DESSERT

Exotic Fruit Plate  45
Seasonal fruit selection

Lime Sago and Lemongrass Crème Brûlée  45
Sago pudding topped
with lemongrass crème brûlée

Turfan Lychee-Cherry  50
Valrhona Ariaga Noir 66% chocolate cream,
Sacher biscuit, lychee-cherry compote,
Valrhona Ariaga 59% warm chocolate sauce

Mango Sticky Rice  45
Creamy coconut, roasted sesame
Coconut ice cream

Roasted Pineapple and Matcha Ice Cream  45
Slowly roasted baby pineapple,
Matcha ice cream, lime meringue, Chantilly

Deep Fried Ice Cream  45
Vanilla or raspberry ice cream deep fried
with warm Tainori Valrhona chocolate sauce
**Midnight Happy Hour**

Join us for the *Happy Hour Experience* and burn the midnight oil with a night cap, forget about everyday worries and relax before your sleep or prepare for a night to remember.

Visit our bar for an after dinner drink, glass of wine or a refreshing cocktail prepared by our mixologists.

Choose a cocktail pitcher for you and your friends or let your creative juices flow with our “Do it yourself” cocktail offer.

Offer available daily from 11pm to midnight, terms and conditions apply.

**Monday**

**Unlimited Dim Sum Night**

Expertly prepared dumplings paired with the house beats from the resident DJ bring out the taste of authentic Chinese cuisine with Li Jiang’s new unlimited dining offer.

For AED 115 per person, guests can choose from a selection of flavourful dim sum including prawn, chicken and vegetarian options or opt for the regular a la carte menu.

---

**RICE & NOODLE**

**Pad Thai (N)(S) 60**
Choice of shrimp, chicken or vegetarian
Wok fried rice noodles, tofu, egg, beans sprout, chili flake, chives and tamarind

**Seafood Mee Goreng (S) 60**
Prawn, calamari, scallop, egg, bok choy, spring onion, chili sambal sauce

**Char Kway Teow 45**
Bean sprout, onion, egg, shiitake mushroom, bell pepper, spring onion

**Singapore Mie Fen with Prawn (S) 60**
Bean sprout, onion, egg, shiitake mushroom, bell pepper, spring onion

**Chow Mien with Chicken 60**
Egg noodles, chicken, shitake mushroom, sweet basil, preserved chili bean paste

**Chicken or Shrimp Fried Rice 55**
Lotus leaf, egg, sweet corn, gherkin, Crispy shallot, sambal chili

**Seafood Pineapple Rice (S) 115**
Scallop, prawn, seasonal vegetable, egg, spring onion

**Cantonese Fried Rice 45**
Egg and mixed vegetable

**Choice of Steamed Rice 25**
Black sticky rice and green sticky rice

---

(N)Nets (S) Shellfish (V) Vegetarian.
ALL PRICES ARE IN UAE DIRHAM AND ARE INCLUSIVE OF ALL APPLICABLE SERVICE CHARGES, LOCAL FEES AND TAXES.
VEGETABLE

Sautéed Bok Choy 50
Shiitake mushroom, garlic, oyster sauce

Sautéed Honey Bean (S) 50
X.O sauce

Sautéed Morning glory (S) 50
Garlic, belachan sauce

Wok-Fried Mixed Vegetables 50
Garlic, soya sauce

Coconut Creamy Green Curry (V) 50
Eggplant, bamboo shoot, green bean, baby corn, beach mushroom Thai basil

Black Bean Tofu (V) 50
Beech mushroom, broccoli, carrot, baby corn, straw mushroom, shiitake mushroom, Chinese cabbage, snow mountain mushroom

Tuesday
Ladies Night

Every lady dressed in red will be offered free flow of bubbly at this popular ladies' night at Li Jiang's spectacular outdoor lounge. Resident DJ at the decks will take care of the night's entertainment program.

Saturday
Brunch at Li Jiang

Join us on a culinary journey taking you to experience different Asian cuisines. This will be accompanied by carefully selected wines and an option to have unlimited cocktails prepared by our mixologist. Every Saturday from 1-4pm.
### CHEF CHUNG’S SIGNATURE DISHES

#### STARTER

- **Crispy Net Spring Roll 65**
  Chicken, shrimp, shiitake mushroom, baby gem, homemade chili sauce

- **Wasabi Prawns (S) 75**
  Avocado, mango salsa

- **Succulent Crispy Half Duck 160**
  Crepe, leek, cucumber, homemade duck sauce

#### MAIN

- **Fried Golden Garlic Prawn 160**
  Onions, butter, fresh herbs, chili, seven spices, salt & pepper

- **Honey Glazed Chilean Sea Bass 260**
  Asparagus, mayonnaise, lemon wedge

- **Chicken Teriyaki 105**
  Chicken thigh with skin, celeriac purée, purple shiso, roasted sesame

- **Rendang Wagyu Short Rib 310**
  sautéed broccoli

#### MAIN MEAT

- **Red or Green Curry Chicken 105**
  Creamy red or green curry, coconut milk, eggplant, green beans, bottom mushroom, bamboo shoot, sweet basil

- **Wok Fried Spicy Chicken 105**
  Lemongrass, spring onion, turmeric, Shanghai chili

- **Gong Bao Chicken (N) 105**
  Bell peppers, cashew nut, onion, lotus root, Dried chili

- **Sweet and Sour Chicken 105**
  Bell peppers, water chestnut, peach, pomegranate

- **Black Pepper Beef 160**
  Bell peppers, onion, fried garlic, youtiao

- **Masaman Curry (N) 135**
  Beef Brisket, potato, kafir lime, coconut, tamarind, crispy shallot

- **Wok Fried Lamb Szechuan Style 125**
  Cumin, ginger, preserved chili, onions, coriander

- **Five Spices Grilled Lamb Chop 145**
  Pineapple, green bean, garlic, ginger plum sauce

---

(N) Nuts (S) Shellfish (V) Vegetarian.
ALL PRICES ARE IN UAE DIRHAM AND ARE INCLUSIVE OF ALL APPLICABLE SERVICE CHARGES, LOCAL FEES AND TAXES
## MAIN SEAFOOD

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red or Green Curry Prawns (S) 135</td>
<td></td>
</tr>
<tr>
<td>Creamy red or green curry, coconut milk, eggplant, green beans, bottom mushroom, bamboo shoot, sweet basil</td>
<td></td>
</tr>
<tr>
<td>Chili Prawn (S) 145</td>
<td></td>
</tr>
<tr>
<td>Snow peas, peach mushroom, ginger, garlic, spring onion, tobanjian chili sauce</td>
<td></td>
</tr>
<tr>
<td>Wok Fried Thai Basil Prawn (S) 145</td>
<td></td>
</tr>
<tr>
<td>Tiger prawn, baby bok choy, garlic, hot basil sauce</td>
<td></td>
</tr>
<tr>
<td>Wok Fried X.O Scallops (S) 165</td>
<td></td>
</tr>
<tr>
<td>Baby asparagus, chili, carrot, onion, beach mushroom X.O sauce</td>
<td></td>
</tr>
<tr>
<td>Szechuan Style Hammour Fillet 135</td>
<td></td>
</tr>
<tr>
<td>Beech mushroom, broccoli, Chinese celery, black bean, Szechuan chili</td>
<td></td>
</tr>
<tr>
<td>Ginger Lotus Sea bass 175</td>
<td></td>
</tr>
<tr>
<td>Lotus leaf, galangal, turmeric, crispy shallot, fresh herb, ginger chili lime dressing</td>
<td></td>
</tr>
<tr>
<td>Pan Fried Salmon 135</td>
<td></td>
</tr>
<tr>
<td>Sautéed string green bean, preserved chili and black bean sauce</td>
<td></td>
</tr>
<tr>
<td>Steam Sea Bass 175</td>
<td></td>
</tr>
<tr>
<td>Wrapped in banana leaf with ginger, sambal chili &amp; sautéed pak choy</td>
<td></td>
</tr>
<tr>
<td>Lobster Tail (S)</td>
<td></td>
</tr>
<tr>
<td>Black pepper sauce 240</td>
<td></td>
</tr>
<tr>
<td>Ginger &amp; spring onion 240</td>
<td></td>
</tr>
<tr>
<td>Singapore style 240</td>
<td></td>
</tr>
<tr>
<td>XO Sauce 240</td>
<td></td>
</tr>
</tbody>
</table>

## DIM SUM – STEAMED (5 Pcs)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beijing Style Seafood Dumpling 30</td>
<td></td>
</tr>
<tr>
<td>Scallop Spinach Dumpling 45</td>
<td></td>
</tr>
<tr>
<td>Prawn Har Gau Bamboo Shoot 35</td>
<td></td>
</tr>
<tr>
<td>Crystal Prawn Dumpling Chinese Chives 45</td>
<td></td>
</tr>
<tr>
<td>Chicken&amp;Prawn Siew Mai With Shiitake 35</td>
<td></td>
</tr>
<tr>
<td>Chicken Siew Mai 30</td>
<td></td>
</tr>
<tr>
<td>Chicken BBQ Roasted Bun 25 (3 Pcs)</td>
<td></td>
</tr>
<tr>
<td>Vegetable Jade Dumpling (V) 20</td>
<td></td>
</tr>
</tbody>
</table>

## DIM SUM - PAN-FRIED (5 Pcs)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Duck Gyoza 35</td>
<td></td>
</tr>
<tr>
<td>Crispy Fried Garlic Prawn &amp; Chicken Dumpling 35</td>
<td></td>
</tr>
</tbody>
</table>

---

**Nuts (S) Shellfish (V) Vegetarian.**

**ALL PRICES ARE IN UAE DIRHAM AND ARE INCLUSIVE OF ALL APPLICABLE SERVICE CHARGES, LOCAL FEES AND TAXES**
COLD PLATE AND SALAD

Grilled Thai Beef Salad 75
Cherry tomatoes, mint, cilantro, coriander dressing

Vietnamese Rice Paper Roll (S) 55
Chicken, shrimp, Asian herb, homemade chili fish sauce

Pan-Seared Tuna Salad 75
Seaweed salad, red tobiko, quail egg, purple shiso, sesame, avocado dressing

Spicy Seafood Salad (S) 75
Shrimp, calamari, hammour, fresh herbs lemongrass dressing

HOT APPETISER

Chicken satay (N) 65
Crunchy green papaya salad, sticky rice, peanut sauce

Deep-Fried Vegetables Spring Roll (V) 45
Sweet potato, mushrooms, snow cabbage, truffle oil, sweet and sour sauce

Crispy Chicken Wanton 50
Creamy coconut & chili mango sauce

Prawn Toast (N) (S) 50
Coriander, spring onion, white and black sesame seed

Tempura Soft Shell Crab (S) 75
Lemon mayonnaise, spicy green mango salad

Crispy Taro Cake 45
Chicken, yam bean, black fungus, onion, crispy shallot

SOUP

Crab & Corn Soup (S) 55
King crab meat, baby asparagus, shiitake mushroom, truffle essence

Hot & Sour with Chicken 45
Chicken broth, tofu, black fungus, bamboo shoot, shiitake mushroom, egg white

Tom Yum Goong (S) 55
Shrimp, lemongrass, enoki & straw mushroom, coriander, Thai chili paste

LA MIAN

Seafood Ramen Noodles (S) 55
Shrimp, calamari, clam, beach mushroom, bok choy, chili oil

Traditional Malaysian Laksa Soup 55
Tofu puff, bean sprout, quail egg, chicken

Vietnamese Noodles Soup 45
Choice of Beef or chicken
Assorted fresh Asian herb, chili, lime

(N)Nuts (S) Shellfish (V) Vegetarian.
ALL PRICES ARE IN UAE DIRHAM AND ARE INCLUSIVE OF ALL APPLICABLE SERVICE CHARGES, LOCAL FEES AND TAXES