

生 san - raw & nibbles_

pickles *	8
crispy master stock pigs ear	12
sichuan style chilli chicken wings	18
indonesian gado gado w braised beef, tamarind and peanut *	18
saikou salmon sashimi w blackened chilli dressing *	28
torched hokkaido scallops w burnt butter, crispy capers and chilli spice	24

蒸 zheng - steamed_

hervey bay scallop w turmeric & chilli (per scallop) *	4.5
steamed jade vegetarian dumplings w garlic shoot & vinegar	16
prawn, sugar snap & water chestnut dumpling w chinese red vinegar	22
pork, prawn & scallop sui mai w sichuan chilli oil	22
pulled pork on steamed bao w sriracha mayo & crispy shallot *	18
duck pancakes w hoi sin, cucumber & shallot *	28

炒 & 炸 chao & zha - wok & fried_

pork or prawn san choy bao *	18
togarashi cuttlefish w garlic & chilli vinegar *	18
glazed quail w kataifi pastry , pickle cucumber and sweet soy	26
chicken, gruyere & sweet corn spring rolls with shallot vinegar	26
wok fried pork ribs w chilli/ fennel spice, chinese celery and hoisin	24
tempura whiting w sichuan pepper, wasabi mayo and sesame salt	32
salt & pepper prawns w wok smoked chilli	38

* can be made gluten free

辣酸 lah & sup - spicy & wet

southern highlands grass fed rib eye w kombu butter and charred leek	52
john dory in a coconut sambal w kaffir lime *	34
robata grilled lamb fillet w fermented chilli & snowpea	32
soy braised crispy pork belly w chilli caramel	34
wagyu beef massaman w sweet potato & thai cardamon	36
cone bay barramundi w green chilli, baby cress and crispy shallot*	34
crispy chicken w house made chilli oil & toasted almonds *	34

斋 jai - vegetarian

vegetarian san choy bao *	14
caramelised king brown mushrooms w xo & puffed wild rice	22
warm tofu w sea vegetables and umami chilli broth *	16
soba noodles w black vinegar, edamame and snow pea	18
wok fried tofu w bamboo shoot, zucchini & confit garlic *	24
vegetable fried rice w green bean, indonesian soy and crispy shallot *	15

配菜 pui choi - sides

slow roasted butternut pumpkin w black pepper, thai basil and lime	14
fried rice w char sui pork & prawn *	24
wok fried asian greens w soy & sesame *	12
steamed jasmine rice (per person) *	4

we accept payment using all major credit cards. credit card payments attract a 1.65% bank fee