

**dinner a la carte**

**entrée**

Steamed dumplings with prawn, lardo and pumpkin (6 pc)	\$ 20.5
Chicken lollipop in red bean paste, taramasalata dip (6 pc) [GF-OP]	\$ 18
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 sauce (6 pc) [GF-OP]	\$ 25.5
Caramelized petit sticky rice dumpling with scallop, pork floss and salted egg yolk (4 pc)	\$ 20.5

**mains**

Fish of the day [GF]	\$ 39.5
Pork ribs with pickled ginger and Chinese sweet dark vinegar [GF]	\$ 36.5
Eye fillet beef and scallop pepper hotpot [GF-OP]	\$ 38.5
Wok-tossed king prawn with mixed peppercorn (6 pc) [GF]	\$ 40.5
Sichuan style crispy chicken, pearl barley, caramelised onion	\$ 36
Crispy tofu with mixed vegetables, Eschalot broth [V-OP]	\$ 32.5
Sliced abalone and pork belly, sticky rice, preserved mustard green, pine nut	\$ 37.5

**greens**

Roasted butternut pumpkin, black bean sauce, buckwheat and seed mix [V]	\$ 18.5
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**dinner set**

**minimum 2 people**

Wagyu beef tataki (MB8+),  
Sichuan green pepper infused leek, burnt soy sauce

Roast duck and mushroom pancake

Steamed dumplings with prawn, lardo and pumpkin

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Fish of the day

Sliced abalone and pork belly, sticky rice,  
preserved mustard green, pine nut

**\$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.