

ENTRÉE

Smashed cucumber salad with Chinese vinaigrette and nut (V) \$16

Pacific oyster with finger lime, ginger and soy sauce (GF) \$5.5/ea

Poached chicken with cucumber and chili oil dressing (cold dish) \$22

Vegetarian san choy bao with pine nuts, lotus roots, tofu, baby corn and pickled mustard (GF, VG) \$21/4pcs

Add on prawn, pork, duck for \$6

Salt and pepper calamari with wasabi mayo (GF) \$24

Steamed half shell scallop with mung bean noodle and black bean sauce \$16/2pcs

Crispy skin duck pancakes with duck sauce and cucumber (GF) \$45

DUMPLING

Jade prawn dumpling (GF) \$19

Vegetable mushroom dumpling (GF, VG) \$15

Chicken and kimchi dumpling \$15

Lobster and prawn dumpling \$21

Pork xiao long bao \$15

Pork and prawn siu mai \$16

Signature vegetable spring roll (VG) \$4.5/ea

SEAFOOD

Steam barramundi fillet with ginger and shallot (GF) \$39

Wok fried prawn cutlet (GF) \$39

- Choices of chili, shallot and crispy garlic
- Choices of XO sauce, baby corn and king brown mushroom

Wok fried pipi with XO sauce (GF) \$42

Extra egg noodle for \$7

LIVE SEAFOOD

(Market price) 24 hours pre-order in advance

Live coral trout

Live red lobster

Live mud crab

Live black lip abalone

Cooking methods:

- Wok fried or steam with ginger and shallot / wok fried or steam with chilli black bean
- Wok fried with chilli, shallot and fried garlic (except for abalone) / wok fried with XO sauce
- Wok fried with sichuan hot & spicy sauce

*Add on: Yifu noodle 250g \$18 / Vermicelli 250g \$8
Egg noodle 150g \$10 / Fried man tou \$2ea*

SOUP

Vegetarian hot and sour soup with tofu, black fungus, mushroom and vinegar soy sauce \$12pp

MEAT

Classic sweet sour pork with pineapple \$38

Wok fried angus beef with black pepper sauce \$45

Classic kung pao chicken with tofu puff \$36

Crispy skin half chicken with spiced soy sauce (GF) \$36

Slow cooked beef short ribs with black vinegar and soy sauce (GF) \$39

VEGETABLE & TOFU

Poached Asian greens with soy sauce and sesame oil (GF, VG) \$17

Wok-fried green bean with olive leave (GF, VG) \$24

Extra beef mince \$6, pork mince \$6

Crispy salt and pepper tofu with dukkha (GF, VG) \$22

Fried brussels sprouts with aged vinegar sauce (GF, VG) \$24

Wok fried seasonal mushroom mix with garlic and barilla (VG) \$26

RICE AND NOODLE

Duck fried rice with zucchini, baby corn (GF) \$28

Wok fried egg noodle with prawn and superior soy sauce \$38

Choice of chicken \$32

Steam rice \$4