

## TO SHARE

### SQUID | 20

Crispy fried, served with tartare sauce

### PRAWN BITES 🌶️ | 18

Crispy prawn balls, chili oil velouté, and fresh bird's eye chili

### SICHUAN SPICY WON TONS 🌶️ | 17

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

### DUMPLINGS | 17

Pork, beef or vegan, pan fried

### FOO'S CHARGRILLED CHICKEN (GF) | 18

Chargrilled boneless free-range chicken thighs, cucumber, and Thai dipping sauce

### TYPHOON PORK RIBS (GF) | 18

Pork ribs stir fried with garlic, chili & black beans

### SILKEN VEGETABLE DUMPLINGS (V) | 17

Steamed, with a zucchini, carrots, corn & pumpkin filling, served with house made chili oil & black vinegar

### MALA CHICKEN (GF) 🌶️ | 18.5

Fried chicken with Sichuan peppercorn, peanuts and dried chilli

### GLUTINOUS RICE DUMPLINGS (V) | 17

Deep fried with tofu, mushrooms & vegetables

### CHAR SIU | 18

Cantonese style char-grilled pork with five spice sweet & salty soy beans

### CARAMELISED EGGPLANT (V) | 17

Fried eggplant in a caramelised glaze

### CAULI CRUNCH (Veg) | 17

Golden fried cauliflower topped with furikake, with ponzu mayo

### ASSAM FISH (GF) 🌶️ | 28

Market fish with eggplants, okra, in a sour & spicy Southeast Asian tamarind sauce

### GALBI BEEF SHORT RIBS | 27

12 hour slow cooked beef short ribs, finished on the grill

### XO EGGPLANT | 24

Chargrilled eggplant, shrimp, pork mince in XO sauce

### KING PRAWNS (GF) 🌶️ | 29

with cherry tomatoes, in a creamy, spicy & sour lemongrass sauce, served with crispy vermicelli

### UMAMI GREENS (GF/V) | 25

Stir-fried eggplant, green beans in a fermented bean curd sauce

### KUNG PAO TOFU (GF/V) | 25

Wok-tossed tofu, broccoli, cauliflower, carrots, onion, and peanuts

### YUXIANG BEEF 🌶️ | 29

Stir-fried sirloin, onion, celery, zucchini, mushroom with spicy & tangy Yuxiang sauce

### ORANGE CHICKEN (GF) | 27

Boneless fried free-range chicken, garlic, dried chili

### GOLDEN GLAZED PORK (GF) | 27

Sweet and sour pork, with seasonal fruits, cucumber ribbons, and dehydrated jackfruit

### CUMIN LAMB (GF) 🌶️ | 28

Wok-tossed crispy lamb ribs with a spicy cumin rub & radish pickle

### SHANGHAI NOODLES (V\*) | 24

Stir fried noodles, bok choy, char siu, & duck in a soy & oyster sauce

### PEKING DUCK | 38

With Chinese pancakes, fresh cucumber, red onions, spring onions and Peking hoisin

## 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

### ALLERGEN KEY

V | Vegan

GF | Gluten Free

Veg | Vegetarian

\*available on request



## SALADS

### PRAWN SALAD (GF\*) | 26

Seasonal fruit, fresh Asian herbs, sambal, red onions, tomato, bean sprouts, peanuts and Thai dressing

### DUCK SALAD (V\*) | 27

Seasonal fruit, fennel, spring onion, coriander, radish pickles, bean sprouts, garnished with golden wonton crisps with a plum sauce dressing

### GRILLED PORK AND MANGO (GF) | 27

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

## A SWEET FINISH

### COCONUT & CARAMEL (V) | 13

Coconut vanilla ice cream, caramel sauce, and caramelised toasted walnuts

### WHITE CHOCOLATE PANNA COTTA | 14

With fresh berries, berry compote & almond crumble

### COCONUT MOUSSE | 14

With passionfruit pulp & pineapple compote

## SIDES

### JASMINE RICE | 4

### SCALLION PANCAKE (V) | 10

Served with a cashew & golden syrup hummus

### ASIAN GREENS (V\*) | 4

### MALA FRIES (V) | 4

With ponzu mayo

### FRIED MANTOU (BUNS) | 5

Served with balsamic vinegar & chilli oil

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