

**GARLIC &
ONION FREE**

(v) Vegetarian | (vo) Vegetarian option | (vg) Vegan
(vgo) Vegan option | (gf) Gluten friendly | (gfo) Gluten friendly option

SNACKS

Freshly Shucked Oysters; lemon	6ea
Steamed Edamame; black vinegar dressing (gfo) (vg)	9
Steamed Chinese Lotus Buns (2) (vg)	6.5
Tea Smoked Sticky Sichuan Pork Ribs; sesame	22
Salt & Szechuan Cuttlefish; miso mayo	16.5
Crispy Fried Chicken; pickled daikon, miso mayo	18

SALADS & GREENS

Poached Chicken & Papaya Slaw; chili & lime dressing, chilli peanuts (gf)	22
Green Papaya Slaw; nuoc cham, tomato, snake bean & chilli peanut crumble (gf)	16.5
Heirloom Tomato Salad; silken tofu, wasabi, furikake (vg) (gf)	17
Steamed Chinese Greens; black vinegar dressing (gfo) (vg)	12.5
Shredded Pawpaw & Rice Noodle Salad; prawn XO, chilli & lime dressing	22

NOODLES & RICE

Fragrant Jasmine Rice (vg)	4 sml / 6 lrg
Wok Fried Rice; ABC soy, peas (gfo) (vg)	13.5
Hor Fun Noodle Clay Pot; Chinese mushroom, bamboo shoots, roasted chilli peanuts (gfo) (vg)	31.5

BIGS	Hot & Numbing Crispy Red Duck Breast; pickled daikon (gf)	37.5
	WA 7 Scored Wagyu Beef; shimeji mushroom, potato cream	50.5
	Crispy Skinned Cone Bay Barramundi; papaya salad	41.5

DESSERTS

Valrhona Dark Chocolate Semi-Freddo; espresso, gingerbread (gfo)	16.5
Roasted White Chocolate Parfait; raspberry (gf)	19
Crispy Banana Fritters; toasted coconut sago, dark palm sugar ice cream (vg) (gfo)	15.5
Tres Leches; pandan, green rose meringue & almonds	15.5