



STARTERS

SHANTUNG BAO (DF/V*) TWICE COOKED PORK BELLY WITH CUCUMBER, PICKLED DAICON & GINGER	8EA
XO FC WINGS (GF) MARINATED IN BUTTER MILK WITH KEWPIE MAYO	12
STEAMED DUMPLINGS PUMPKIN & RICOTTA WITH TOM YUM SAUCE	16

SMALL PLATES

LAI YAU TOFU (GF) TOSSED IN A KELP BUTTER SAUCE & TOPPED WITH FLUFFY EGG FLOSS	16
STRANGE FLAVOUR EGGPLANT (DF) SMASHED EGGPLANT, SPICED SESAME DRESSING & MUSHROOM RELISH	17
HIRAMASA KINGFISH (GF*/DF) MISO CURED WITH PINEAPPLE RELISH, WASABI NORI, SPELT & FREEZE-DRIED RASPBERRY	18
ASIAN BOLOGNESE (DF) STIR FRIED UDON IN XO CHICKEN RAGOUT WITH A 60° EGG	21
SATAY CHICKEN (GF/DF) GRILLED THIGH FILLET WITH PICKLED VEGETABLES & PEANUT SAUCE	18
SEXY SQUID (GF/DF) FRIED BABY SQUID WITH SWEET CHILLI SALT	16

GF GLUTEN FREE
DF DAIRY FREE
V VEGETARIAN
* ON REQUEST

LARGER

CHETTINAD VARUVAL (GF/DF) SLOW COOKED PORK NECK CURRY WITH SPICY MASALA CHILLI PASTE	30
BARRAMUNDI FILLET (GF/DF) STEAMED IN SESAME SOY WITH CHERRY TOMATOES & PICKLED MUSTARD LEAVES	34
MA PO TOFU (DF) SEARED SCALLOPS, EGG TOFU, GARLIC STEM WITH FERMENTED CHILLI BEAN PASTE	36
DUCK KUT TEH (GF*) RISOTTO WITH SHREDED DUCK LEG, PORCINI & BABY KING MUSHROOM IN A HERBAL BROTH	32
CRISPY LAMB RIBS (DF) TOSSED IN A STICKY PLUM SAUCE	28
WHITE CUT CHICKEN (GF/DF) POACHED CHICKEN WITH GINGER SCALLION SALSA	30

SIDES

GREEN PEAS (GF/DF) SNOW PEAS, SUGAR SNAPS TOSSED IN A GARLIC & GINGER CONFIT	10
CHARRED LETTUCE (GF/DF) DRESSED WITH A LEMON VINAIGRETTE	10
CAULIFLOWER NUGGETS (GF/DF) FRIED WITH MIXED SPICES & MINT YOGHURT	12
STEAMED RICE (BOWL)	6

DESSERTS

SOFT SERVE CONE OR CUP	6
BLACK RICE PUDDING (GF/DF) COCONUT ICECREAM, GOLDEN HONEYCOMB & LIME MERINGUE	14
CHENGDU SNOW (GF) CHILLI WHITE CHOCOLATE MOUSSE, SICHUAN, GOMA & FREEZE-DRIED MANDARIN	16