# ENTREE 前菜

Grilled edamame, five spice. Ginger (GF,V)	9	
Scallop sashimi, flying fish roe, chilli yuzu sauce	26	
Prawn toast, fermented black bean mayo	22	
Vegetable san choy bao, peanuts, lettuce Add prawn	19 5	
Crispy calamari, coriander lemon sauce (GF)	22	
Tea smoked duck breast, handmade pancake, cucumber, hoisin sauce	48	

# DIM SUM 點心

Pork xiao long bao	16
Jade prawn dumplings (GF)	21
Crispy prawn and calamari dumpling	19
Lobster and prawn dumplings (GF)	24
Mushroom and coriander dumplings (GF,V)	16
Pork and chive dumplings	16
Sichuan-style pork and prawn wontons with chilli and sesame	16
Signature spring rolls with king brown mushrooms (ea) (	(V) 4.5
Shallot pancakes (V) (2pcs)	12

## SEAFOOD 海鮮

Grilled Queensland king prawns, XO sauce, steam bun	38
Typhoon shelter soft shell crab	36
Steamed market fish fillet, ginger, shallot, soy sauce	39
Steamed glacier 51 toothfish, shiitake mushroom, Shaoxing wine, chicken broth	78

# MEAT 肉食

Kung pao chicken with peanuts and dried chilli (N)	36
Wok fried beef fillet, greens, black pepper, red onion, butter	45
Wagyu steak, salted shallot, crispy eschalot, orange oil, thickened soy	68
Chilli glazed lamb ribs, chinese cabbage pickle, chilli oil	36

# VEGE & TOFU 蔬菜&豆腐

Salt and pepper tofu with sesame dressing (GF)	21
Seamed snow peas, broccolini, baby corn, garlic (V)	19
Mixed Asian mushrooms, Thai basil, white sesame (V)	24
Brussels sprouts, aged vinegar, chilli, coriandar (V)	24
Steamed Asian greens, soy and sesame (*,V)	18

## RICE & NOODLE 飯&面

Dan dan noodles, pork mince, dry chilli oil, cucumber, crushed peanuts (N)	24
Crab fried rice, flying fish roe, crab oil	39
Lotus wok fried rice, duck, coriander, mustard seeds	32
Wok fried vegetarian rice, pickle mustard, olive leaf	29
Steamed rice (pp)	5

### DESSERT 甜點

Cake roll, lemon cream, blood orange sorbet	21
Coconut cream caramel, cream chantilly	18

### **BANQUET 79PP**

- Grilled edamame, five spice, ginger
- Prawn and calamari dumpling
- Pork xiao long bao
- Crispy calamari, coriander lemon sauce
- Tea smoked duck breast, handmade pancake, cucumber, hoisin sauce
- Steamed fish fillet, ginger, shallot, soy sauce
- Wok fried beef fillet, greens, black pepper, red onion, butter

- Steamed Asian greens with soy and sesame oil
- Steamed rice

# BANQUET 109PP

Grilled edaman
Scallop sashimi
Sichuan-style p chilli and sesam
Lobster and pra
Typhoon shelte
Tea smoked du cucumber, hois
Wagyu steak, s orange oil, thicl
Grilled Queensl

- Steamed rice

(GF) Gluten free - \* Can be GF | V Vegan | N Contains Nuts| 10% surcharge on Sundays | 15% surcharge on public holidays | 10% service charge for parties of 8 and over (not applicable on Sunday or public holidays) | 1.5% for all credit cards (Visa, Mastercard, Amex and Diners) and 0.7% for all debit cards.

Kung pao chicken with peanuts and dried chilli

- ne, five spice, ginger
- i, flying fish roe, chilli yuzu sauce
- oork and prawn wontons with ne
- awn dumplings
- er soft shell crab
- uck breast, handmade pancake, sin sauce
- salted shallot, crispy eschalot, kened soy
- land king prawn, XO sauce, steamed bun
- Steamed glacier 51 toothfish, shiitake mushroom, Shaoxing wine, chicken broth
- Steamed fried snow peas, broccolini, baby corn, garlic