


2017

Hang Dai Menu 2017

Hang Dai

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Our signature dish is Beijing Wood Fired Duck.
We prepare for you for 2 days then roast it for 50 minutes on your arrival, you must pre-order this duck when you make a reservation.
Below is our evening menu, four our [lunch menu click here](#).

Snack

Chinese Pickles

3

Preserved Duck Egg Pickled Soy Black Vinegar

3.50

Fried Peanuts Crispy Cabbage Chilli

4

Prawn Toast Yuzu Mayo

7

Oyster Chilli Soy Lime Coriander Prickly Oil

1.5

Share

Lacquered Aubergine Miso Black Garlic Bonito

7

Won Ton Soup Chicken Prawn Vegetables

6

White Asparagus Chicory Salad Ginger Water

5

Crispy Foie Gras Wontons Guava Plum Sauce

14

Scallop Ceviche Soy Beans Soy Dressing Crunch

12

Pork Dumplings Sweet Soy Chinese Chives

11

Typhoon Shelter Soft Shell Crab Lemon Mayo

14

Duck Yuk Sung Pickled Cucumber Iceberg Hoy Sin

12

Crispy Tofu Beansprouts Sesame Spicey Fish

11

Apple Wood Fired Oven

Skeaghanore Duck

******* Part 1*******

Duck Broth Served With Chinese Pickles

******* Part 2*******

Roast Duck Leg Chopped On The Bone And Drenched In Cantonese
Style Soy Sauce And Duck Juice

******* Part 3 *******

Beijing Style Thinly Sliced Duck with Crisp Skin,
served with Pancakes Cucumber & Cherry Hoi Sin

1/2 Duck 40 / Whole Duck 80

Wok & Steam

Sweet and Sour Monkfish Charred Pineapple

26

Dry Fried Iberico Pork Leek

20

**Wood Roasted Sirloin Mushrooms Beansprouts Fermented
Black Bean Sauce**

28

**Tiger Prawns Ginger Spicy Sauce Chinese Leaves
Beansprouts**

19

Roast Cod Mushroom Broth Wild Garlic

26

Szechuan Kung Po Chicken

18

Dry Fried Green Beans Chilli Minced Pork

10

Aubergine Fermented Chili Sauce

16

**Stir Fried Sweet Cabbage Black Kale Radish Chilli Garlic
Bonito**

8

Egg Fried Rice Mushroom Black Truffle Miso Mayo

29

Super Special Noodles

10

Super Special Fried Rice

10

Ma Po Tofu Pork Mince

11

B o o k N o w !