

## STARTER

Pacific oysters with soy, ginger and finger lime *	5.5ea
Garden salad with Granny Smith apple, grapefruit, tomato and cucumber *	17
Prawn toast with yuzu mayo	19
Peking duck pancakes with spiced hoisin sauce, shallot and cucumber (half duck) #	49
Crispy tofu with 7 spices *(V)	21
Salt and pepper calamari with siracha mayo *	24
Taiwanese popcorn chicken with Thai basil *	22

## SOUP

Pork and prawn wonton soup with bok choy	12
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### MIXED DUMPLING BASKET \$35PP

Signature spring rolls with king brown mushrooms (V)

Shallot pancakes (V)

Jade prawn dumplings \*

Steamed pork and prawn siu mai

Sichuan-style prawn and pork wontons

Pork xiao long bao

Five spice tofu and black fungus dumplings

Steamed duck egg yolk bun

\* Gluten free | # Can be GF | (V) Vegetarian

For any dietary requirements, please let our staff know about an alternative banquet.

15% surcharge on public holidays | 10% surcharge for parties of 8 and over | 1.5% for all cards (Visa, Master card, Amex and Diners) and 0.7% for all debit cards.

# DUMPLINGS

Lobster and prawn dumplings *	21
Shitake mushroom dumplings *(V)	15
Five spice tofu and black fungus dumplings	15
Pork xiao long bao	15
Sichuan-style prawn and pork wontons	17
Chicken and kimchi wontons	16
Signature spring rolls with king brown mushrooms (V)	4ea
Crystal prawn dumplings *	18
Pork and chive dumpings	15
Jade prawn dumplings *	18
Scallop siu mai *	18
Steamed pork and prawn siu mai	16
Steamed duck egg yolk bun (2pcs)	10
Shallot pancakes (V)	10

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## MAINS

Kung Pao chicken with cauliflower	32
Sweet & sour pork with capsicum and pineapple	38
Three cup chicken, chicken thigh fillet with king mushroom, ginger, thai basil and chilli	32
Crispy Chicken with Shantung sauce (half chicken)	36
Wok-fried beef with chilli blackbean sauce, baby corn and green beans	39
Steamed barramundi fillet with soy, ginger and shallot #	39
Wok-fried King prawns in chilli oyster sauce with asparagus and black fungus	44

## VEGETABLES

Crunchy Brussels sprouts with soy and garlic sauce #(V)	23
Steamed broccoli and snow peas with soy, sesame oil and fried garlic #(V)	22

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## RICE & NOODLES

Cantonese style ginger and shallot noodles with prawns	23
Pork and prawn wonton soup with egg noodle	16
Duck fried rice with asparagus and mustard seeds #	29
Vegetarian fried rice #(V)	24
Crab fried rice with flying fish roe #	36
Steamed rice *(V)	4

## DESSERT

Duck egg yolk bun	10
Seasonal Pudding	10
Ice cream or sorbet	
One scoop 5   Two scoop 9   Three scoop 12.5	

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