

dinner a la carte menu

entrée

Shunde kingfish sashimi, mandarin infused soy sauce, finger lime (10 pc) [GF]	\$ 28.5
Okinawa cuttlefish and scallop toast, squid ink (2 pc)	\$ 20.5
Handmade steamed prawn and pumpkin dumplings (6 pc)	\$ 20.5
Slow cooked eggplant with seaweed paste , soy broth [GF, V]	\$ 18.5
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
Caramelized petit sticky rice rolls with scallop, and salted egg yolk (4 pc)	\$ 20.5

mains

Wok-tossed king prawn with mixed peppercorn (6 pc) [GF]	\$ 40.5
Fish of the day [GF]	\$ 39.5
Braised beef stew with chinese spices, aged mandarin peel	\$ 37
Shantung lamb belly [GF-OP]	\$ 38.5
Eye fillet beef and scallop pepper hotpot [GF-OP]	\$ 38.5
Xian style spiced duck [GF]	\$ 38.5
Sichuan style crispy chicken, pearl barley, caramelised onion	\$ 36
Crispy tofu with mixed vegetables, eschalot broth [V-OP]	\$ 32.5
Sweet and spicy eggplant, sesame, fried shallot [GF, V]	\$ 27.5
Sliced abalone and pork belly, sticky rice, preserved mustard green, pine nut	\$ 37.5

greens

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

2 to 8 people

Kingfish Sashimi, mandarin infused soy sauce, finger lime
Caramelized petit sticky rice rolls with scallop and salted egg yolk

2013 Howard Park 'Jetè' 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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Wagyu beef tataki (MB8+)

sichuan green pepper infused leek, burnt soy

Handmade steamed prawn and pumpkin dumplings

2017 Chateau de Campuget Viognier, Rhône Valley, France

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Eye fillet beef and scallop pepper hotpot

Stir-fried vegetables in ginger soy sauce

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

\$95 per person

(optional)

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



Dinner Banquet

6 to 20 people

chicken lollipop in red bean paste with taramasalata dip
handmade steamed prawn, enoki and pumpkin dumplings
pork fillet with pickled ginger and chinese sweet dark vinegar

wok-tossed prawn with chilli and plum jam
eye fillet beef and scallop pepper hotpot
shantung lamb belly
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.