 人 187

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

**CHICKEN LETTUCE WRAP** 港 94  
mushroom, mixed vegetables,  
baby lettuce  
(SY, G, SF, SE) 260 Cal 人 68

**BAKED SCALLOPS** 港 145  
glass noodles, butter garlic and  
chili sauce  
(D, SY, G, SF, SE) 437 Cal 人 114

**CRISPY CALAMARI** 港 176  
spring onions, red chili, sesame oil  
(D, E, G, SE, MO) 232 Cal 人 60

## SOUPS

**SZECHUAN HOT AND SOUR SOUP** 港 83  
shrimp, chicken, tofu, Chinese  
black mushroom  
(E, SY, G, SF) 240 Cal 人 62

**SWEET CORN SOUP** 港 72  
chicken, egg white, chicken broth  
(E) 230 Cal 人 60



## SALADS

**CANTONESE DUCK SALAD** 港 120  
citrusy sesame dressing,  
pomegranate  
(P, N, E, SY, G, SF, SE) 302 Cal 人 78

**CRISPY SEAWEED** 港 66  
seaweed, cashew nuts  
(N) 270 Cal 人 70

**LOBSTER SALAD** 港 180  
pecan nuts, mixed greens, citrus salad  
(N, D, E, SY, G, SF, SE) 450 Cal 人 117

## FROM THE DUCK ROASTRY

**SZECHUAN CRISPY DUCK** 港 253  
spring onion, cucumber, homemade  
pancake, plum relish  
(SY, G, SF, SE) 590 Cal 人 153

**TOKI PEKING DUCK** 港 420  
selection of classic and non-classic  
garnishes  
(D, SY, G, SF, SE) 2152 Cal 人 559

**TOKI STYLE TOMAHAWK** 港 720  
duck oven roasted, Chinese crushed  
potatoes, black pepper sauce  
(D, SY, G, F, SF, SE) 2671 Cal 人 694

## FROM THE LAND

**SWEET AND SOUR CHICKEN** 港 154  
chicken, pineapple, bell peppers,  
sweet and sour sauce  
(E, G, F) 430 Cal 人 112

**BLACK PEPPER WAGYU  
TENDERLOIN** 港 473  
Wagyu beef, onion, garlic, black  
pepper sauce  
(D, SY, G, F, SF) 590 Cal 人 153

**BLACK BEAN ANGUS** 港 242  
beef, mushroom, green capsicum,  
black bean sauce  
(E, SY, G, SF, SE) 430 Cal 人 112

**KUNG PAO CHICKEN** 港 154  
chicken, cashew nuts, dried chili,  
black vinegar  
(N, E, SY, G, SE) 490 Cal 人 127

**BRAISED BEEF RIBS** 港 254  
king mushroom, white radish  
(SY, G, SF) 780 Cal 人 203

**CRISPY SZECHUAN ANGUS BEEF** 港 242  
chili, spring onion, Szechuan glaze  
(N, E, SY, G, F, SE) 780 Cal 人 203

## FROM THE SEA

**CANTONESE STYLE SEABASS** 港 320  
whole seabass, ginger, spring onion,  
leek, superior soy  
(SY, G, F, SF) 208 Cal 人 54

**CANTONESE STEAMED NAJEL** 港 220  
Cantonese style najel, ginger fillet,  
superior soy  
(E, SY, G, F, SF) 244 Cal 人 63

**HONEY BLACK PEPPER LOBSTER** 港 750  
mushroom, celery, carrot, honey black  
pepper sauce  
(D, E, SY, G, F, SF, SE, C) 26 Cal 人 26

**CHILI TIGER PRAWN** 港 198  
Chinese water chestnut, black  
mushroom, chili  
(D, SF) 455 Cal 人 118

**SESAME GLAZED SALMON** 港 180  
honey, oyster sauce, broccoli,  
leeks, sesame  
(D, SY, G, F, SF, SE) 202 Cal 人 52

## RICE, NOODLES & VEGETABLES

**VEGETABLE FRIED RICE** 港 50  
mixed vegetables, edamame  
Add Truffle 港 +30  
(D, SY, G, SE) 220 Cal 人 57

**BRAISED SHORT RIB NOODLES** 港 220  
spiced honey short rib, roasted  
vegetables, braised Chinese sauce  
(E, SY, G, F, SF, SE) 919 Cal 人 239

**VEGETABLE NOODLES** 港 66  
Chinese cabbage, carrot, onion, soy  
(E, SY, G, F, SF, SE) 167 Cal 人 43

**RICE NOODLES** 港 90  
prawns, chicken, cabbage, carrots,  
onions, green pepper, red chili, oyster sauce  
(E, SY, G, F, SF, SE) 116 Cal 人 30

**BROCCOLI WITH PINE NUTS** 港 118  
broccoli, broccoli leaves, pine nuts,  
goji berry, garlic  
(N) 362 Cal 人 94

**CANTONESE SPINACH** 港 80  
spinach, fresh mushrooms, carrot, garlic  
127 Cal 人 33

# SIGNATURE MOCKTAILS

|                                                                                                                                                                               |             |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>JADE FIZZ</b><br>cucumber, apple, passion fruit, yuzu<br>175 Cal  45                      | <b>฿ 55</b> |
| <b>HIBISCUS MARTINI</b><br>hibiscus ice tea, raspberry , cinnamon, rose<br>392 Cal  102      | <b>฿ 55</b> |
| <b>PANDA</b><br>lychee, ginger, orange, vanilla<br>280 Cal  73 Min                           | <b>฿ 55</b> |
| <b>PINK LADY</b><br>fresh raspberry, yuzu, ginger<br>111 Cal  29                             | <b>฿ 55</b> |
| <b>PASSIONFRUIT MOJITO</b><br>lime, passion fruit, mint, soda<br>250 Cal  65                 | <b>฿ 55</b> |
| <b>RASPBERRY MOJITO</b><br>lime, fresh raspberry, mint,soda<br>235 Cal  61                   | <b>฿ 55</b> |
| <b>CLASSIC MOJITO</b><br>lime, mint, soda<br>149 Cal  39                                   | <b>฿ 55</b> |
| <b>WHITE ISLAND</b><br>coconut, yuzu, fresh pineapple juice<br>333 Cal  86                 | <b>฿ 55</b> |
| <b>DRAGON SOUR</b><br>fresh pineapple juice,lime ,coconut, yuzu, ginger ale<br>235 Cal  61 | <b>฿ 55</b> |

# TEA INFUSION

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

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) - Mustard (MD) -  
Mollusks (MO) - Celery (C) - Lupin (L) - Vegetarian (V) - Spicy (S).

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.

An individual's salt intake should not exceed 5 grams per day, which is  
equivalent to 2000 mg of sodium.



Minutes to burn calories



High Sodium content

ALL PRICES ARE VAT INCLUSIVE