

dinner a la carte

entrée

Handmade steamed prawn and pumpkin dumplings, prawn broth (5 pc)	\$ 20.5
Pork fillet with pickled ginger and Chinese sweet dark vinegar (3pc) [GF]	\$ 20.5
Roast duck and mushroom pancake (2 pc) [GF-OP]	\$ 19.5
Mushroom vegetarian pancake (2 pc) [GF-OP, V]	\$ 18.5
Wagyu beef tataki (MB8+), sichuan green pepper infused leek, burnt soy (6 pc) [GF-OP]	\$ 25.5
Steamed scallops with citrus pepper and black tea infused conpoy dressing (6 pc)	\$ 24.5

mains

Fish of the day [GF]	\$ 39.5
Braised beef stew with chinese spices, aged mandarin peel	\$ 37
Wok-tossed king prawn with mixed peppercorn (6 pc) [GF]	\$ 40.5
Eye fillet beef and scallop pepper hotpot [GF-OP]	\$ 38.5
Sichuan style crispy chicken, black fungus, pickled cabbage [GF]	\$ 36
Light-fried green bean with chinese olive greens and roasted pumpkin [V]	\$ 32.5
Shantung lamb belly with cashew nuts paste and shallot oil [GF-OP]	\$ 38.5
Sweet and spicy eggplant, sesame, fried shallot [GF, V]	\$ 27.5

greens

Stir-fried vegetables in ginger soy sauce [GF-OP, V]	\$18.5
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dinner set

2 to 8 people

Wagyu beef tataki (MB8+)

sichuan green pepper infused leek, burnt soy

Roast duck and mushroom pancake

Handmade steamed prawn & pumpkin dumplings, prawn broth

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Fish of the day

Shantung lamb belly with cashew nuts paste and shallot oil

\$65 per person

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.