BBQ & ROAST MEATS

BBQ & ROAST MEATS HOLY DUCK! SPECIALTY PLATTER \$62 roast duck, BBQ char siu & roast pork belly.

PLATTER OF PORK DELIGHTS \$40

BBQ char siu & roast pork belly.

DUCKING PORK PLATTER \$40

roast duck with crispy pork or BBQ pork.

ROAST HOLY DUCK! HALF \$43 OR WHOLE \$74

with homemade signature duck sauce & sweet plum sauce.

ROAST HOLY DUCK! DEBONED \$52

served with 8 steamed pancakes, hoisin sauce, cucumber & leek.

CARAMELISED SWEET & STICKY BBQ PORK \$32

glazed with a sweet bbq sauce.

CRISPY CRACKLING ROAST PORK BELLY \$32

with hot mustard sauce. (GF available)

NOODLES

STIR FRIED RICE NOODLES \$26

with wagyu beef, bean sprouts, chives & sesame.

CRISPY EGG NOODLES \$22(V)

with classic stir-fried chinese wood ear mushrooms.

SEAFOOD EE-FU NOODLES \$31

cooked in prawn paste with fish fillets, scallops, king prawns, mussels, green beans & fish roe.

VERMICELLI WITH KING PRAWNS \$25

vermicelli noodles wok fried in a Singapore style curry sauce with king prawns, red cabbage & chicken.

SHARING ENTRÉES

STEAMED DIM SUM PLATTER \$29

selection of prawn har gow, vegetable dumplings, chicken sui mai & prawn & chive dumplings. (8pcs)

STEAMED DUCK & PORK DUMPLINGS \$19

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

CRISPY FRIED RICE BALLS \$19

with seasonal salad, duck, honey mustard dressing. (4pcs)

CRISPY FRIED CRAB & PORK DUMPLINGS \$19

with sweet chilli dipping sauce. (6pcs)

SPRINGS ROLLS \$12

with duck, chinese wood ear mushroom & vegetable filling and sweet chilli plum sauce. (2pcs)

POPCORN CHICKEN \$16

with lemon mayo & shallots.

STEAMED HOKKAIDO SCALLOPS \$24

drizzled with home made soy sauce, served on the shell with vermicelli, finely sliced shallots & garnished with golden garlic & fresh fish roe. (4pcs)

CRISPY CALAMARI \$19

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

CHINESE PICKLED VEGETABLES \$10

cucumber, radish, white daikon and carrots. (V)

RICE

ROAST HOLY DUCK! FRIED RICE \$23

with snake beans, mustard seeds & shallots

(V & GF available)

TOM YUM CHICKEN FRIED RICE \$22

wok fried fragrant jasmine rice with diced chicken, cherry tomatoes & Thai basil.

YANGCHOU FRIED RICE \$20

with BBQ pork, crispy pork belly, mixed se vegetables & egg.

SEAFOOD FRIED RICE \$28

wok fried jasmine rice with prawn dalamari scallops, onion & egg. (GF availat

JASMINE RICE \$3 (V)

MANDARIN PANCAKES \$1.5 EA (V)

CUCUMBER. LEEK & HOISIN SAUCE \$3 SE

DESSERTS

VANILLA PANNA COTTA \$15

served with green tea ice cream and seasonal fruit garnish.

DEEP-FRIED ICE CREAM

\$7.50 (1 SCOOP) \$12.50 (2 SCOOPS)

vanilla / chocolate / mandarin sorbet / green tea

ICE CREAM \$4.5 PER SCOOP

vanilla / chocolate / mandarin sorbet / green tea / taro.





-MENU-

ORDER HERE

+612 9281 0080

SHARING MAINS

SIGNATURE CRISPY DUCK Sharing. QTR \$30. Half \$50 or whole \$83

crispy and tender duck served with steamed pancakes, hoisin sauce, cucumber & leek. A modern twist on duck pancakes, perfect for sharing.

HONEY & PINENUT BARRAMUNDI \$34

deep fried fresh barramundi in our signature sweet & sour sauce, pine nuts mixed with honey sauce.

WASABI PRAWNS \$34

deep fried king prawns served with wasabi mayo sauce.

GINGER & SHALLOT LOBSTER TAILS WITH EE-FU NOODLES \$70

brazilian rock lobster tails with ee-fu noodles, ginger & shallot, topped with roasted seaweed.

DRUNKEN FISH FILLET \$30

with green peas, Chinese wood ear mushroom & baby bok choi in a delicate sake kasu gravy.

STIR FRIED WAGYU BEEF \$30

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



CRISPY SPRING CHICKEN \$22 (HALF) \$38 (WHOLE)

with ginger, coriander, shallot, chilli & garlic in a sweet & sour sauce. (GF available)

SICHUAN STYLE HOT & NUMBING CHICKEN WINGS \$24

with special chilli sauce, peanut and Thai basil.

DUCK SAN CHOI BAO \$30

with preserved pickles & water chestnuts, chilli, basil, fried millet. (GF available)

CHICKEN SAN CHOI BAO \$28

with preserved pickles & water chesnuts, chilli, basil, fried millet.

SWEET & SOUR PORK \$28

with pineapple & green capsicum.

HANDMADE PINK SALT & BLACK SESAME EGG & SPINACH Tofu \$24 (V) (GF)

SICHUAN STYLE CRISPY BATTERED ZUCCHINI \$20

with honey chilli dressing & peanuts. (V)

STEAMED CHINESE GREENS \$20

with oyster and soy sauce, topped with fried onions. (V & GF available)

STIR FRIED SEASONAL VEGETABLES \$24

(V) (GF)

STIR FRIED GREEN BEANS \$24

with chicken mince, preserved pickles, fried purple onion & garlic. (V & GF available)

EVERYDAY 11AM-3PM & 5PM-10PM

GROUND FLOOR, THE OLD RUM STORE 2 - 10 KENSINGTON ST