

dinner a la carte menu

entrée

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

mains

Fish of the day [GF]	\$ 39.5
Braised beef stew with chinese spices, aged mandarin peel	\$ 37
Shantung lamb belly [GF-OP]	\$ 38.5
Pork fillet with pickled ginger and Chinese sweet dark vinegar [GF]	\$ 36.5
Wok-tossed king prawn with mixed peppercorn (6 pc) [GF]	\$ 40.5
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]	\$ 25.5

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

NV Howard Park 'Petit Jeté' Blanc de Blancs Chardonnay, Margaret River, WA

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Okinawa cuttlefish and scallop toast, squid ink

2019 Ravensowrth Riesling, Canberra District, ACT

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Handmade steamed prawn and pumpkin dumplings, prawn broth
Pork fillet with pickled ginger and Chinese sweet dark vinegar

2017 Amato Vino Nero d'Avola, Riverland, SA

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Eye fillet beef and scallop pepper hotpot

or

Fish of the day

Sweet and spicy eggplant, sesame, fried shallot

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



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.