

LUBAN  
RESTAURANT 中餐艺术

CHINESE NEW YEAR  
LUNCH  
中国新年午餐

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 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

DUMPLING

CHEF NIU'S GAUBOULI BAOZI  
牛姐包子  
Tianjin's famous dumpling, Chinese spiced pork

40 PER GUEST

30 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.