

DUMPLINGS (4pcs) (DAILY HAND MADE)

Shallot pancakes (V)	8.00
Custard buns (3pc)	9.00
Pork cha siu bao (2pc)	10.00
Steamed Vegetable dumplings (GF) (V)	10.00
King brown mushroom spring rolls (V)	10.00
Chicken and bamboo shoot spring rolls	12.00
Shanghai Pork xiao long bao	12.00
Sichuan pork & prawn wontons	12.00
Beijing style steamed pork buns	13.00
Crystal prawn dumplings (GF)	14.00
Pork and prawn siu mai	12.00
Prawn & Scallops dumplings (GF)	14.00

STARTERS

Fried wicked wings (3pc)	9.50
Salt & pepper silken tofu with general Tso sauce (V)	14.00
Jade prawn toasts with wasabi mayo & tobiko	14.00
Asparagus San Choy Bao with sweet Corn (GF, V)	18.00
Pumpkin, salted turnip and spiced pepitas	
Crispy calamari with togarashi & shaved bonito(GF)	18.00

POULTRY & PORK

Crispy chicken Maryland with Shandong sauce (GF)	18.00
Kung pao chicken	24.00
Dried chili, five spiced tofu and peanuts	
Honey chicken with capsicum & asparagus	24.00
Three cups chicken	24.00
Sweet and sour pork (GF)	19.80
Wok fried pork neck with Yu Xiang sauce (GF)	24.00
Master stock pork belly	29.00
Chili caramel and nam pla phrik	
BBQ duck Penang curry	28.80
Lychee, pineapple, potatoes, basil	
Crispy Peking duck pancakes-sweet miso sauce	36.00

SEAFOOD

Steamed King Reef barramundi fillet (GF)	30.00
With black bean, lemon, chili oil	
Wok fried prawns with sweet corn (GF, V)	28.00
Edamame, pine nuts & duck jus	
Spicy tiger prawns with Sichuan sauce (GF)	32.00
Snow peas, black fungi, strange flavor cashew nuts	
Salt and pepper prawns with wok tossed chili (GF)	28.80

BEEF & LAMB

Brooklyn Valley Angus beef short ribs (MB4+) (GF)	36.00
With ginger truffle soy & nashi pear salad	
Mongolian beef tenderloin	24.80
With Swiss brown mushroom & baby broccoli	
Wasabi honey pepper beef	26.80
Shaoxing wine, honey, black pepper, hint of wasabi	
Slow braised wagyu Penang beef shin curry	18/36L
Wok fried cumin lamb (GF)	23.80
House cumin salt, chili flake, celery, onion	
Wok fried Mongolian lamb	23.80

VEGETABLE

Steam Chinese broccoli (V)	14.00
With ginger oyster sauce & crispy shallots	
Fried Cauliflower w chickpea (GF, V)	16.00
Salted radish and aged balsamic mirin vinaigrette	
Stir fried vegetables with oyster sauce (V)	18.00
Tofu and eggplant with fish fragrant sauce (GF, V)	24.00
Deeply flavored with ginger, garlic & chili bean paste	
Dry tossed green beans with XO sauce (GF)	18.00

RICE & NOODLES

Shanghai soy noodle with fried shallot & prawn	20.00
Cha siu pork & prawn fried rice w (GF)	16.00
Green bean, Japanese Kent pumpkin & mustard seed	
XO fried rice with BBQ duck & prawn (GF)	16.90
Stir fried with house made prawn & scallop XU sauce	
Steamed jasmine rice	3.00pp

Dessert

Dark chocolate and Avocado brownie (GF, V)	14.00
With peanut butter sauce, spiced nuts and sorbet	
Seasonal gelato or sorbets	3.00/scoop
-proudly supplied by fine food winner "Serendipity"	



Booking number:7900-7081