



## Lunch - a la carte menu

### Entrée

Okinawa cuttlefish and scallop toast, squid ink (2 pc)	\$20.5
lamb roll with cumin and glass noodle, preserved plum and onion sauce	\$18.5
Slow cooked eggplant with seaweed paste and soy broth (V)	\$18.5
Roast duck and mushroom pancake (2 pc)	\$19.5
Mushroom vegetarian pancake (2 pc) (V)	\$18.5
Chicken lollipop in red bean paste with taramasalata dip (4 pc)	\$18.0

### Mains

Steamed medley of seafood w/ glass noodles, salted lemon and herbs	\$37.5
Fish of the day	\$38.0
Eye fillet beef and scallop pepper hotpot	\$37.5
Shantung lamb belly	\$37.5
Xian style spiced duck	\$37.5
Pork ribs with ginger and dark vinegar	\$36.0
Sichuan style crispy chicken, barley and caramelised onion	\$36.0
Tofu mushroom eggplant in Eshallot broth	\$30.0
Sweet and spicy eggplant, sesame, shallot and fried peanuts (V)	\$24.0
Wok-tossed king prawn with mixed peppercorn, pineapple (6 pc)	\$40.0

### Greens

Stir-fried vegetables in ginger soy sauce (V)	\$18.0
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BYO Wine \$15 per bottle ❖ Extra rice \$4 per person

Please note that a 1.4% surcharge will apply to all card payment.



## LUNCH SET

**\$48 per person (min of 2)**

roast duck and mushroom pancake

chicken lollipop in red bean paste with taramasalata dip

steamed medley of seafood with noodles, salted lemon and herbs

shantung lamb belly

**\$60 per person (min of 4)**

roast duck and mushroom pancake

Okinawa cuttlefish and scallop toast, squid ink

pork ribs with ginger and dark vinegar

fish of the day

shantung lamb belly

sweet and spicy eggplant, sesame, shallot and peanuts

BYO Wine \$15 per bottle ❖ Extra rice \$4 per person

Please note that a 1.4% surcharge will apply to all card payment.

## Dinner a la carte menu

### Entrée

Kingfish Sashimi	\$ 28.5
Okinawa cuttlefish and scallop toast, squid ink (2 pc)	\$ 20.5
Lamb roll with cumin & glass noodle, preserved dates & onion sauce	\$ 18.5
Slow cooked eggplant with seaweed paste and soy broth [V]	\$ 18.5
Chicken lollipop in red bean paste with taramasalata dip (6 pc)	\$ 18
Roast duck and mushroom pancake (2 pc)	\$ 19.5
Mushroom vegetarian pancake (2 pc) [V]	\$ 18.5

### Mains

Steamed medley of seafood w/ glass noodles, salted lemon and herbs	\$ 38.5
Fish of the day	\$ 39.5
Braised beef stew with chinese spices and aged mandarin peel	\$ 37
Shantung lamb belly	\$ 38.5
Pork ribs with pickled ginger and Chinese sweet dark vinegar	\$ 36.5
Eye fillet beef and scallop pepper hotpot	\$ 38.5
Xian style spiced duck	\$ 38.5
Wok-tossed king prawn with mixed peppercorn(6 pc)	\$ 40.5
Sichuan style crispy chicken, barley and caramelised onion	\$ 36
Crispy tofu with mixed vegetables, Eschalot broth [V]	\$ 32.5
Sweet and spicy eggplant, sesame, fried shallot [V]	\$ 25.5

### Greens

Stir-fried vegetables in ginger soy sauce [V]	Sml - \$10, Lrg - \$18.5
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No split bills ◆ BYO wine \$18 per bottle ◆ Extra rice \$4 per person

Please note that a 1.4% surcharge will apply to all card payment.

## tasting menu

minimum 2 people

Kingfish sashimi

Crab roe and corn consommé, smoked trout, hand sliced silken tofu

*NV Howard Park 'Jete' Grand Vintage, Margaret River, WA*

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Okinawa cuttlefish and scallop toast, squid ink

*2017 Helm 'Central Ranges' Riesling, Canberra District, ACT*

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Roast duck and mushroom pancake

Pork ribs with pickled ginger and Chinese sweet dark vinegar

*2017 Amato Vino Nero d'Avola, Riverland, SA*

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Fish of the day

Eye fillet beef and scallop pepper hotpot

*2016 Andevine 'Reserve' Syrah, Canberra District, ACT*

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Dessert of the day

*2016 De Beaurepaire Coeur d'Or Botrytis Semillon, Mudgee, NSW*

**\$88 per person**

(optional)

**\$48 per person for five 1/2 glasses to match the tasting menu**

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# CHAIRMAN YIP

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## Banquet

6 people or more

Lamb spring roll with preserved dates and onion sauce

Chicken lollipop in red bean paste with taramasalata dip

Pork ribs with ginger and dark vinegar

Wok-tossed prawn with chilli and plum jam

Shantung lamb belly

Braised beef stew with chinese spices and aged mandarin peel

Sweet and spicy eggplant, sesame, fried shallot

**\$65 per person**

Optional: add **Fish of the day - \$75 per person**

Please note that a 1.4% surcharge will apply to all card payment.