

The idea behind Da Shi Dai is a big one!

And that big idea is small...

Small portions of dishes from right across China, prepared with the freshest ingredients by Chinese master chefs who take their craft very seriously.

Dishes designed to be shared within a group.

Served the minute they are ready,
it could be one it could be many

Dishes that just keep on coming

To be savoured, not laboured.

We like to call it the lighter side of Chinese dining.

Welcome to Da Shi Dai.

Wai Hung Ho
Corporate Chef.

There are as many explanations for the term dim sum as there are Chans in the Hong Kong phone book! In simple terms, dim sum is a light meal or brunch consisting of steamed or fried dumplings and buns, served with tea. Fillings include everything from meat and seafood to fruits. A Chinese classic.

Steamed

DHS 18

-  1. **Chai siu bao**
steamed Cantonese buns with barbecue chicken filling
-  2. **Sticky rice wrapped in lotus leaf**
sticky rice with diced chicken wrapped in lotus leaf
3. **Coriander dumplings**
chicken, prawns, carrots, celery, shitake mushrooms & water chestnuts
-  4. **Chiu chow style dumpling**
chicken, coriander, carrots, water chestnuts, celery, spring onion & shitake mushrooms
-  5. **Crystal vegetable dumpling**
sweet corn, mushrooms, babycorn, carrots, celery & coriander

DHS 20

6. **Scallop shu mai**
scallops, chicken, prawns & shitake mushrooms
7. **Crystal prawn**
prawns & bamboo shoots
-  8. **Bang bang chicken**
shredded chicken & vegetables with peanut sauce
9. **Mixed seafood dumpling**
prawns, hammour, scallop, carrots, coriander, celery & shitake mushrooms

Fried & Baked

DHS 18


10. **Crispy fried garlic prawn & chicken dumpling**
-  11. **Spring onion cake**
12. **Fish dumpling with garlic chilli sauce**
13. **Pan fried chicken dumpling**
-  14. **Pan fried vegetable dumpling**
15. **Crispy seafood & coconut spring rolls**
-  16. **Turnip cake**
17. **Fried turnip cake**
18. **Crispy chicken yam floss dumpling**
-  19. **Mixed mushrooms in crispy rice pastry**
20. **Chicken spring rolls**
-  21. **Vegetable spring rolls**

 spicy  with nutr  vegetarian / vegetarian alternative available

10% service charge applicable

Fried & Baked



DHS 20

- 22. **Tofu skin, seafood & mushroom rolls**
-  23. **Vegetable tofu skin roll**
- 24. **Seafood soft cheese wontons**
- 25. **Mango & crispy batter prawn**
- 26. **Sesame prawn toast** 30

CHEUNG FEUNG



Using a specially made flat pan, Cheung Feung are square rice sheets served with different sauces and stuffings. Popular at breakfast time, this Cantonese classic is a must try dish.

DHS 18

- 27. **Crunch prawn**
- 28. **Barbeque chicken**
-  29. **Asparagus, mushrooms & carrots**
-  30. **Spring onion & sesame seeds crunchy bread**
- 31. **Lamb slices cumin & leeks**

INDIVIDUAL SOUP

DHS 18

-  32. **Winter melon tofu**
- 33. **Chicken and sweet corn**
-  34. **Seafood hot & sour**
- 35. **Fish broth**
- 36. **Shrimp wonton**

CONGEE

DHS 14








- 37. **Prawn balls congee**
- 38. **Century egg & chicken congee**
- 39. **Salty egg & hammour congee**

 spicy  with nutr  vegetarian / vegetarian alternative available

10% service charge applicable

Vegetables & Tofu

DHS 25

-  40. **Mixed vegetables with black bean sauce**
-  41. **Bok choy with choice of garlic, ginger or oyster sauce**
-  42. **Broccoli with choice of garlic, ginger or oyster sauce**
-  43. **Long beans with Szechuan pepper sauce**
-  44. **Steamed tofu with mixed mushrooms**
-  45. **Crispy tofu in black bean sauce**
-  46. **Vermicelli & crackling vegetables**

Meat & Seafood




DHS 30

-  47. **Chicken with cashew nuts**
-  48. **Kung po chicken**
-  49. **Crispy lemon chicken**
- 50. **Stir fried chicken with black bean sauce**
-  51. **Crunchy salt & pepper calamari**
-  52. **Ma po tofu with beef**
-  53. **Crispy chilli beef**
-  54. **Diced beef fillet with lemongrass**
-  55. **Stir fried beef with black pepper sauce**




DHS 40

- 56. **Hammour fillet in black bean sauce**
- 57. **Stir fried egg noodles with chicken**
- 58. **Soft noodles & mixed seafood**

DHS 50

-  59. **Lamb chop in black pepper sauce**
-  60. **Crunchy prawns in (XO) conpoy sauce XO**
- 61. **Wasabi mayonnaise coated king prawns & crispy rice roll**
-  62. **Szechuan prawns**
- 63. **Sliced Beijing duck with steamed pancakes & duck sauce**
- 64. **Sautéed scallops & broccoli**



Rice

-  65. **Stir fried rice with prawns & red chilli** 28
-  66. **Stir fried rice with chicken** 28
-  67. **Stir fried rice with diced vegetables & pickled olive leaves** 25
- 68. **Egg fried rice** 20
- 69. **Fragrant rice** 12

BRAISED IN CLAY POT




The clay pot is a traditional Chinese cooking vessel used in the preparation of everything from rice dishes to casseroles and other braised dishes. This slow cooking method is the total opposite to the stir-fry school and creates some uniquely harmonious flavours.

DHS 42

- 70. **Beef brisket with star anis**
-  71. **Eggplant, enoki mushroom & bean curd in spicy sauce**
- 72. **Ling zhi mushroom, fried bean curd & mixed seafood**
-  73. **Hammour with tofu & sha cha sauce**
- 74. **Braised lamb with garlic**

DESSERTS

DHS 15


-  75. **Chilled apple & chrysanthemum tea jelly with fresh fruits**
-  76. **Warm red bean pancake served with red bean ice cream**
-  77. **Deep fried sesame balls with red bean paste**

DHS 10

- 78. **Strawberry & sago pudding**
- 79. **Chilled mango soup**

Ice-cream

DHS 15

- 80. **Green tea**
-  81. **Red bean**
- 82. **Vanilla**
- 83. **Strawberry**
- 84. **Chocolate**

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Open 12 noon - 12 midnight every day