

Smashed Cucumber Salad with Chinese Vinaigrette and Nut (V) \$16

Pacific Oyster with Finger Lime, Ginger and Soy Sauce (GF) \$5.5 ea

Mouth-Watering Chicken with Chili Oil Dressing \$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

Signature Prawn Spring Roll \$6/ea

Soft Shell Crab Buns with Singapore Chili Sauce \$10pp

SEAFOOD

Steam Barramundi Fillet with

Ginger and Shallot (GF) \$39

Wok Fried Prawn Cutlet (GF) \$39

- Choices of Chili, Shallot and Crispy Garlic
 - Choice of XO Sauce, Baby Corn and King Brown Mushroom

Wok Fried Pipi with Xo Sauce (GF) \$42

Extra Egg Noodle For \$7

MEAT

Classic Sweet-Sour Pork with Pineapple \$38

Wok Fried Angus Beef W 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

Smoked Duck Breast with Davidson Plum Sauce \$45

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



Vegetarian Hot and Sour Soup with Tofu, Black Fungus,

Mushroom and Vinegar Soy Sauce \$12pp