

OUR INCONTOURNABLES

OUR STARTERS

Dishes to share

ROYAL DRAGON

98

An exceptional assortment with Royal Prestige Wagyu maki, Truffle King Crab Royale, and salmon, hamachi, and scallop sashimi.

SEA DRAGON

85

Trio of Tartares: Salmon tartare with spicy mayo and tobiko, tuna tartare with sesame mayo, and hamachi with wasabi mayo, yuzu, and Mujol caviar.

SIGNATURE LO HEI SALAD

40

A unique composition of eighteen ingredients celebrating the diversity of flavors: Carrot, White radish, Tomato, Potatoes, Cucumber, Papaya, Mint, Basil, Cilantro, Shallot, Pickled ginger, Red and yellow beets, Red onion, Lotus root, Jicama, Taro root, Devilish mesclun served with our homemade dressing.

**Available only as an add-on to our platters*

**Suggestions for 2 people*

OYSTERS ON ICE

Une douzaine d'huîtres du moment.

***Prix du marché selon la variété disponible*

OUR PLATTERS

ORIENTAL PEARL TOWER

188

Sharing platter for 2 people including tiger prawns, lobster tails, oysters, crab maki with truffle butter, and prestige wagyu. Hamachi, scallop, and salmon sashimi served with our salsa sauce, spicy green salsa, and homemade ponzu sauce.

SURF AND TURF PLATTER *98/PERS. (MIN.2)*

Sharing platter, assortment of AAA sirloin, lobster tail, shrimp, grilled scallops, garlic baby potatoes with Asian chimichurri, and grilled vegetables.

TOMAHAWK *Sous réserve de disponibilité* 260

Minimum 30-day aged Angus Prime Tomahawk with bone, grilled to perfection, served rare only, accompanied by Asian chimichurri and grilled vegetables.

**Suggestions for 2 people*

**1 hour of cooking time is required for this selection*

OUR ADDITIONS

**Available only as an addition to our platters*

RACK OF LAMB	75
GRILLED LOBSTER TAIL (3)	60
JUMBO TIGER PRAWNS (4)	20
SASHIMI	36
SHRIMP COCKTAIL	30

**Dinner Cabaret (5 p.m. - 10 p.m.): minimum spend of \$75/person as cover charge*

**Ask your waitress or waiter about our packages to keep your table for the entire evening, subject to availability.*

MIENU
ODYSSÉE D'ÉTÉ

68 . PER

FIRST SERVICE

Aspara Dragon Maki

Signature Lo Hei Salad – 18 ingredients

SECOND COURSE

Grilled beef flank with red wine sauce

Grilled salmon fillet

Fried tofu with sweet spicy sauce

POSSIBLE ADDITION: DOZEN OYSTERS

Market price according to the available variety*

*** AVAILABLE ONLY ON FRIDAYS**

**Portions may vary depending on the number of guests.*

**Tasting menu served in a sharing format, the price is per person, minimum of 2 people.*

**Groups of 8 people or more: a service charge of 18% applies.*

**From 8 people (8 pax and more): the group menu is mandatory.*

MIENU

CABARET SHANGHAI

98. PER

FIRST COURSE



Signature Lo Hei Salad – 18 ingredients

Salmon Tartare



Vegetarian Carpaccio
Beets, pine nuts, and goat cheese crumbles

SECOND COURSE

Dragon Royale

Assortment of Wagyu Maki, King Crab with Truffle

THIRD COURSE

Cabaret Platter

AAA Bavette Steak with Shanghai house spices, Sesame-style Tataki Tuna Saku, Eel sauce, Seasonal vegetables, Garlic baby potatoes and roasted cauliflower glazed with fermented chili, Edamame purée, Lotus chips

OPTIONAL ADDITION: DOZEN OYSTERS

**Market price according to available variety*

DESSERT

Sweet Bite

**Portions may vary depending on the number of guests.*

**Tasting menu served in a sharing format; price is per person, minimum of 2 people.*

**Groups of 8 people or more: an 18% service charge applies.*

**Starting from 8 people (8 pax and +): the group menu is mandatory.*

MIENU
ROYAL SHANGHAI

128 . PER

FIRST COURSE



Signature Lo Hei Salad – 18 ingredients

Trio of Sea Tartare with Shanghai Flavors



Vegetarian Carpaccio
Beets, pine nuts, and goat cheese crumbles

SECOND COURSE

Dragon Royale

Assortment Maki Wagyu, King Crab à la truffe

THIRD COURSE

Royal Platter

Sharing platter, assortment of AAA sirloin, lobster tail, shrimp, grilled scallops, baby potatoes with garlic and Asian chimichurri, and grilled vegetables

OPTIONAL ADDITION: DOZEN OYSTERS

**Market price depending on available variety*

DESSERT

Sweet Bite

**Portions may vary based on the number of guests.*

**Tasting menu served in a sharing format, price is per person, minimum of 2 people.*

**Groups of 8 people or more: 18% service charge applies.*

**From 8 people (8 pax and more): the group menu is mandatory.*