

# SPECIAL OF THE MONTH

**KAFFIR LOBSTER DUMPLING**  
Lobster, Prawn, Kaffir, Spinach  
(SE, SF) 180 Cal

¥ 128

## 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

<b>YUSHENG SALMON</b> papaya, sesame seeds, Szechuan flavours (SY, G, F, SF, SE, MD) 410 Cal 🚶 106	¥198	<b>NEW STYLE CRISPY BEEF</b> chilli, spring onion (G, SY, E) 735 Cal 🚶 191	¥188	<b>SMOKED CORN CHICKEN</b> caramelized chicken, soy bean paste, spring onion (E, SY, G, SE) 360 Cal 🚶 94	¥94
<b>TUNA NEW STYLE SPRING ROLL</b> cucumber, orange, smoke, Chinese vinegar, chili (N, D, E, SY, G, F, SF, SE, MO) 880 Cal 🚶 880	¥120	<b>MANGO PRAWN</b> mango, toasted bread, horseradish creamy dressing (D, E, G, SF, MD) 620 Cal 🚶 161	¥143	<b>CHICKEN LETTUCE WRAP</b> mushroom, mixed vegetables, baby lettuce (SY, G, SF, SE) 260 Cal 🚶 68	¥94
<b>SESAME PRAWN TOAST</b> bread, sesame seeds, hoisin sauce (D, E, SY, G, SF, SE) 200 Cal 🚶 52	¥94	<b>BAKED SMOKED ANGUS BUN</b> smoked short rib, spicy creamy sauce, chili, spring onion (D, E, SY, G, SF) 932 Cal 🚶 242	¥55	<b>BAKED SCALLOPS</b> glass noodles, butter garlic and chili sauce (D, SY, G, SF, SE) 437 Cal 🚶 114	¥145
<b>SALT &amp; PEPPER TIGER PRAWNS</b> stir fry crispy tiger prawns with dry chili, spring onion and Chinese spices (P, D, E, SF, SE) 758 Cal 🚶 197	¥130	<b>BANG BANG CHICKEN</b> Bang Bang Sauce, Pandan Cream, Pineapple Aioli (G, SY, SE, N, D, E) 720 Cal 🚶 187	¥72	<b>CRISPY CALAMARI</b> 🍴 spring onions, red chili, sesame oil (D, E, G, SE, MO) 232 Cal 🚶 60	¥176

## SOUPS

<b>SZECHUAN HOT AND SOUR SOUP</b> 🍴	¥83
shrimp, chicken, tofu, Chinese black mushroom (E, SY, G, SF) 240 Cal 🚶 62	
<b>SWEET CORN SOUP</b>	¥72
chicken, egg white, chicken broth (E) 230 Cal 🚶 60	



## SALADS

<b>CANTONESE DUCK SALAD</b> 🍴	¥120
citrusy sesame dressing, pomegranate (P, N, E, SY, G, SF, SE) 302 Cal 🚶 78	
<b>CRISPY SEAWEED</b>	¥66
seaweed, cashew nuts (N) 270 Cal 🚶 70	
<b>LOBSTER SALAD</b>	¥180
pecan nuts, mixed greens, citrus salad (N, D, E, SY, G, SF, SE) 450 Cal 🚶 117	

## FROM THE DUCK ROASTRY

<b>SZECHUAN CRISPY DUCK</b>	¥253	<b>TOKI PEKING DUCK</b> 🍴	¥420	<b>TOKI STYLE TOMAHAWK</b> 🍴	¥720
spring onion, cucumber, homemade pancake, plum relish (SY, G, SF, SE) 590 Cal 🚶 153		selection of classic and non-classic garnishes (D, SY, G, SF, SE) 2152 Cal 🚶 559		duck oven roasted, Chinese crushed potatoes, black pepper sauce (D, SY, G, F, SF, SE) 2671 Cal 🚶 694	

## FROM THE LAND

<b>SWEET AND SOUR CHICKEN</b>	¥154
chicken, pineapple, bell peppers, sweet and sour sauce (E, G, F) 430 Cal 🚶 112	
<b>BLACK PEPPER WAGYU TENDERLOIN</b>	¥473
Wagyu beef, onion, garlic, black pepper sauce (D, SY, G, F, SF) 590 Cal 🚶 153	
<b>BLACK BEAN ANGUS</b> 🍴	¥242
beef, mushroom, green capsicum, black bean sauce (E, SY, G, SF, SE) 430 Cal 🚶 112	
<b>KUNG PAO CHICKEN</b>	¥154
chicken, cashew nuts, dried chili, black vinegar (N, E, SY, G, SE) 490 Cal 🚶 127	
<b>BRAISED BEEF RIBS</b>	¥254
king mushroom, white radish (SY, G, SF) 780 Cal 🚶 203	
<b>CRISPY SZECHUAN ANGUS BEEF</b>	¥242
chili, spring onion, Szechuan glaze (N, E, SY, G, F, SE) 780 Cal 🚶 203	

## FROM THE SEA

<b>CANTONESE STYLE SEABASS</b> 🍴	¥320
whole seabass, ginger, spring onion, leek, superior soy (SY, G, F, SF) 208 Cal 🚶 54	
<b>CANTONESE STEAMED NAJEL</b>	¥220
Cantonese style najel, ginger fillet, superior soy (E, SY, G, F, SF) 244 Cal 🚶 63	
<b>HONEY BLACK PEPPER LOBSTER</b>	¥750
mushroom, celery, carrot, honey black pepper sauce (D, E, SY, G, F, SF, SE, C) 26 Cal 🚶 26	
<b>CHILI TIGER PRAWN</b>	¥198
Chinese water chestnut, black mushroom, chili (D, SF) 455 Cal 🚶 118	
<b>SESAME GLAZED SALMON</b>	¥180
honey, oyster sauce, asparagus, leeks, sesame (D, SY, G, F, SF, SE) 202 Cal 🚶 52	

## RICE, NOODLES & VEGETABLES

<b>VEGETABLE FRIED RICE</b>	¥50
mixed vegetables, edamame <i>Add Truffle</i> ¥+30 (D, SY, G, SE) 220 Cal 🚶 57	
<b>BRAISED SHORT RIB NOODLES</b>	¥220
spiced honey short rib, roasted vegetables, braised Chinese sauce (E, SY, G, F, SF, SE) 919 Cal 🚶 239	
<b>VEGETABLE NOODLES</b>	¥66
Chinese cabbage, carrot, onion, soy (E, SY, G, F, SF, SE) 167 Cal 🚶 43	
<b>RICE NOODLES</b>	¥90
prawns, chicken, cabbage, carrots, onions, green pepper, red chili, oyster sauce (E, SY, G, F, SF, SE) 116 Cal 🚶 30	
<b>BROCCOLI WITH PINE NUTS</b>	¥118
broccoli, broccoli leaves, pine nuts, goji berry, garlic (N) 362 Cal 🚶 94	
<b>CANTONESE SPINACH</b>	¥80
spinach, fresh mushrooms, carrot, garlic 127 Cal 🚶 33	

# SIGNATURE MOCKTAILS

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

# TEA INFUSION

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

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