



LUNCH

11:30-2:30

TO BEGIN

SQUID 20

Crispy fried, served with tartare sauce

PRAWN TOAST 17

with pancetta, sashimi crab meat, spring onions and a shrimp mayo

CANTON SPICY WON TONS 17

Pork & prawn wontons in hot chilli oil, black vinegar, spring onions and garlic soya sauce

DUMPLINGS 17

Pork, beef, or vegan, pan fried with sauce

MALA CHICKEN 18.5

Fried chicken with Sichuan peppercorn, peanuts and dried chilli

SWEET & SOUR "PORK" 18

Fried seitan (wheat protein) and tofu wok tossed in sweet and sour sauce with pineapple

CARAMELISED EGGPLANT 17

Fried eggplant in a caramelised glaze

BAOS

HEI SIGNATURE BAO 15

12 hours slow cooked pork belly with sesame mayo, hoisin ketchup, pickles, leek salad

HEIHIEI 13

Fried chicken with black vinegar glaze, pickles, sesame mayo and salad

THE OG 13

12 hours slow cooked beef ribs with Sichuan yuxiang sauce and salad

VEGAN 13

Eggplant & tofu, pickles with vege mayo and salad

LARGER PLATES

BRAISED BEEF NOODLE SOUP 23

Slow-braised beef, aromatic broth, noodles, seasonal greens

DAN DAN NOODLE 19.5

Noodles tossed in a sesame peanut sauce, with minced pork, shrimp chilli paste and chilli oil

TTEOKBOKKI STIR FRY 19

Korean rice cakes, cherry tomatoes, braised tofu, mushroom, in a spicy gochujang tomato sauce

GOLDEN PORK CHOP & RICE 23

Hong Kong style baked pork chop on fried rice, sauce espagnole and crispy melted cheese

SALADS

HAINANESE COUSCOUS 23

Pearl couscous cooked in Hainanese chicken broth, with cucumber, cherry tomatoes, seared chicken breast, and a sesame ginger dressing

POMELO & PRAWN 24

green apples, fresh Asian herbs, red onions, tomato, bean sprouts, peanuts and Thai dressing

SEASONAL VEGETABLES 21

Cashews, cranberries & garlic honey mustard dressing

SIDES

Jasmine rice 4

Egg fried rice 10

Asian greens 10

MON - SAT
LUNCH &
DINNER

 Vegan

 Gluten Free

 Spicy

* Available on Request

Mon - Sat | Lunch 11:30-2:30 | Dinner 5pm - Late

www.hei.co.nz

 [heiwgtn](https://www.instagram.com/heiwgtn)