

YEAR OF THE COCKTAIL 17.5^{EA}

ALL COCKTAILS AVAILABLE 11AM - 10PM

Our cocktails have been carefully crafted to provide you with a balance of harmony. With a holistic approach, our cocktail flavour profiles combine fresh fruits, aromatic herbs and spices to complement our modern Chinese/Asian food experience.

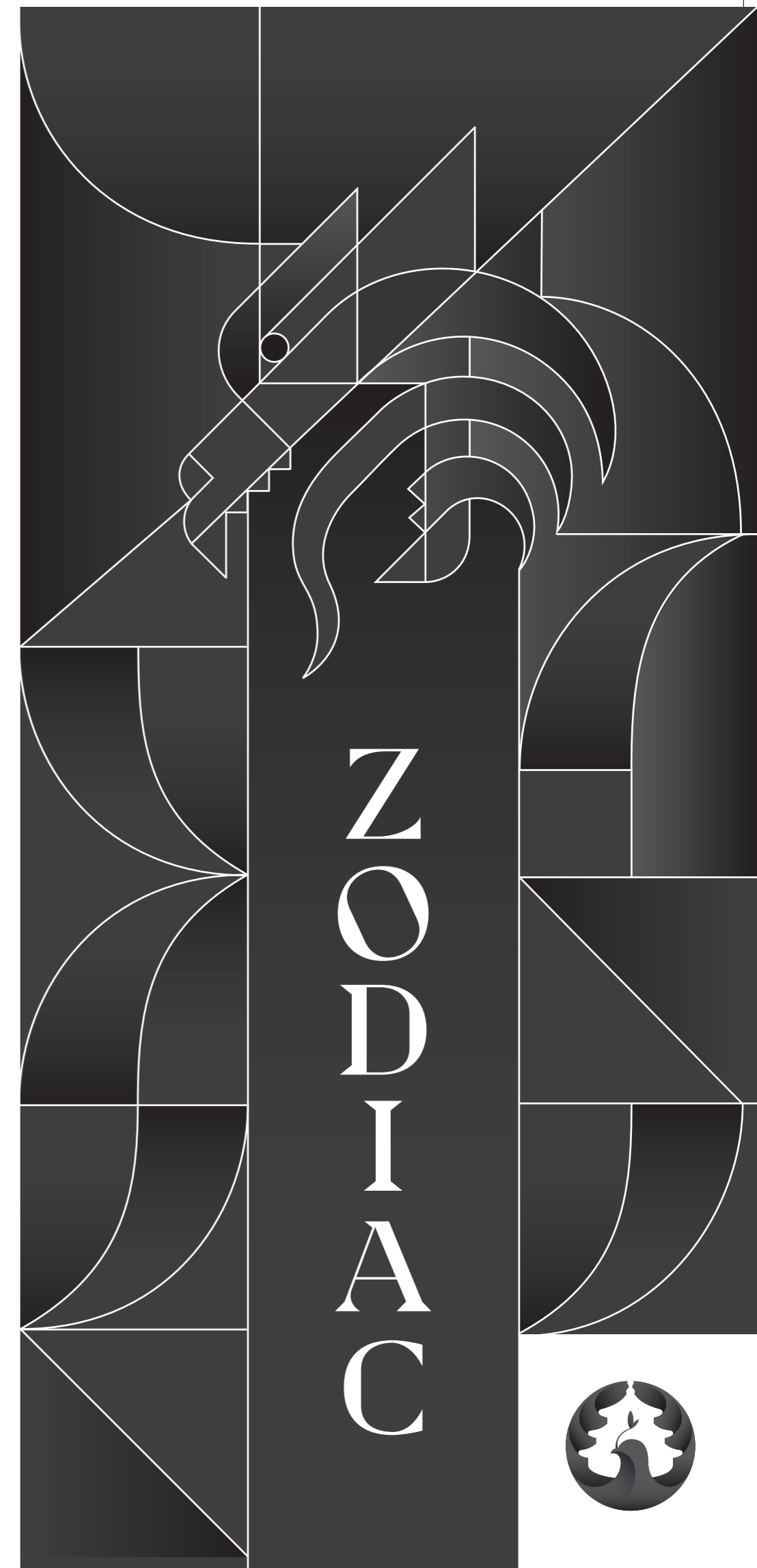
We also offer a full range of classic cocktails upon request anytime.

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RAT 鼠
 Peach schnapps, strawberry, cachaca, white rum, pineapple juice
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OX 牛
 Tanqueray gin, lychee, apple juice, cognac, apricot, frozen grapes
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TIGER 虎
 Fresh oranges, pineapple, dried mandarin, vodka, Cointreau, passionfruit
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RABBIT 兔
 "Mojito style" fresh lime, mint, palm sugar, white rum, sparkling coconut water. Add pineapple, watermelon, guava or lychee.
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DRAGON 龙
 Chai honey syrup, L'affare espresso, ginger Belvedere, Kahlua
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SNAKE 蛇
 Slow roasted tomatoes, basil, chilli infused vodka, citrus ponzu, white and black szechuan peppercorns
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HORSE 马
 St Germain liqueur, ginger, fresh apple juice, bubbles
- 
GOAT 羊
 "Gin or vodka martini style" with lychee, ginger or watermelon
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MONKEY 猴
 Vanilla Belvedere, butterscotch, limoncello, fresh lemon juice
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ROOSTER 鸡
 Strawberry, limoncello, Frangelico and coconut tequila
- 
PIG 猪
 Thai spiced tea, white rum, condensed milk, coconut, Malibu, fresh mint
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DOG 狗
 Tanqueray gin, Benedictine, cherry liqueur, pineapple juice, bitters, soda water

 **Asian inspired frozen cocktail (slushy) 13.5**
 Please ask your waitstaff for today's delicious creation

NON-ALCOHOLIC

- FRESHLY SQUEEZED JUICE (available 11am - 10pm)** 9
 Orange / apple / pineapple / mandarin / carrot and celery / watermelon (seasonal)
- JUICE BLENDS (available 11am - 10pm)** 13
Grapes and Guava
 Grapes, ginger, lime, passionfruit and guava
Mango Lassi
 Natural yogurt, mango, rosewater, honey and cardamom
Night Market
 Pineapple, passionfruit, lemongrass, mint and ginger
Butterfly Kiss
 Mandarin, lemongrass, chilli and mint
Fruit Salad
 Seasonal mix of exotic fruit
Banana and Guava Smoothie
 Banana, guava, passionfruit with Thai tea
Ling Maow
 Cucumber, lime, honey, mint and fresh grapefruit juice
Thai Tea
 Thai spiced tea, condensed milk, coconut and ice
- SOFT DRINK / WATER**
 Coke, Coke No Sugar, L&P, Sprite, Ginger Ale 4.5 6.5
 Monsoon Ginger Beer, Monsoon sparkling coconut 6
 Red Bull 6
 Juices: orange / cranberry / apple / pineapple 5
 Antipodes water – sparkling / still 500ML 1L
 6 10
- L'AFFARE COFFEE**
 Espresso, long black, Americano 4
 Latte, flat white, hot chocolate 5
 Cappuccino, mochaccino, chai latte 5.5
 Liqueur coffee 13
- NOBLE & SAVAGE PREMIUM TEA (500ML POT)** 7
 Imperial Sencha organic green
 Japan Sencha organic green
 Jasmine pearl organic green
 Lime blossom and chamomile
 White noise organic oolong
 Orange sky organic rooibos
 Strawberry plum organic fruit
 Ginger limoncello organic herbal
 Peppermint breeze organic herbal
 Chamomile blossom organic herbal
 English breakfast
 Classic earl grey



DUMPLINGS, BREADS, SNACKS

Fried shallot pancake, cumin salt (DF, V, VG)	5.5
Sweet and salty roasted peanuts (GFO, V, VG, DF)	6.5
Fresh seasonal oysters (2) with nam jim and fried shallots (GFO, DF)	12
Chilled cucumbers (GFO, DF, V, VG)	8.5
Peking wong bok (GF, DF, V, VG)	8.5
Crystal jade scallop dumpling (3) (GF, DF)	15
Steamed Oxtail buns (2) (DF)	14
Har gow prawn dumpling (3) (DF)	12
Crystal vegetable dumpling (4) (GF, DF, V, VG)	12
Classic steamed prawn wontons (4) with black vinegar and chilli crunch (DF)	21
Pork and prawn siu mai (4) (DF)	14.5
Paua, pork and prawn siu mai (3) (DF)	18
Pork and truffle xiao long bao (4) Steamed, soup dumpling (DF)	16.5
Crispy-bottom lamb and fennel dumplings (4) with dark chilli (DF)	15.5
Sticky beef wontons with miso/truffle mayonnaise (2) (DF)	9
Hairy oyster wrap, wasabi, sweetie sauce (DF)	8.5
Pork wontons (2), pickled garlic (DF)	8.5
Fried chicken with organic sticky rice sauce (GFO, DF)	18
Kitchen god's pumpkin fritters (5) (GF, V, VG, DF)	13.5
Lamb and cumin pancake (DF)	18
Scallop spring rolls (2) (DF)	15
Crispy squid, sweet chilli sauce (GF, DF)	16.5
Salt and pepper silken tofu, sour dragon dressing (VG, DF)	15
BBQ pork buns (2) (DF)	11.5
Baked venison, pea, corn and black pepper puffs (2)	11
King prawns on toast, sweet chilli carrot (GFO)	16
Steamed silken tofu with black bean and chilli sauce (V, VG, DF)	16
Crispy chicken and paua rice balls with lime cream (DF)	18.5
Home style eggs with oyster sauce and chilli (GFO, DF) • Add seasonal pork \$5	9.5
Gua bao: • Crumbed snapper, iceberg lettuce, green chilli celeriac (DF) • Roast pork, pickled cucumber and peanut salad (DF) • Mushroom, black truffle – crisp seaweed (V, VG, DF)	13.5 EACH

VEGETABLES

Wok-fried greens, dripping wet with garlic (GFO, V, VG, DF)	15
Stir-fried edamame, fava beans and peas with pickled mustard greens, smoked pork belly (GFO, DF)	17
Truffled mushroom fried rice with spring onions, edamame, favas, bean sprouts and soft herbs (GFO, V, VG, DF) • Add roast duck \$18 • Add roast pork \$14 • Add prawns and scallops \$18 • Add oxtail \$16	25
Stir-fried asparagus (seasonal) with baby corn and fresh herbs (GFO, V, VG, DF)	14
Grilled eggplant with tomato soy dressing (GFO, V, VG, DF)	14.5
Green salad with octo vinaigrette (GF, V, VG, DF)	13
Button mushroom and fennel salad with white pepper and white soy dressing (GF, V, VG, DF)	14
Shoestring fries with miso and truffle mayo (GF, V, VG, DF)	12.9

POULTRY & PORK

Peking duck, cucumber, homemade hoisin, steamed buns and pancakes (DF)	44 HALF 79 WHOLE
Sung choi bao of pork - seasoned stir fried pork with lettuce wraps and gochu jang (GFO, DF)	25
Traditional chicken satay, cooked over hot coals with coconut relish and pickled cucumber (GF)	28.5
Roast pork plate (GF, DF)	12 SMALL 22 LARGE

BEEF AND LAMB ALL BEEF SUPPLIED FRESH BY WEST MELTON MARBLE MASTERS

Dry-fried shredded Sichuan beef fillet (DF, GFO)	39
Penang curry of beef chuck, fish crackling, green beans and fried shallots (GF, DF)	37
Grilled cumin lamb skewers (3) cooked over hot coals (GF, DF)	25
Grilled marinated sirloin steak cooked over hot coals with 'crying tiger' dry chilli sauce (GFO, DF)	29

SEAFOOD

Stir-fried chilli prawns with cherry tomatoes and subtle citrus (GFO, DF)	38
Steamed fish cakes (paua, white fish, prawn, scallop and squid) white soy, cucumber and carrot salad (GFO, DF)	24 FOR 3 37 FOR 5
Mandarin marinated yellow fin tuna with fresh coconut, red chilli and lime leaves (GF, DF)	32

SIDES

Steamed Jasmine rice (serves two) (GF, V)	5
Fried shallot pancake (V)	5.5
Bao bun (4) (V)	5
Miso and truffle mayonnaise	4
Penang curry	6
Satay	4
Sauces: Sweet chilli, hoisin, oyster, sichuan, ketchup	3 EACH

SWEETS

3 milk sponge with 3 milk sauce - almond, pistachio and raspberry	12.5
Warm ginger badass blondie with ginger ice-cream, fresh cream and miso caramel (GFO)	15
Coconut tapioca pudding, mango, lychee and pandan sponge - by Sweet Soul (GF)	16.5
Honey and gui hua oolong mousse, mandarin crème with ma lai go steamed cake - by Sweet Soul	16.5
Ice cream and sorbet selection (choice of 3) (GFO) • Vanilla bean ice cream • Coconut ice cream • Ginger ice cream • Passionfruit sorbet • Mango sorbet	13

Our kitchen team does their absolute best to accommodate your requirements. Even with great care, we cannot guarantee that there will be no traces of allergens present in your meal. We have vegan and dairy free options available. Please advise your friendly waitstaff of any allergies you may have.

GF: Gluten Free GFO: Gluten Free Option V: Vegetarian
VG: Vegan DF: Dairy Free DFO: Dairy Free Option