



DINNER



SHARING ENTRÉES

STEAMED DIM SUM PLATTER

selection of prawn har gow, vegetable dumplings, chicken siu mai & prawn & chive dumplings. \$28 (8pcs)

STEAMED DUCK & PORK DUMPLINGS

drizzled with shanghainese spicy sauce & shallots. \$18 (6pcs)

CRISPY FRIED RICE BALLS

with seasonal salad, duck & honey mustard dressing. \$18 (4pcs)

CRISPY FRIED CRAB & PORK DUMPLINGS

with sweet chilli dipping sauce. \$18 (6pcs)

POPCORN CHICKEN

with sweet mayo & shallots. \$14

STEAMED HOKKAIDO SCALLOPS

served on the shell with vermicelli, finely sliced shallots & our signature XO sauce garnished with golden garlic & fresh fish roe. \$24 (4pcs)

CRISPY CALAMARI

wok fried with cornflakes, fried onion, desiccated coconut, breadcrumbs & chopped red chilli. \$18

CHINESE PICKLED VEGETABLES

cucumber, radish, white daikon and carrots. \$8

No split bills. Credit card surcharge applies.

SHARING MAINS

SIGNATURE CRISPY DUCK

crispy and tender duck served with steamed handmade
pancakes, hoisin sauce, cucumber & shallots.

A modern twist on duck pancakes, perfect for sharing.

\$28 (qtr) **\$48** (half) **\$81** (whole)

HONEY & PINENUT BARRAMUNDI

fried fresh barramundi with our signature
sweet & sour sauce, pinenuts and assorted fruits
served with honey dipping sauce. \$32

WASABI PRAWNS

deep fried king prawns served
with a wasabi mayo sauce. \$32

GINGER & SHALLOT LOBSTER TAILS WITH EE-FU NOODLES

Brazilian rock lobster tails with ee-fu noodles
in a ginger & shallot miso sauce. \$68

DRUNKEN FISH FILLET

with green peas, Chinese wood ear mushroom
& baby bok choy in a delicate sake kasu gravy. \$29

No split bills. Credit card surcharge applies.





SHARING MAINS

STIR FRIED WAGYU BEEF

with snow peas, baby corn, chilli in black pepper sauce.
\$28 (GF available)

CRISPY SPRING CHICKEN

with ginger, coriander, shallot, chilli & garlic
in a sweet & sour sauce. (GF available)
\$20 (half) \$36 (whole)

SICHUAN STYLE HOT & NUMBING CHICKEN WINGS

with special chilli sauce, peanut and Thai basil. \$22

DUCK SAN CHOI BAO

with preserved pickles & water chesnuts, chilli, basil,
fried millet & crispies. \$29 (GF available)

CHICKEN SAN CHOI BAO

with preserved pickles & water chesnuts, chilli, basil,
fried millet & crispies. \$25

No split bills. Credit card surcharge applies.

SHARING MAINS

SWEET & SOUR PORK

with pineapple & green capsicum. \$26

HANDMADE PINK SALT & BLACK SESAME EGG & SPINACH TOFU

\$22 (V) (GF)

SICHUAN STYLE CRISPY BATTERED ZUCCHINI

with honey chilli dressing & peanuts. \$18 (V)

STEAMED CHINESE GREENS

with oyster and soy sauce, topped with fried onions.

\$18 (V & GF available)

STIR FRIED SEASONAL VEGETABLES

\$22 (V) (GF)

STIR FRIED GREEN BEANS

with chicken mince, preserved pickles,
fried purple onion & garlic.

\$22 (V & GF available)

No split bills. Credit card surcharge applies.







RICE & NOODLES

STIR FRIED RICE NOODLES

with wagyu beef, bean sprouts, chives & sesame. \$25

CRISPY EGG NOODLES

with classic stir-fried Chinese wood ear mushrooms. \$20 (V)

SEAFOOD EE-FU NOODLES

cooked in prawn paste with fish fillets,
scallops, king prawns, asparagus & fish roe. \$29

VERMICELLI WITH KING PRAWNS

hokkien & vermicelli noodles wok fried in a Singapore
style curry sauce with king prawns & chicken. \$23

ROAST HOLY DUCK! FRIED RICE

with asparagus, mustard seeds & shallots.
\$22 (V & GF available)

TOM YUM CHICKEN FRIED RICE

wok fried fragrant jasmine rice with diced chicken,
lemongrass, cherry tomatoes & Thai basil. \$20

YANGCHOU FRIED RICE

with BBQ pork, crispy pork belly, mixed seasonal
vegetables & egg. \$18 (V & GF available)

JASMINE RICE \$3 (V)

EXTRA MANDARIN PANCAKES \$1.5 EA (V)

No split bills. Credit card surcharge applies.

BBQ & ROAST MEATS

HOLY DUCK! SPECIALTY PLATTER

roast duck, BBQ char siu & roast pork belly. \$60

PLATTER OF PORK DELIGHTS

BBQ char siu & roast pork belly. \$38

DUCKING PORK PLATTER

roast duck with crispy pork or BBQ pork. \$38

ROAST HOLY DUCK!

\$41 (half) \$72 (whole)

ROAST HOLY DUCK! DEBONED

served with 8 steamed pancakes, hoisin sauce,
cucumber & shallots. \$50

CARAMELISED SWEET & STICKY BBQ PORK

glazed with a honey sauce. \$30

CRISPY CRACKLING ROAST PORK BELLY (GFO)

with pommery mustard sauce. \$30

No split bills. Credit card surcharge applies.



DESSERT

VANILLA PANNA COTTA

topped with crushed honeycomb,
served with black sesame ice cream
and seasonal fruit garnish. \$15

DEEP-FRIED ICE CREAM

vanilla / chocolate / mandarin sorbet / green tea
\$7.50 (1 scoop) \$12.50 (2 scoops)

ICE CREAM

vanilla / chocolate / mandarin sorbet / green tea
\$4.50



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