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Food Menu

## Cold

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Napa Cabbage V \$8  
Zhejiang vinegar, sesame paste

Chives Tofu V \$10  
Spring onion, crispy shallot, sesame oil, edamame

Wolf Fangs Wavy Potato V \$10  
Chilli, cumin, rice vinegar, soy, coriander, chives

Mara Ika Mata \$22  
Tuna, guacamole, coconut, salsa, smoked egg yolk, roe

Swatow Fresh Oyster \$6/ea  
Swatow wasabi soy, Yuzu ponzu, Dashi jelly, salsa \$32/half doz  
\$62/1 doz

Sichuan Confit Beef Jerky \$18  
Chilli oil, chive sour cream, sesame

Spiced Chicken Liver Pate \$19  
Bun crisp, condensed milk mousse, Zhejiang vinegar

## Hot

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Kung Pao Lychee Prawn \$18  
Red yeast crumb, peanut, chilli, spring onion

Crab Steamed Egg Soup \$8  
Roe, spring onion, sesame oil, seasoned soy

Vine Pepper Pesto Fettucine \$28  
Spring onion, ginger, tiger prawn, squid, mussel

Truffle Shitake Pork Dumpling \$22  
Truffle bechamel, spring onion, shitake buttons, yuzu

Tibet Cumin Lamb Rack \$48  
Cumin roasted, veges, soy jus, honey mustard

Orange Peking Duck Breast \$46  
Orange, veges, spring onion, Hoisin jus

Mara Charcoal Pork Belly \$24  
Slow cook pork belly, apple puree, pickled slaw

Beef Short Rib Side \$32  
Parsnip, Huadiao jus, confit cherry tomato, bok choi

Shredded Chicken Bun \$22/2ps  
Sichuan sauce, cucumber, peanut

Beef Rendang \$34  
Coconut curry, lemongrass, chilli  
Add rice - 6  
Flat bread 6

## Veges and Tofu

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Buddha Wok Fry V \$22  
tofu curd, Mesclun, seasonal greens, soy, sesame paste, yuzu ponzu, nuts

Mapo Tofu Lasagne V \$21  
Impassible mince, Chilli bean paste, tofu bechamel, mozzarella, parmesan

## Snacks

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Eleven Spiced Fried Chicken \$18  
Plum, yuzu mayo

Fried Squid Tentacles \$20  
Spiced batter, Yuzu mayo

Truffle Fries \$14  
truffle aioli

Nuggets \$14/6pcs  
Tomato ketch-up, fries

## Sweets

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Vine Tomato Mocktail \$18  
White ear fungus, lychee konjac, bayberry, rose

Summer sorbet \$18  
Coconut, oat, feijoa sorbet, osmanthus syrup

Blueberry Yama \$18  
Mango Sago, cream yama, berry compote