

Chili Crab Fact Sheet

Ma La

Ma La is one of the most popular complex spicy from Sichuan, it is rich with herb like Sichuan peppercorn, star anise cinnamon, fermented broad bean paste, cayenne pepper and all other 20 different herbs to add the aroma and entertained the taste bud with spicy and numbness yet earthy aroma. It's the foundation of all Sichuan cooking.

Xiang La

On top of Ma La, by mixing the sauce combine with Chuhao sauce, oyster sauce, sesame paste, Hoisin, fermented bean curd, this is our signature crab sauce, it can be found all over China for its finger licking yummy taste.

Crispy Garlic Fried

This is also known as Hong Kong Fishermen secret, the fried garlic with the panko breadcrumb mixing with fermented black bean, soy, fresh chili pepper and Shaoqing cooking wine

XO Sauce

This is the Chili Sauce created in Hong Kong back in the 80s, it's a combination of seafood like dried shrimp, dried scallop, anchovy, garlic, ginger, shallot and chili to make it very tasty, rich but not too spicy.

Ginger & Scallion

This is a most common Cantonese sauce for crab and shellfish, bring out the fragrant of ginger and scallion by quick wok fried then combine with oyster sauce, light soy, chicken stock and balance with sugar.

Garlic stir fried

This is very garlicky, using ton of garlic secretly combine with galangal, shallot, sesame oil,

Malaysian Curry

Malaysian curry is unique and developed by the great moms who migrated to Malaysian from China back in the 15 centuries as known as Nyonya style. It combines with fresh herb like galangal, lemongrass, garlic, shallot, fresh curry leaves and coconut cream, lastly to make it so yummy and tasty is the secret of balacan (salty shrimp paste) and coconut sugar.

Laksa

This is another great creation of Nyonya, it's a famous broth by mixing the curry, Balacan, coconut milk and tamarind.

Fish chowder Hangzhou

This is the famous soup getting the name from Emperor of Qianlong. When the Emperor visiting the town, the lady Song didn't know he was the Emperor, she made this soup with all the leftover fish to feed the hungry emperor.

Peking Duck

It's our Signature BBQ, it's well known all over the world for Chinese delicacy, it's been a long history since Ming dynasty (1000 years), it starts as an Emperor only dish, it took 2 days totally to prepare, it served with special made crepe and truffle hoisin sauce. Cucumber and sweet leek give the balance of fresh and crunch.

Roast Pork

Hong Kong delicacy, pork shoulder trimmed in large strip, marinated with Meigeilu Rice liquor, five spicy salt, rosemary, thyme and mix sweet bean sauce overnight, low temp to roast the pork for hour, served with honey mix drizzle

BBQ Ribs with Yuzu Honey

Marinated same way as roast pork, the ribs will be brushed in Yuzu honey 5 times during BBQ in the oven to adding the citrus fresh and sweet touch to the Ribs

Dim Sum

It's the small refreshment originally for breakfast and lunch in Canton. It's similar to Tapa of Spanish, now a day it would serve as a special category in most of the modern Chinese restaurant. It needs a special technique and training to make it. Normally take around 10 years intense training to become a Dim Sum Chef, it has to be hand made daily.

Twice cooked pork

This is the Sichuan popular dish, pork belly poached in the herbal broth till 70% cooked, shocking in the ice bath, thin sliced then quick cook in the wok with fermented broad bean sauce, soy, sweet leek, fresh pepper and chili pepper.

Mongolian Lamb

Paper thin cut lamb, quick stir fried with scallion, onion, fresh pepper, with sweet soy.

San Cheng Chili Chicken

This dish created back in the 80s in the little mountain town Ge Le Sichuan. It right away become one of the sensational Sichuan dish. Diced cut chicken, marinated with Mirin, soy, chili oil. lightly batter and wok fried to crispy yet juicy, burry with ton of Sichuan chili, Sichuan peppercorn, black bean cooking wine and soy, as the chili and peppercorn heated up, it release the aroma and taste to the chicken.

Kung po Chicken

This is the modern version of Kung Po Chicken, not like the traditional, it created the Lychee taste and flavor by using the combination of Shaoqing wine, soy, sugar and Zhenjiang vinegar.

Shellfish in pot

This is one of the most popular way to enjoy the shellfish in the gourmet food town Shunde of Canton, the clam set on the broth alive, cooking in front of you and lowly pop open when the broth heated up and cook, all the original juice from the clam release to the broth. It so refreshing and tasty, most of the people using the broth to cook additional meat and veggies, and wrapped up the dish with noodle.

Sichuan Crispy fish

Fish first filet and quick marinated with chili oil, soy, salt and pepper. Pan seared to crispy on the skin, the bone will be fried to golden brown, the filet will seasoned with Sichuan chili flake, cumin, salt and pepper, served on the side with Thai sweet chili sauce.

Lemon Prawn

This is a modern Hong Kong dish. Wok crispy prawn, tossed in the tangy lemon custard sauce and profound touched with garlic.

Honey Pepper Shrimp

This also Hong Kong made sauce, black Pepper mixing with honey, the shrimp will be lightly dust, wok crispy and finished on the bed of crispy spinach.

Miso Grill

As known Saikyoyaki, the fish filet marinated with Mirin, Sake, Miso for overnight, pan seared to golden crispy then finish in the oven for perfection

Bronzino in Sichuan spicy broth

It is on of the most welcome Sichuan dish for fish. The fish filet thin sliced for quick cooking, first dip in the spicy broth, set on the bed of veggies, the piping hot chili oil mixture with dried chili pepper, Sichuan peppercorn, it made the whole dish boiling.

Spicy Black Bean Sauce

This is a common method for steamed in Hong Kong, by mixing the fermented black bean with Chihao sauce, dark soy sugar, garlic, ginger and dried aged orange peel and Thai chili pepper make it a very subtle and tasty sauce.

Ginger Scallion rice

Very aromatic way to mix with white rice, piping hot oil mix with the daily fresh chop ginger and scallion to bring out the fragrant then adding the salt dried ginger, chicken bouillon, sugar. Mix the rice by order

Taiwanese Pop Corn Chicken

This is the famous Taiwanese street food. Skin on chicken marinated with egg, soy, miso, mirin and sake for overnight, coating with course sweet potato flour, slow fried to crispy golden brown, dusted with salt and pepper, tossed with Taiwanese basil.

Our Coconut Shrimp

Jumbo shrimp marinated with sake and seasoning egg white, coating with coconut flake, fried to crispy golden brown, serve with Thai sweet chili sauce and orange yuzu sauce.

Crispy Malay Prawn Roll

Mixture of shrimp, scallop, calamari tips with Malay curry, veggies