



ENTRÉE 前菜

Grilled edamame, five spice. Ginger (GF,V)	9
Scallop sashimi, flying fish roe, chilli yuzu sauce	26
Prawn toast, fermented black bean mayo	22
Vegetable san choy bao, peanuts, lettuce add prawn	19 5
Crispy calamari, coriander lemon sauce(GF)	22
Tea smoked duck breast, handmade pancake, cucumber, hoisin sauce	48

DIM SUM 點心

Pork xiao long bao	16
Jade prawn dumplings (GF)	21
Crispy prawn and calamari dumpling	19
Lobster and prawn dumplings (GF)	24
Mushroom and coriander dumplings (GF,V)	16
Pork and chives dumplings	16
Sichuan-style pork and prawn wontons with chilli and sesame	16
Pan fried wagyu beef dumpling	20
Snow Mountain BBQ pork buns (2pcs)	13
Signature spring rolls with king brown mushrooms (ea) (V)	4.5
Shallot pancakes (V)(2pcs)	12

SEAFOOD 海鮮

Grilled Queensland king prawn, xo sauce, steam bun	38
Typhoon shelter soft shell crab	36
Steamed market fish fillet, ginger, shallot, soy sauce	39
Steamed glacier 51 toothfish, shiitake mushroom, shaoxing wine, chicken broth	78

MEAT 肉食

Kung pao chicken with peanuts and dried chilli (N)	36
BBQ pork belly chashu, sticky black caramel sauce	29
Wok fry beef fillet, greens, black pepper, red onion, butter	45
Wagyu steak, salted shallot, crispy eschalot, orange oil, thickened soy	68
Chilli glazed lamb ribs, Chinese pickled cabbage, chilli oil	36

VEGE & TOFU 蔬菜&豆腐

Crispy eggplant, honey soy, chilli, coriander (V)	23
Salt and pepper tofu with sesame dressing (GF)	21
Wok fried snow peas, broccolini, baby corn, garlic (V)	19
Mixed Asian mushrooms, Thai basil, white sesame (V)	24
Brussels sprouts, aged vinegar, chilli, coriandar (V)	24
Steamed Asian greens, soy and sesame* (V)	18

RICE & NOODLE 飯&面

Dan dan noodles, pork mince, dry chilli oil, cucumber, crushed peanuts (N)	24
Shanghai shallot noodle, shiitake mushroom	21
Crab fried rice ,flying fish roe, crab oil, furikake	39
Lotus wok fried rice, duck, coriander, mustard seeds	32
Wok fry vegetarian fried rice, pickled mustard, olive leaf	29
Steamed rice (pp)	5

DESSERT 甜點

Cake roll, lemon cream, blood orange sorbet	21
Coconut cream caramel, cream chantilly	18

*Gluten free - # Can be GF - V Vegan | 10% surcharge on Sundays | 15% surcharge on public holidays | 10% service charge for parties of 8 and over (not applicable on Sunday or public holi- days) | 1.5% for all credit cards (Visa, Mastercard, Amex and Diners) and 0.7% for all debit cards.