



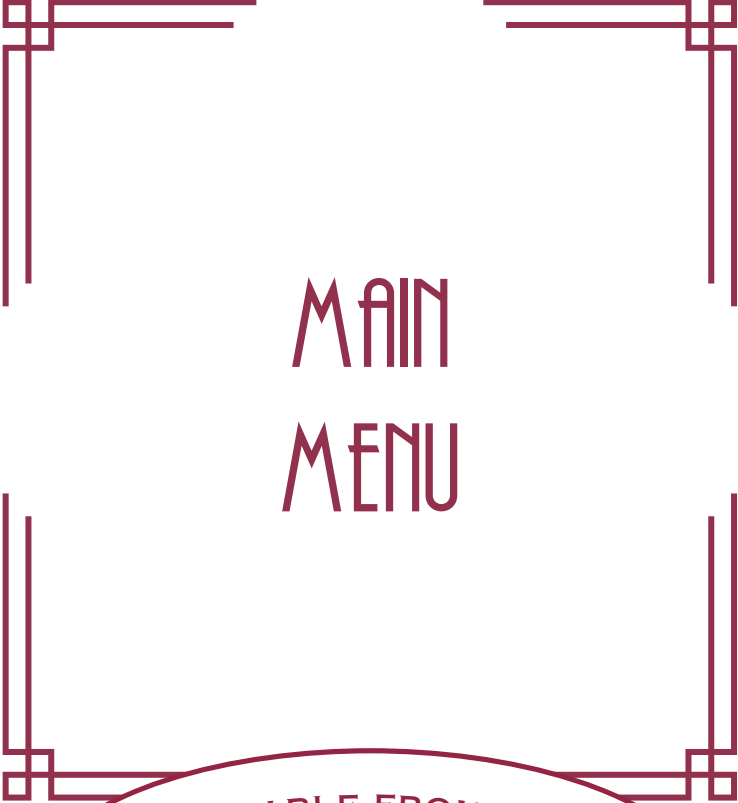
WELCOME TO SHAN SHUI

Shan Shui pays homage to the best of Chinese and Asian cuisine and is inspired by Shanghai in the 1930s. In its heyday 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.





MAIN MENU



AVAILABLE FROM 10AM

DIM SUM

Sichuan Mala Cheong Fun 麻辣肠粉 	8.50
Rice noodle sheet rolled with prawns drizzled with spicy Sichuan sauce	
Shan Shui Prawn Dumplings (3 pcs) 水晶虾饺	7.50
Steamed crystal beetroot skin prawn dumplings	
Prawn Chives Dumplings (3 pcs) 鲜虾韭菜饺	7.50
Steamed prawn and chive dumplings with spinach juice	
Chicken Chiu Chow Dumpling (3 pcs) 鸡肉潮州粉果	7.50
Steamed dumplings with chicken, turmeric, mushrooms, radish and satay sauce	
Vegetable Dumplings (V/VG) (3 pcs) 斋饺子	7.50
Steamed dumplings with sweetcorn, celery, carrots, wood ear fungus, mushrooms and water chestnuts	
Prawn Siu Mai (4 pcs) 鲜虾烧卖	7.50
Steamed open top dumplings with prawn and water chesnut	
Truffle Mushroom Siu Mai (V/VG) (4 pcs) 松露烧卖	7.50
Succulent open face truffle mushroom dumplings	
Chicken and Mushroom Siu Mai (4 pcs) 香菇鸡肉烧卖	7.50
Handmade steamed open face chicken and mushroom dumplings	
Chicken Char Siu Bao (2 pcs) 叉烧鸡包	7.50
Steamed fluffy buns filled with chicken char siu	
Vegetable Bao (VG) (3 pcs) 素菜包	3.95
Fluffy buns filled with a wonderful vegetable selection	

STEAMED GUA BAO

Steamed Gua Bao with Crispy Chicken / Crispy Fish Fillet 酥炸鸡肉 / 鱼柳刈包	8.50
Fluffy steamed bao filled with crispy chicken OR crispy fish fillet and fresh vegetables, served with your choice of mayo OR spicy mayo	
Steamed Gua Bao with Shredded Beef Rendang 仁当牛肉刈包 	8.50
Steamed bao served with aromatic shredded beef rendang and fresh salad	

SMALL PLATES

Prawn Crackers 蝦片 🌶️	3.95
Deep fried golden crackers served with Thai chilli sauce	
Crispy Spring Rolls (4 pcs) (V) 斋春卷	6.50
Deep-fried vegetable spring rolls	
Crispy Fried Wontons (5 pcs) 脆皮炸馄饨	7.95
Prawn dumplings deep-fried till golden brown	
Roti Canai (2 pcs) 印度煎饼	
Straits fluffy flat bread served with chosen sauce	
Curry Sauce Dhal Sauce 咖喱汁 / 扁豆咖喱酱 🌶️	6.95
Curry Chicken 咖喱鸡 🌶️	15.95
Beef Rendang 仁当牛肉 🌶️	15.95
Golden Fried Otah Bao (3 pcs) 黄金鱼肉包	8.95
Fluffy buns filled with a savoury blend of fish meat and mild spices, served deep fried	
Sichuan Chilli Oil Wontons (5 pcs) 鲜虾红油抄手 🌶️	9.95
Prawn dumplings in a spicy Sichuan sauce	
Northern Chinese Dumplings (6 pcs) 红油饺子 🌶️	10.50
2 x prawns, 2 x chicken, 2 x veg dumplings in a spicy Sichuan chilli oil sauce	
Chargrilled Chicken Satay (4 pcs) 马来西亚沙爹鸡串 🌶️	10.50
Chicken skewers chargrilled to perfection and served with peanut sauce	

ROASTS

Cantonese Roast Duck (Quarter/ Half)	15.95 / 29.95
广式烧鸭(四分之一隻/半隻)	
2-day dry-aged Irish duck marinated in a traditional Cantonese recipe and roasted to perfection. Served with bones in the duck for full flavour.	
Shan Shui Cantonese Roast Duck Rice	18.95
山水广式烧鸭饭	
2 day dry-aged Irish duck marinated in a traditional Cantonese recipe and roasted to perfection with rice Served with bones in the duck for full flavour.	
Shan Shui Cantonese Roast Duck Noodles (Dry/Soup)	18.95
山水广式烧鸭面(干拌/上汤)	
Cantonese roast duck noodles served dry with spring onion or in a superior broth. Served with bones in the duck for full flavour.	

MAINS

Straits Beef Rendang 椰香仁当牛肉 🌶️	17.95
6-hour slow-cooked beef in myriad spices till fork tender	
Beef in Ginger and Spring Onions 姜葱牛肉	17.95
Tender beef slices flash fried in oyster sauce, ginger and spring onions	
Black Pepper Beef 黑椒牛肉	17.95
Beef slices wok fried with crushed black pepper and bell peppers	
Kung Pao King Prawns 宫保虾 🌶️	17.95
A classic sweet, savoury and spicy Sichuan-style dish consisting of wok-fried prawns, dried chillies, garlic, ginger and cashew nuts	
Claypot Three Cup Chicken 三杯鸡	15.95
Wok-fried chicken with Asian aromatics and simmered in a reduction of soy sauce, ginger and sesame oil	
Curry Chicken 咖喱鸡肉 🌶️	15.95
Tender bone-on chicken pieces and potatoes slow-cooked in a rich, spicy coconut curry.	
Sweet and Sour Chicken 甜酸鸡	14.95
Deep-fried chicken wok tossed in homemade sweet and sour sauce	
Flash Cooked Pak Choy (V/VG) 葱香灼白菜	11.95
Crunchy pak choy drizzled with homemade soy-based sauce	
Broccoli with Garlic (V/VG) 蒜蓉西兰花	11.95
Tenderstem broccoli stir fried with garlic	

RICE

Nasi Goreng Istimewa 特式印尼炒饭 🌶️	18.50
Indonesian shrimp fried rice with chicken satay, fried egg and XO sambal chilli	
Shan Shui King Prawn Fried Rice 山水大虾炒饭	16.95
Wok-fried rice with succulent king prawns	
Shan Shui Chicken Fried Rice 香脆炸鸡块配炒饭	14.95
Wok-fried rice with deep-fried chicken cubes	
Egg Fried Rice 蛋炒饭	5.95
Jasmine Rice 白饭	3.95

PLEASE INFORM A MEMBER OF STAFF IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY NEEDS.
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE APPLIED TO THE FINAL BILL.

NOODLES

- Singapore Laksa 新加坡叻沙** 🌶️ 16.95
Aromatic shrimp and coconut curry broth served with rice noodles, shrimps and fishcake
- Chicken Noodles in Superior Soup 上汤鸡面** 14.95
Wheat egg noodles and chicken in a superior broth
- Prawn Wonton Noodles Soup 鲜虾云吞面** 15.95
Prawn wontons with wheat egg noodles in a superior broth
- Seafood Noodles Soup 海鲜上汤面** 18.95
Wheat egg noodles served with squid, prawns and mussels in a superior broth
- Smoked Duck Noodles Soup (Dry/Soup) 烟熏鸭肉面(干拌/上汤)** 18.95
Rich smoked duck with egg wheat noodles served dry with spring onion or in a superior broth
- Wok-fried Seafood Noodles 海鲜炒面** 🌶️ 17.95
Udon noodles flash-fried with prawns, mussels and squid
- Canton Vegetable Fried Noodles (V/VG) 广东蔬菜炒乌冬** 🌶️ 14.95
Fried udon noodles with a mixed garden selection
- Tender Chicken or Beef Fried Vermicelli 香炒鸡肉/牛肉米粉** 16.95
Wok-fried vermicelli with hickory wood smoked chicken or tender beef slices
- Chef Li's Spring Onion Noodles** 17.95 / 15.95 / 14.95
(Prawns / Shredded Chicken / Mushrooms & Pak Choy V)
上海葱油面(鲜虾/鸡丝/香菇与白菜)
Wheat egg noodles with charred spring onions, sesame oil and white pepper

DESSERT

- Mochi Ice Cream Trio 雪糕糯米糍** 7.95
Matcha, Coconut and Mango
- Shan Shui Golden Lava Bao (3 pcs) 山水流沙包** 7.50
Steamed sweet molten salted egg buns



KIDS SET MENU



AVAILABLE WHOLE DAY

10.95

SIDE

Crispy Spring Rolls (V)
Deep fried vegetable spring rolls
斋春卷

CHOICE OF MAIN

Beancurd Fish Cake with Noodles 鱼饼面
Choose from:
Noodles stir fried with Beansprouts /
Plain Wheat Egg Noodles /
Plain Udon Noodles
请选择面条：芽菜炒面／鸡蛋面／乌冬

Chef Li's Spring Onion Noodles 上海葱油面
Choose from:
Mushroom /
Shredded Chicken
请选择：香菇／鸡丝

Crispy Breadcrumb-coated Fish Sticks
served with Egg Fried Rice
炸鱼柳配蛋炒饭

CHOICE OF DRINK

Apple Juice
苹果汁

Cranberry Juice
蔓越莓汁

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DRINKS MENU



DRINK TO GOOD OL' DAYS

WHITE WINE

	Btl	Gls (175ml)
2023 Artolas White, Vidigal, Portugal Tropical Portuguese white, freshened by citrus and given an exotic tang by passion fruit and pineapple on the palate	27.00	7.50
2024 Chenin Blanc, Stormy Cape, South Africa Snappy Chenin Blanc packed with passion fruit, green apple and a refreshing spray of lemon	30.00	
2023 Pinot Grigio Venezia Vigna Mescita IGT, Sartori, Italy Fresh and fruity Pinot Grigio from Northern Italy, with a gentle bouquet of pears and peaches and subtle, fresh flavour	33.00	8.50
2023 Sauvignon Blanc Summerhouse A riot of ripe citrus and tropical fruit aromas. Loaded with juicy rock melon, lychee, vibrant stone fruits and lemongrass, the mouth-watering finish on this one deserves some serious savouring	37.00	10.00
2022 Chablis Olivier Tricon, France Irreproachably elegant Chablis, full of minerals and citrus	45.00	

RED WINE

2022 Montepulciano d'Abruzzo, Borgo Sena, Italy Classic, plum-filled Montepulciano d'Abruzzo, pleasantly scented with violets, peonies and more plums	27.00	7.50
2023 Varietal Merlot, Tapaca, Chile Flavourful Merlot with rich blackberries and cassis notes, with a fresh palate and rounded tannins	30.00	
2023 Project Malbec, Project Wine Co, Argentina A juicy Malbec with notes of baked plums, raisins and a hint of chocolate and vanilla, well balanced, soft and pleasant finish	33.00	8.50
2023 Les Mougeottes Pinot Noir, IGP Pays d'Oc, France Clean and precise bouquet with black cherries and raspberry aromas. The palate is medium-bodied with sappy red berry fruit and a silky long finish	37.00	10.00
2021 Diamond Collection Cabernet, Francis Copolla, USA A medium-bodied red with aromas of vanilla, clove, and blue fruits. Plum, black pepper, and tobacco flavors are supported by firm tannins and balanced acidity.	45.00	

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ROSÉ

2023 Pinot Grigio Rosé, Via Nova, Italy

Pink Pinot Grigio from the Veneto, perfumed with cranberries and raspberries and proffering a mouthful of strawberry and citrus

Btl Gl's (175ml)

27.00 7.50

2023 Cotes de Provence Rosé Comte de Provence, La Vidaubanaise, France

Delightful, light pink Provencal rosé, awash with wild strawberries, lavender and rosemary. If sunshine had a flavour, it would be something like this

36.00

SPARKLING WINE

NV Prosecco, Stelle d'Italia, Italy

Vivacious Prosecco, aromatic and appealing, all lemony delicacy and fresh, green pears

30.00 9.50

NV Brut Mosaique, Champagne Jacquart, France

Lightly elegant Champagne, perfumed with pear and fresh bread, condensing into gingerbread and fresh fruit on the tongue

70.00

COCKTAILS

Shan Shui Lychee Martini

Vodka, coconut rum, lychee, guava

10.95

Shanghai Prohibition

Vodka, lychee, lemongrass, lime

10.95

Shan Shui Elixir

Vodka, grapes, apple sour

10.95

Singapore Sling

Gin, Benedictine, angostura bitters, pineapple juice

10.95

Aperol Spritz

Aperol, Prosecco, soda

13.50

Mimosa

Prosecco, fresh orange juice

14.00

Passion Fruit Martini

Vodka, passion fruit syrup, passion fruit juice, Prosecco

14.00

Negroni

Martini Rosso, Campari, Gin

13.50

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MOCKTAILS

Calamansi Mockjito Calamansi juice, lemonade, soda water, mint leaves	7.95
Cucumber & Lime Iced Tea Cucumber, lime, jasmine tea	7.95
Grape Iced Tea Grapes, apple juice, lychee juice, jasmine tea	7.95
Passionfruit Iced Tea Passionfruit, apple juice, lime, jasmine tea	7.95
Guava Shoreline Coconut, lime, guava juice	7.95
Quiet Storm Passionfruit, coconut, lime, lychee juice	7.95

SPIRITS & LIQUEURS

All spirits are served with mixers	25ml
Vodka	
Absolut	6.50
Grey Goose	8.50
Gin	
Beefeater	6.50
Hendricks	8.50
Whiskey	
Jameson	6.50
Southern Comfort	6.50
Brandy	
Courvoisier VS	6.00
Remy Martin VSOP	6.00
Rum	
Havana Club 3yo	6.50
Havana Club 7yo	8.50
Malibu	6.50
Liquers & Aperitifs	
Campari	6.00
Archers Peach Schnapps	6.00
Kahlua	6.00
Baileys	6.00
Amaretto	6.00
Drambuie	6.00

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BEERS

Shan Shui Red Robe Pils (330ml)	6.95
Tiger	6.95
Asahi	6.95
Rekorderlig Strawberry & Lime Cider (500ml)	7.95
Heineken 0% Non-Alcoholic Beer	6.95

SOFT DRINKS

Punchy Mango Hydration (330ml)	4.50
Appletiser (275ml)	4.50
Coca Cola (330ml)	3.95
Diet Coke (330ml)	3.95
Coke Zero (330ml)	3.95
Ginger Ale (200ml)	3.50
Lemonade (200ml)	3.50
Freshly Squeezed Orange Juice	5.50
Apple or Cranberry Juice	3.95
Tonic Water - Light or Regular	3.25
Soda Water	3.25



MADE LIKE IT USED TO BE. OLD SOUL, FULL GLASS.
NOTHING COMPLICATED, JUST SOMETHING GOOD,
MADE WELL, AT SHAN SHUI.

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HOT BEVERAGES

Singapore Drip Coffee	4.50
English Breakfast	3.95
Earl Grey	3.95
Peppermint	3.95
Fresh Mint Tea	4.95

SHAN SHUI CHINESE TEA

Fog Green	3.95
Jasmine Green Tea	4.95
Mint Rose	4.95
Misty Green	4.95
Sherlock Holmes	4.95
Iron Goddess of Mercy	4.95
King Ginseng Oolong	4.95

WATER

Filtered Still / Sparkling Water (750ml)	2.95
Mineral Still / Sparkling water (350ml)	3.50

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BUBBLE TEA

Tiger Stripe Brown Sugar Milk Creamy whole milk with premium caramelised brown sugar and tapioca pearls	7.95
Shan Shui Milk Tea (Cold / Warm) Shan Shui's signature fragrant Oolong milk tea with brown sugar tapioca pearls	7.95
Traditional Thai Milk Tea (Cold / Warm) Thai-inspired milk tea with brown sugar tapioca pearls	7.95
Coffee Milk Tea (Cold / Warm) Fragrant Oolong milk tea with a shot of espresso and brown sugar tapioca pearls	7.95
Purple Taro Milk Tea (Cold / Warm) Purple taro with fragrant Oolong milk tea and brown sugar tapioca pearls	7.95
Matcha Milk Tea (Cold / Warm) Japanese ground green tea powder milk tea with brown sugar tapioca pearls	7.95
Matcha Milky Brulee (Cold) Japanese green tea brulee base with milk tea and brown sugar tapioca pearls	7.95
Strawberry Milky Brulee (Cold) Strawberry brulee base with milk tea and brown sugar tapioca pearls	7.95
Shanghai Fruity Green Tea Jasmine green tea perfumed with fruit flavours and coconut jelly (Peach / Strawberry / Winter Grapefruit / Lychee / Mango) + £0.50 for passion fruit jam + £1 for upgrade to popping boba balls instead of coconut jelly	7.95

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