



Handwritten text in Arabic script, likely a date or name, located in the bottom left corner of the photo.

山水
飯店
SHAN SHUI
RESTAURANT

Shan Shui pays homage to the best of Chinese and Asian cuisine and is inspired by Shanghai in the 1930s. In its hay day Shanghai was the place to be for art, architecture, dance halls and glitzy restaurants. Our Shan Shui experience is reminiscent of Old Shanghai where female celebrities had poise, and impeccable fashion sense.

The name Shan Shui means mountain-water and refers to a style of traditional Chinese painting that involves or depicts scenery or natural landscapes. At the core of Shan Shui is a long standing philosophy of quality of produce, creativity and dedication to the craft in everything we do.

The kitchen follows time-honoured recipes and only use the freshest ingredients sourced locally. Beating at the heart of our restaurant is a deep appreciation for celebrating Asian gastronomy in a beautiful setting.

BREAKFAST SELECTION

Shan Shui Full Breakfast ----- 14.95

2 eggs any style, beef sausage, chicken chipolatas, begedil (potato cutlet), mushrooms, salad, lotus root and a bread selection

Vegetarian Full Breakfast (V) ----- 12.95

2 eggs any style, salad, begedil (potato cutlet), lotus root, mushrooms, vegetarian sausage, cherry tomatoes and a bread selection

Katsu Sando Sandwich ----- 11.95

Juicy and crispy chicken katsu wedged between fluffy white bread

Chicken Katsu Noodles -----12.95

Juicy and crispy chicken katsu served with egg noodles and superior chicken stock

Beetroot Salad (V) -----12.95

Beetroot tossed with mixed greens, yuzu dressing and topped with pine nuts

DIM SUM

Har Gau (3 pcs) ----- 6.25

Steamed crystal beetroot skin prawn dumplings

Prawn Chives Dumplings (3 pcs) ---- 6.25

Steamed prawn and chive dumplings with spinach juice

Teochew Dumplings (3 pcs) ----- 6.25

Steamed dumplings with dry shrimp, mushrooms, chestnuts, chives and satay sauce

Vegetarian Teochew Dumplings**(V) (3 pcs) ----- 6.25**

Steamed dumplings with celery, chives, mushrooms, turnip, kohlrabi, water chestnuts, carrots and satay sauce

Kohlrabi Turnip Dumplings**(V) (3 pcs) ----- 6.25**

Steamed dumplings with kohlrabi, water chestnut, carrot and spinach juice

Shan Shui Vegetable Dumplings**(V) (3 pcs) ----- 6.25**

Steamed dumplings with sweetcorn, celery, carrots, wood ear fungus, mushrooms and water chestnuts

Vegetarian Char Siu Bao**(V) (3 pcs) ----- 6.25**

Fluffy white bun stuffed with char siu marinated mixed vegetables

Golden Lava Bao (3 pcs) ----- 6.25

Sweet molten salted egg bun steamed to perfection

STARTERS

Prawn Crackers ----- 3.95

Deep-fried crispy prawn crackers

Chargrilled Chicken Satay (3pcs) ---- 7.95

Chargrilled to perfection and served with peanut sauce

Shan Shui Calamari ----- 10.95

Deep-fried seasoned squid in a soy, coriander and oyster sauce

Wood Ear Mushroom Salad (V) (3pcs) ----- 6.95

Wood ear mushrooms with a mildly spicy garlic-sesame dressing

Crispy Chicken Wings ----- 9.95

Halved chicken wings marinated and deep-fried to perfection

Zesty Cucumber Salad (V) ----- 6.95

Thinly sliced cucumber salad in a light tangy dressing

Smoked Chicken Salad ----- 9.95

Mixed garden greens laced with kung pao dressing and wood-smoked chicken

VIENNOISERIES

Croissant ----- 2.95**EDT Pain au Chocolat ----- 2.95****Pain aux Raisins ----- 2.95****Cherry Vegan Crown ----- 2.50****Orange Vegan Crown ----- 2.50****Portuguese Egg Tart ----- 2.50**

MAINS

- Straits Beef Rendang** 🌿 ----- 14.95
6-hour slow-cooked beef in myriad spices till fork tender
- Wok-fried Trio of Seafood** 🌿 ----- 16.95
Squid, mussels, and prawns fried in ginger and chilli paste
- Tofu Spinach** (V) ----- 11.95
Tofu and spinach laced with homemade soybean paste
- Wok-fried Ginger Ribeye Beef** ----- 16.95
Ribeye beef flash fried in oyster sauce, ginger and spring onions
- Crispy Wasabi Prawns** ----- 15.95
Deep-fried prawns wok-tossed in wasabi cream sauce
- Shan Shui Cantonese Roast Duck**
(Full / Half) ----- 19.95 / 34.95
2 days dry-aged Irish duck marinated in an traditional Cantonese recipe and roasted to perfection

10 MIN MEALS

- Straits Beef Rendang with Rice** 🌿
16.95
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- Chicken Noodles in Superior Soup**
14.95
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- Chef Li's Spring Onion Noodles**
(Prawns/ Vegetables V)
15.95 / 13.95
-
- Canton Vegetable Fried Noodles** (V) 🌿
12.95
-
- Tender Chicken or Beef Fried Vermicelli**
14.95
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- Shan Shui Cantonese Roast Duck Rice**
14.95

NOODLES / RICE

- Tender Chicken or Beef Fried Vermicelli** ----- 14.95
Wok-fried vermicelli with hickory wood smoked chicken or beef
- Canton Vegetable Fried Noodles** (V) 🌿 ----- 12.95
Fried udon with a mixed garden selection
- Chicken Noodles in Superior Soup** ----- 12.95
Wheat egg noodles and chicken in superior soup
- Chef Li's Spring Onion Noodles (Prawns/ Vegetables V)** ----- 15.95 / 13.95
Egg noodles with charred spring onions, sesame oil and white pepper
- Nasi Goreng Istimewa** 🌿 ----- 15.95
Indonesian shrimp fried rice with Chicken Satay and XO sambal chilli
- Wok-Fried Seafood Noodles** 🌿 ----- 15.95
Noodles flash fried with prawns, clams and squid
- Shan Shui Cantonese Roast Duck Rice** ----- 14.95
2 day dry-aged Irish duck marinated in a traditional Cantonese recipe and roasted to perfection served with a choice of jasmine rice

DESSERT

- Japanese Mochi Ice Cream Trio**
(Chocolate, Mango and Coconut) ----- 5.95
- Crispy Sweet Potato Balls** ----- 6.50

SIDES

- Egg Fried Rice** ----- 5.30
- Jasmine Rice** ----- 3.95