

LUBAN

中餐艺术

RESTAURANT

CHINESE NEW YEAR DINNER

中国新年晚餐菜单

APPETISER

LU BAN DRAPPIER CHAMPAGNE

鲁班德拉皮尔香槟酒

A glass of chilled Lu Ban Drappier Champagne

SPRING ROLLS

春卷

Spring onion, shoots, soy, ginger and peanut

TO START

MASTER YU'S

FIVE FLAVOUR CUCUMBER

于氏五味瓜条

Pickled cucumber, chilli, shitake, sea salt

THE FISHERMAN

茉莉红茶腌三文鱼

Jasmine and black tea cured wild salmon,
fennel, pomelo, lime

WOK SMOKED CHICKEN

锅熏鸡

Poached chicken breast, sugar smoke,
sweetcorn, chilli oil

MAIN

THE COLLECTION

脆皮虾

Crisp battered stretched prawns,
Szechuan seasoning,
sweet chilli bean sauce

GULAO PORK

菠萝咕咾肉

Pork with sweet and sour pineapple,
sweet peppers, tomato, jasmine rice

MASTER ZHANG'S

BEIJING DUCK

张氏果木烤鸭

Cherry wood roasted duck leg, plum sauce,
cucumber, pancake, green onion, sugar

MASTER WANG'S NOODLES

王氏素菜面

Soft noodles, bean sprouts and bamboo
shoots, sesame, chilli oil, soy, green onion

ZEN

禅素汤

Chinese mushroom broth, bok choy heart,
smoked tofu, black truffle

EGG

鸡蛋奶露

Spiced custard, sesame,
cracker and red bean

DUMPLING

CHEF NIU'S GAUBOULI BAOZI

牛姐包子

Tianjin's famous dumpling, Chinese spiced pork

60 PER GUEST

40 WINE PAIRING

At Lu Ban we serve many dishes that contain ingredients that are listed as allergens. Please ensure you make your table host aware of any dietary requirements.
A discretionary 12.5% service charge will be added to the bill in private dining rooms, and for tables of 8 or more in the restaurant.