SET MENUS

SET MENU A | 20

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

SET MENU B (V*) | 20

Weekly special, scallion pancakes & caramelised 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

PRAWN SALAD (GF*) | **24**

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

LUNCH

SQUID | 20

Crispy fried, served with tartare sauce

DUMPLINGS | 17

Pork, beef or vegan, pan fried

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

CARAMELISED EGGPLANT (V) | 17

Fried eggplant in a caramelised glaze

CAULI CRUNCH (Veg) | 17

Golden fried cauliflower topped with furikake, with ponzu mayo

PRAWN BITES 🌛 | 20

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

GLUTINOUS RICE DUMPLINGS (V) | 17

Deep fried with tofu, mushrooms & vegetables

BEEF CHOW FUN (V*) | 22

Wok-tossed flat rice noodles, sliced beef, bean sprouts & soy sauce

CANTON SPICY WON TONS 🥠 | 17

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

YANGZHOU FRIED RICE (V*/GF*) | 19.5

Fried rice with shrimp, char siu, eggs, asian greens & spring onion

SHANGHAI NOODLES (V*) | 20

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

CHAR SIU WON TON NOODLES | 20

Char siu, won tons, dry tossed noodles, with soy & oyster sauce

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

PRAWN WON TON SOUP | 16

Hong Kong style prawn & pork filled won tons

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

TYPHOON PORK RIBS (GF) | **18**Pork ribs stir fried with garlic, chili & black beans

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

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

ALLERGEN KEY