



## STARTERS

SHANTUNG BAO (DF/V*) TWICE COOKED PORK BELLY WITH CUCUMBER & PICKLED DAICON	8EA
XO FC WINGS (GF) MARINATED IN BUTTER MILK WITH KEWPIE MAYO	12
STEAMED DUMPLINGS (DF/V*) MINCED PRAWN & PORK WITH SPICY SOY VINAIGRETTE	16

## SMALL PLATES

SHALLOW FRIED TOFU (GF/DF) KOMBU SOY & CANDIED GINGER	16
STRANGE FLAVOUR EGGPLANT (DF) SMASHED EGGPLANT, SPICED SESAME DRESSING & MUSHROOM RELISH	17
TUNA TATAKI (GF/DF) DRESSED WITH A CARAMELISED PEPPER SAUCE & CUCUMBER	20
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
BELACAN PRAWNS (GF) GRILLED YAMBA KING PRAWNS DRESSED WITH A SPICED DRY SHRIMP BEURRE BLANC	36

DUCK KUT TEH (GF*) RISOTTO WITH SHREDDED 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	
PANDAN PANNA COTTA (GF/DF*) GULA MELAKA SYRUP & SESAME TUILE	12
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