

Welcome to Maiden Shanghai, our gourmet Chinese restaurant in the heart of Dubai.

I discovered my passion for cooking while traveling around China. The difference in flavour from one region to another was astonishing. While Cantonese food is characterised by its light seasoning and slightly sweet flavours, Beijing is salty with a rich taste. In Shanghai, the proximity to the Yangtze River influences local dishes while hot and spicy food is typically found in Sichuan.

Much like its namesake Shanghai became a melting pot of cultural influences from around the world in the 1920's and 30's, Maiden Shanghai's menu is a fusion of different Chinese flavours. Our brasserie style menu is based on recipes passed down from generation to generation with a contemporary twist.

We proudly only use organic poultry, free-range eggs and all food is MSG-free.

It is a pleasure to welcome you to try these unique flavours.

Chef Bing Luo  
@MaidenShanghaiDubai  
#MaidenShanghaiDubai

## Signature Dishes

北京烤鸭

### Bing's organic Peking duck (S)

Inspired by the roasted duck served worldwide and a firm favourite throughout Chef Bing's childhood.

Half 295 Full 495

姜醋牛小骨

### Five spice beef short ribs in Ching Kiang vinegar sauce

Inspired by the Zhenjiang ribs on the banks of Yangtze River and adapted for Dubai's taste palette.

220

明爐水煮魚

### Wild Gulf hammour with wild mushrooms, Chinese celery and soya bean sprouts in a hot broth

(Sharing for 3 people)

Middle East meets Asia with our locally sourced hamour fillet marinated Chinese-style in a hot broth and vegetables.

330

宮保龙虾

### Kung Pao lobster (N)

It doesn't get much more decadent than our Boston lobster marinated and cooked in one of Szechuan's most famous sauces.

495

蜜汁黑安格斯牛肉叉燒

### Char Siu black Angus rib eye beef with honey glaze (S)

Prepared using char sui, a Cantonese way to flavour and prepare BBQ meat to enhance sweet and rich flavours.

160

秘制鷄煲

### Classic braised organic chicken with wild mushrooms in a hot clay pot (S)

Based on the famous Mala chicken clay pot with a fusion of new flavours.

160

茄汁燴帝王蟹

### King crab meat in chilli and tomato sauce (S)

A reinterpretation of Singapore's most popular dish, created by Chef Bing in his home town.

Half 250 Full 460

姜汁秋葵

### Poached okra in ginger sauce (GF)(V)

Chef Bing's Chinese interpretation of one of the region's most popular vegetables, served with a distinct ginger sauce.

45

二斤条焗野菌

### Wok-tossed wild mushrooms with dry smoked chilli (GF)(V)

An ideal choice for vegetarians, this wok tossed dish is accompanied by the smoked flavours of dry chilli for a little heat.

95

香脆海鮮卷

### Crispy prawn and Chilean seabass roll (S)

A seafood take on the crispy spring roll with prawn and seabass served alongside a Macao sauce from the South Coast of China.

70

Spice guide (D) Dairy (GF) Gluten Free (N) Nuts (S) Shellfish (V) Vegetarian

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## Soup & Cold Starters

翡翠羹

Cucumber soup (GF)(V)

Tofu 35 Organic chicken 45

酸辣海鲜

Hot and sour soup //

Vegetable 40 Organic chicken 45 Seafood 50 (S)

香芋龙虾汤

Lobster soup with Chinese taro (GF)(S)

75

滋补炖鸡汤

Organic herb chicken soup with mushrooms

55

玉米汤

Sweetcorn soup (GF)(V)

55

棒棒鸡丝配荷叶饼

Boom Boom shredded organic chicken with scallions and homemade pancakes /

85

酸辣龙须

Spanish octopus in hot and sour sauce //

100

泡椒三文鱼

Homemade pickled salmon (GF) /

90

芝麻芦笋

Poached asparagus with wok-tossed sesame and Shanghai sauce (V)

55

麻酱菠菜

Steamed spinach in sesame sauce (GF)(V)

55

姜汁秋葵

Poached okra in ginger sauce (GF)(V)

45



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## Hot Starters

### Dim Sum platter (2 pieces of each)

椒盐鲜尤  
Salt and pepper squid (GF) /

70

上海素春卷  
Shanghai spring roll (V)

50

山城辣子鸡  
Shan Cheng chilli chicken //

130

椒盐豆腐  
Salt and pepper tofu (GF)(V) /

60

蒸蝦餃  
Shrimp dumpling (S)

蒸蘑菇包  
Mushroom bun (V)

烤和牛酥  
Baked Wagyu beef puff (S)

雞肉燒賣  
Steamed chicken Siu Mai (S)

蘿蔔絲酥餅  
Turnip puff (V)

180

蜜汁黑安格斯牛肉叉燒  
Cha Siu black Angus rib eye  
beef with honey glaze (S) /

160

香脆牛肉  
Crispy sliced beef with crispy spinach  
in Shanghai sauce (S) /

110

麻辣软壳蟹  
MaLa soft shell crab (S) //

175

椒盐虾  
Salt and pepper prawns (S) /

70

香脆海鮮卷  
Crispy prawn and Chilean seabass roll (S)

70

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## Main Courses

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### Meat & Poultry

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火龙 咕嚕鸡

Sweet and sour crispy organic chicken  
with dragon fruit (GF)

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135

北京烤鸭

Bing's organic Peking duck (S)

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Half 295 Full 495

宫保鸡丁

Organic Kung Pao chicken (N) /

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140

姜葱黑椒炒羊柳

Wok-fried lamb loin with ginger, spring onion  
in black pepper sauce (GF)(S)

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195

香酥鴨

Crispy duck with homemade chilli sauce

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180

回锅安格斯牛

Twice cooked Angus beef with fresh chilli and  
garlic sprouts in black bean sauce (S) //

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200

姜醋牛小骨

Five spice braised beef short ribs in  
Ching Kiang vinegar sauce

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220

麻辣牛柳

MaLa beef tenderloin with fresh chilli  
and Chinese celery //

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220

黑椒炒雞柳

Stir-fried shredded organic chicken  
in black pepper sauce (S)

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135

秘制鷄煲

Classic braised organic chicken with  
wild mushrooms in a hot clay pot (S) /

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160



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## Main Courses

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### Seafood

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麻辣虾  
MaLa prawns (S) ///

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200

宫保虾  
Kung Pao prawns (N)(S) ///

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200

四川芽菜炒虾球  
Stir-fried tiger prawns with preserved  
vegetables and fresh chilli (S) ///

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180

鮮菇炒魚柳  
Catch of the day: Stir-fried fish fillet  
with wild mushrooms

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200

明爐水煮魚  
Wild Gulf hammour with wild mushrooms,  
Chinese celery and soya bean sprouts in a hot broth ///

(Sharing for 3 people)

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330

老干妈虎虾  
Stir-fried king prawns with  
Lao Gan Ma black bean (S) ///

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180

椒子蒸智利鲈鱼  
Steamed Chilean seabass with soya sauce  
and Sichuan pepper (S)

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210

宫保龙虾  
Kung Pao lobster (N) ///

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495

茄汁燴帝王蟹  
King crab meat in chilli  
and tomato sauce (S) ///

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Half 250 Full 460

干捞粉丝海皇煲  
Braised glass noodles with mixed  
seafood in a hot clay pot (S)

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170

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## Main Courses

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### Vegetables & Tofu

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姜/蒜蓉炒芥兰

Stir-fried kailan with ginger  
and garlic (GF)(V)

70

酱烧茄子

Wok-braised aubergine with yellow bean paste (V)

80

二斤条焗野菌

Wok-tossed wild mushrooms with  
dry smoked chilli (GF)(V) //

95

松露油烩野菌豆腐袋

Braised tofu stuffed with mixed mushrooms  
in a pumpkin and truffle oil broth (GF)(V)

120

青椒焗苦瓜

Wok-tossed bitter melon with fresh chilli (GF)(V) /

70

怪味莲藕

Stir-fried lotus root in Guaiwei sauce (GF)(V) //

85

酱王鱼香茄子

Wok-braised aubergine in  
Yuxiang sauce (GF)(V) //

80

干煸法豆

Stir-fried string beans and  
preserved vegetables (GF)(V) /

85

干锅上蔬

Braised mushrooms and vegetables (V)(GF)

85

麻婆豆腐

MaPo tofu (V) ///

85

炆炒包菜

Wok-tossed cabbage in  
Shanghai sauce (V)

70



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## Rice & Noodles

海鲜炒饭 Seafood fried rice (GF)(S)	60	鲜虾,斑片砂煲饭 Clay pot cooked wild rice with grouper fillet in a thickened abalone broth (GF)(S)	90
四川炒饭 Wok-fried rice with egg and preserved vegetables (V)	50	瑶柱蛋白饭 Egg white fried rice topped with crispy scallops (GF)(S)	65
鲜蘑菇炒面 Mushroom and vegetable stir-fried noodles with soya sauce (V)	60	蛋炒饭 Egg fried rice (GF)	45
担担面 Dan Dan noodles (N) //	70	白饭 Steamed rice (GF)	30
红烧牛肉面 Braised beef with noodles //	80	糙米饭 Brown rice (GF)	40

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## Half + Full Board

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### Starters

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Boom Boom shredded organic chicken with scallions and homemade pancakes /  
Salt and pepper squid (GF) /  
Crispy prawn and Chilean seabass roll (S)  
Shanghai spring roll (V)  
Steamed spinach with sesame sauce (GF)(V)

### Mains

Served with steamed rice or egg fried rice (GF)

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Sweet and sour crispy organic chicken with dragon fruit (GF)  
Rice crusted beef tenderloin in tomato sauce (GF)  
Braised tofu stuffed with mixed mushrooms in a pumpkin and truffle oil broth (GF)(V)  
Mushroom and vegetable stir-fried noodles with soya sauce (V)  
Catch of the day: Stir-fried fillet with wild mushrooms

### Starters

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Boom Boom shredded organic chicken with scallions and homemade pancakes /  
Shan Cheng chilli chicken //  
Salt and pepper squid (GF) /  
Crispy prawn and Chilean seabass roll (S)  
Poached okra with ginger sauce (GF)(V)

### Mains

Served with steamed rice or egg fried rice (GF)

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Stir-fried shredded organic chicken with black pepper sauce (S)  
MaLa beef tenderloin with fresh chilli and Chinese celery //  
Stir-fried string beans and preserved vegetables (GF)(V) /  
MaPo tofu (V) ///  
Catch of the day: Stir-fried fillet with wild mushrooms

Dessert Daily special with a scoop of vanilla or strawberry ice cream

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\*Menu applicable for spa and lunch offer\*

## Desserts

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45

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黑芝麻軟糖

### Black sesame fondant (D)

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Vanilla ice cream and sesame tuile

芒果香草布丁

### Mango vanilla pudding (D)(GF)

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Puff pastry crunch,  
cream and fresh mango

綠茶橙子餡餅

### Green tea orange tart (D)(N)

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White chocolate and orange crème, green tea namelaka,  
homemade orange jam and marinated orange

巧克力涅墨西斯蛋糕

### Chocolate nemesis cake (D)(GF)

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Jasmine tea ice cream  
and raspberry sorbet

白巧克力椰子柚子蛋糕

### White chocolate coconut yuzu cake (D)(N)

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White chocolate coconut filling,  
yuzu coconut sorbet, yuzu sauce

荔枝和柑橘蛋糕

### Lychee and mandarin cake (D)

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Lychee mousse, coconut cake, fresh lychee,  
raspberry gel and mandarin foam

烤酸奶

### Baked yoghurt (D)(N)

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Ginger yoghurt and almonds

摩提冰激凌

### Selection of Mochi ice cream (D)

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Vanilla, chocolate, mango and black sesame



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