

To Start

Swatow Sauce Oysters 生蚝佐汕头生腌汁 DF
\$ 6each, \$ 32 half doz, \$ 62 doz
Swatow Style Wasabi Soy, Yuzu Ponzu, Dashi Jelly, Salsa

Mara Ika Mata
麻辣金枪鱼鞑鞑 DF \$ 28
Tuna Sashimi, Guacamole, Coconut, Smoked Salted Egg Yolk Glaze, Salsa

Napa Cabbage Salad
乾隆白菜 VG \$ 12
Sesame Paste, Zhejiang Vinegar Caviar

Chives Tofu
小葱豆腐 VG \$ 14
Sesame Oil, Edamame Beans, Dashi Jelly

Sichuan Confit Beef Jerky
川味麻辣牛肉干 DFO \$ 24
Chive Sour Cream, Chilli Oil

Five Spiced Chicken Liver Pate
五香法式鸡肝佐脆片 GFO \$ 26
French Baguette, Balsamic, Zhejiang Vinegar, Dashi Jelly, Condensed Milk Mousse

To Share

Chongqing Mara Chicken
山城辣子鸡 DF \$ 64
Chillis, Potato Crisscut, Fried Renkon

Golden Soup Spicy n Sour Tarakihi
金汤酸菜鱼 GFO \$ 68
Pumpkin, Sichuan Pickled Cabbage, Bean Sprouts, Chillis

Duo Chilli Hu'nan Style Prawn
湘式双椒虾仁任意面 GFO \$ 58
Capsicum, Chillis, Vine Pepper, Linguine

Meat

Truffle Miso Cream Pork Gyoza
黑松露味增奶油饺子 \$ 28
Miso, Truffle, Shitake Buttons, Yuzu, Parmesan

Sichuan Style Mara Bolognese
川香麻辣肉酱意面 GFO \$ 26
Pork Sausage, Mara Minced Beef, Tomato, Parmesan, Spaghetti

Cantonese Pork Sausage Iron Pot Rice
铁锅广式腊肠煲仔饭 GFO \$ 28
Brussel Sprouts, Veges, Sweetened Soy, Seasame Oil, House XO Paste

Orange Peking Duck Breast
香橙京味鸭胸 DF \$ 46
Orange, Hoisin Plum Soy, Five Spices

Tibet Cumin Charcoal Lamb Rib
秘制孜然羊肋排 DF \$ 38
Sweetened Soy, Honey Mustard, Herbs

Mara Charcoalled Pork Belly
麻辣碳烤五花腩 DF \$ 34
Apple Puree, Sichuan Pickled Slaw

Grilled Chicken Skewer
烧烤鸡肉串卷饼 DF \$ 28
Roti, Sichuan Pickled Slaw, Yuzu Mayo, Charcoalled Chicken

Slow Cooked Cantonese Style Beef Short Rib
粤式姜葱牛肋排 DF \$ 38
Parsnip Puree n Crisp, Huadiao Jus, Bok Choi Chimichuri, Confit Cherry Tomato

Beef Rendang Curry w/
仁当椰香咖喱牛肉 \$ 38
Coconut, Lemongrass, Chillis
-Rice \$ 2
-Flat Bread \$ 3

Seafood

Kung Pao Prawn
宫保糊辣荔枝虾球 DF \$ 32
Bread Crumbed Prawn, Water Chestnut, Chillis, Peanut

Vine Pepper Pesto Seafood Linguine
藤椒黑虎虾海鲜意面 GFO \$ 36
Tiger Prawn, Squid, Mussels

Spicy n Sour Seafood Steamed Egg Soup
酸辣海鲜蒸蛋羹 GFO \$ 26
Crab, Prawn, Squid, Roe, Pumpkin, Chillis, Sweetened Soy

Vege and Tofu

Mapo Tofu Lasagne
麻婆豆腐千层面 V \$ 28
Impossible Mince, Dou'ban Chilli Bean Paste, Tofu Bechamel, Mozzarella, Parmesan

Yun'nan Style Creamy Mushroom Iron Pot Rice
滇式奶油菌菇煲仔饭 V \$ 30
Fungi Medley, Veges, Brussel Sprouts, LemonGrass, Chilli, Sweetened Soy, Seasame Oil

Buddha Wok Fry
清炒混合时蔬 VG/GFO \$ 26
Seasonal Greens, Green Pea Hummus, Nuts

Hong Kong Curry Shitake Fusilli
港式咖喱香菇纺锥面 V/GFO \$ 22
Shitake Buttons, Hongkong Style Curry, Crispy Shallots

Wolf Fangs Wavy Potato
狼牙土豆 VG/GFO \$ 15
Chillis, Cumin, Sichuan Sauce, Chives, Micro Coriander

More to Eat

Truffle Fries
黑松露薯条 \$ 16
Truffle Aioli

Plum Kumara Fries
甘梅红薯条 \$ 16
Plum Coated, Tomato Ketch-up

11 Spiced Fried Chicken w/Yuzu Mayo
秘制香酥鸡 \$ 18
-Plum \$ 2
-Sichuan Mara \$ 2
-Cheese Snow \$ 2

Bao 刈包
-Fried Chicken \$ 9
-Pork Belly \$ 9

Pan Fried Dumpling (10pcs) 煎饺
-Pork n Chives \$ 16
-Prawn n Pork \$ 18
-Kimchi Cabbage \$ 18

Rice 米饭 \$ 2

Sweets

Wildberry Sponge Slice w/Raspberry Macaroon
树莓马卡龙戚风蛋糕 \$ 24
Wild Berries, Sponge Cake, White Chocolate Ganache

Feijoa Sorbet
斐济果雪芭佐椰子脆片 DF/VG \$ 22
Limone Mousse, Coconut Crisp, Feijoa Sorbet, Mango Puree

Blueberry Cream Yama
蓝莓山药 V \$ 24
Creame Yama, Berry Compote, Mango Sago, Dark Choco Crisp

Osmanthus Chocolate Cake
桂花黑巧克力特鲁风 \$ 22
Osmanthus Tea, Choco Truffon, Dark Choco Meringue