

LUNCH SET MENUS

SET MENU A | 20

Weekly special, dumplings (pork, beef or vegan), rice

SET MENU B | 20

Weekly special, scallion pancakes, eggplant

BAOS

SIGNATURE BAO | 15

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

HEIHEI | 13

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

FRESH CATCH | 14

Fresh fried market fish, crispy seaweed, pickles, sesame mayo, tartare sauce and salad

VEGAN | 13

Eggplant & tofu, pickles with vegan mayo and salad on a pumpkin bao

SALADS

POMELO & PRAWN (GF*) | 24

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

ALLERGEN KEY

V | Vegan GF | Gluten Free Veg | Vegetarian

*available on request

DUCK SALAD (V*) | 25

Fresh plums, fennel, spring onion, coriander, carrot, bean sprouts, garnished with golden wonton crisps with a plum sauce dressing

GRILLED PORK AND MANGO (GF) | 24

Grilled pork neck, mango, apple, fresh Asian herbs, red onion, cherry tomatoes, radish pickles, bean sprouts, served with krupuk

TO BEGIN

SQUID | 20

Crispy fried, served with tartare sauce

PRAWN BITES 🌶️ | 20

Crispy prawn balls, Chilli oil velouté and fresh chilli

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

SILKEN VEGETABLE DUMPLINGS | 17

Filled with zucchini, carrots, corn, pumpkin served with house made chilli oil & black vinegar, steamed

MALA CHICKEN (GF) 🌶️ | 18.5

Fried chicken with Sichuan peppercorn, peanuts, dried chilli and spicy mayo

CARAMELISED EGGPLANT (V) | 17

Fried eggplant in a caramelised glaze

CAULI CRUNCH (Veg) | 17

Golden fried cauliflower topped with furikake, with ponzu mayo

LUNCH LARGER PLATES

CHAR SIU RICE | 20

Char siu BBQ pork over steamed rice, topped with a fried egg and house made sweet soy sauce

DAN DAN NOODLE 🌶️ | 19.5

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

HAINANESE CHICKEN (GF*) | 23

Poached chicken served with fragrant rice, ginger scallion oil, Hainan chilli and chicken broth

SHREDDED CHICKEN HOR FUN | 20

Wide rice noodles in broth, topped with shredded chicken, prawns and prawn oil

KIMCHI GLASS NOODLES (V) | 20

Stir-fried Korean glass noodles with tofu, kimchi and soybean paste

SIDES

Jasmine rice | 4

Egg fried rice | 10

Asian greens | 10

Scallion pancake

with cashew dip (V) | 10

Mala fries (Veg) | 12



SWEET & SOUR “PORK” (V) | 18

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