

## YEAR OF THE COCKTAIL 18.5<sub>EA</sub>

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.

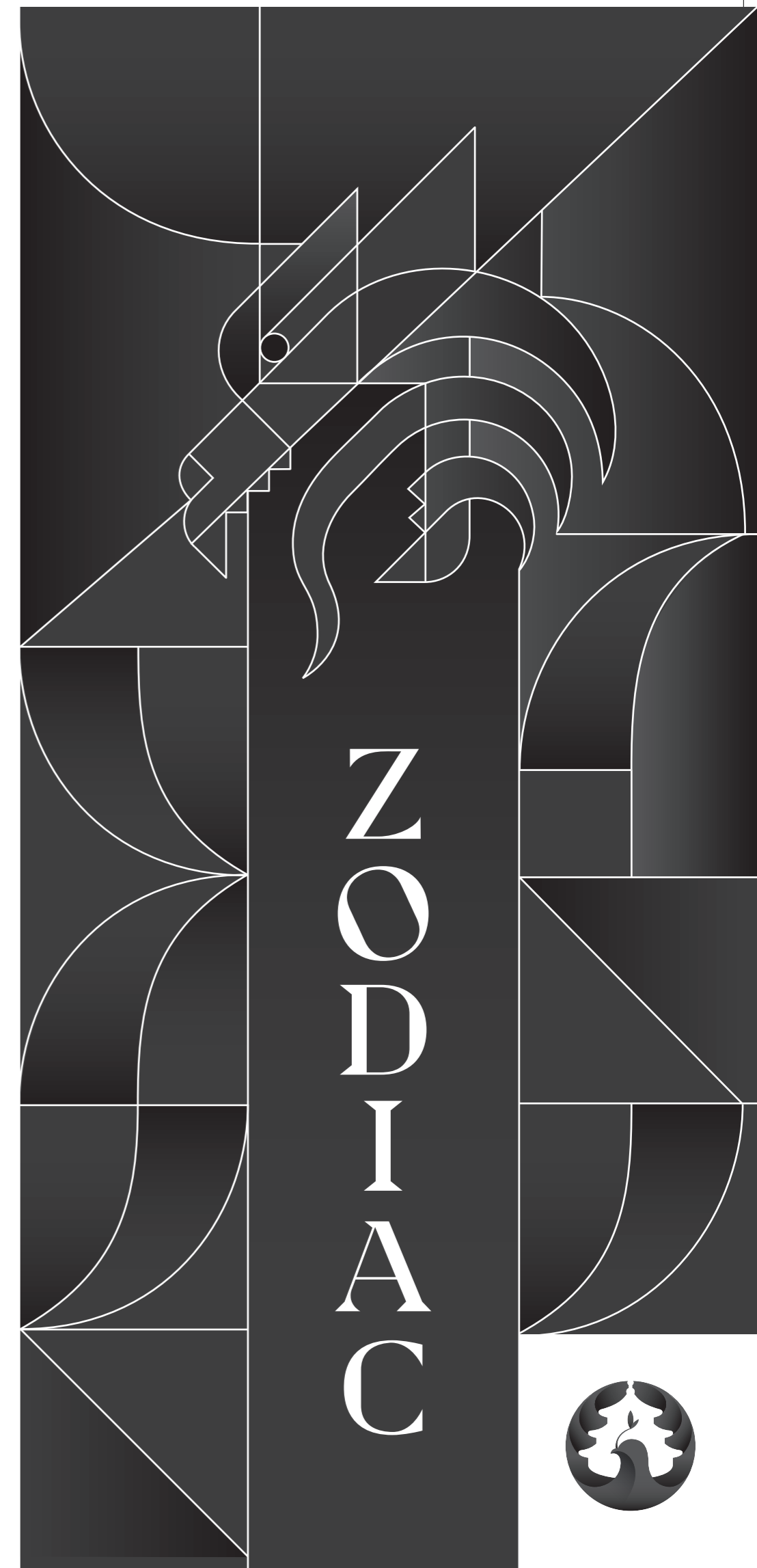
We also offer a full range of classic cocktails upon request any time.

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

 **Asian inspired frozen cocktail (slushy) 14.2**  
 Please ask your waitstaff for today's delicious creation

## NON-ALCOHOLIC

<b>FRESHLY SQUEEZED JUICE (available 11am – 10pm)</b>	9.5
Orange / apple / pineapple / mandarin / watermelon (seasonal)	
<b>JUICE BLENDS (available 11am – 10pm)</b>	13.5
<b>Grapes and Guava</b> Grapes, ginger, lime, passionfruit and guava	
<b>Mango Lassi</b> Natural yogurt, mango, rosewater, honey and cardamom	
<b>Night Market</b> Pineapple, passionfruit, lemongrass, mint and ginger	
<b>Butterfly Kiss</b> Mandarin, lemongrass, chilli and mint	
<b>Fruit Salad</b> Seasonal mix of exotic fruit	
<b>Banana and Guava Smoothie</b> Banana, guava, passionfruit with Thai tea	
<b>Ling Maow</b> Cucumber, lime, honey, mint and fresh grapefruit juice	
<b>Thai Tea</b> Thai spiced tea, condensed milk, coconut and ice	
<b>SOFT DRINK / WATER</b>	
Coke, Coke No Sugar, L&P, Sprite, Ginger Ale	4.6 6.7
Monsoon Ginger Beer, Monsoon sparkling coconut	6.5
Red Bull	6.6
Juices: orange / cranberry / apple / pineapple	5.3
Antipodes water – sparkling / still	500ML 1L 6.3 10.5
<b>L'AFFARE COFFEE</b>	
Espresso, long black, Americano	4.5
Latte, flat white, hot chocolate	5.5
Cappuccino, mochaccino, chai latte	6
Liqueur coffee	13.7
<b>NOBLE &amp; SAVAGE PREMIUM TEA (500ML POT)</b>	7.3
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) • Add satay sauce \$4	5.8
Chef's famous seasonal leaf, topped with toasted coconut, green mango, chilli, fresh lime and roasted peanuts	7.5
Fresh seasonal oysters (2) with nam jim and fried shallots (GFO, DF)	12.6
Chilled cucumbers (GFO, DF, V, VG)	8.9
Peking wong bok (GF, DF, V, VG)	8.9
Crystal jade scallop dumpling (3) (GF, DF)	15.7
Steamed Oxtail buns (2) (DF)	14.7
Har gow prawn dumpling (3) (DF)	12.6
Crystal vegetable dumpling (4) (GF, DF, V, VG)	12.6
Classic steamed prawn wontons (4) with black vinegar and chilli crunch (DF)	22
Pork and prawn siu mai (4) (DF)	15.2
Paua, pork and prawn siu mai (3) (DF)	19
Pork and truffle xiao long bao (4) steamed, soup dumpling (DF)	17.3
Crispy-bottom lamb and fennel dumplings (4) with dark chilli (DF)	16.3
Sticky beef wontons with miso/truffle mayonnaise (2) (DF)	9.5
Hairy oyster wrap, wasabi, sweetie sauce (DF)	8.9
Pork wontons (2), pickled garlic (DF)	8.9
Fried chicken with organic sticky rice sauce and kimchi mayo (GFO, DF)	18.9
Kitchen god's pumpkin fritters (5) (GF, V, VG, DF)	14
Lamb and cumin pancake (DF)	19
Scallop spring rolls (2) (DF)	15.8
Crispy squid, fried shallots, garlic and sweet chilli sauce (GF, DF)	17.3
Salt and pepper silken tofu, sour dragon dressing (VG, DF)	15.8
BBQ pork buns (2) (DF)	12
Baked venison, pea, corn and black pepper puffs (2)	12
King prawns on toast, sweet chilli carrot (GFO)	16.8
Steamed silken tofu with black bean and chilli sauce (V, VG, DF)	16.8
Crispy chicken and paua rice balls with lime cream (DF)	19.5
Gua bao: • Crumbed fish cake, iceberg lettuce, green chilli celeriac (DF) • Roast pork, pickled cucumber and peanut salad (DF) • Mushroom, black truffle – crisp seaweed (V, VG, DF)	14.1

## VEGETABLES

Wok-fried greens, dripping wet with garlic (GFO, V, VG, DF)	15.8
Stir-fried edamame, fava beans and peas with pickled mustard greens, smoked pork belly (GFO, DF)	18
Truffled mushroom fried rice with spring onions, edamame, favas, bean sprouts and soft herbs (GFO, V, VG, DF) • Add roast duck \$19 • Add roast pork \$15 • Add prawns and scallops \$19 • Add oxtail \$17	26.5
Grilled eggplant with tomato soy dressing (GFO, V, VG, DF)	15
Green salad with octo vinaigrette (GF, V, VG, DF)	13.7
Button mushroom and fennel salad with white pepper and white soy dressing (GF, V, VG, DF)	16.5
Shoestring fries with miso and truffle mayo (GF, V, VG, DF) • Add satay sauce \$4	13.5

## POULTRY & PORK

Peking duck, cucumber, spring onion, homemade hoisin, steamed buns and pancakes (DF)	47 <small>HALF</small> 83 <small>WHOLE</small>
Sung choi bao of pork – seasoned stir-fried pork with lettuce wraps and gochu jang (GFO, DF)	26
Traditional chicken satay, cooked over hot coals with coconut relish and pickled cucumber (GF)	29.9
Roast pork plate (GF, DF) • Add bao buns (4) \$5.3	13 <small>SMALL</small> 24 <small>LARGE</small>

## BEEF AND LAMB

ALL BEEF SUPPLIED FRESH BY WEST MELTON MARBLE MASTERS

Dry-fried shredded Sichuan beef fillet (DF, GFO)	41
Penang curry of beef chuck, fish crackling, green beans and fried shallots (GF, DF)	39
Grilled cumin lamb skewers (3) cooked over hot coals (GF, DF)	26
Grilled marinated sirloin steak cooked over hot coals with 'crying tiger' dry chilli sauce (GFO, DF)	30.5

## SEAFOOD

Stir-fried chilli prawns with cherry tomatoes and subtle citrus (GFO, DF)	39.9
Steamed fish cakes (paua, white fish, prawn, scallop and squid) white soy, cucumber and carrot salad (GFO, DF)	25 <small>FOR 3</small> 39 <small>FOR 5</small>
Mandarin marinated yellow fin tuna with fresh coconut, red chilli and lime leaves (GF, DF)	33.6

## SIDES

Steamed Jasmine rice (serves two) (GF, V)	5.3
Fried shallot pancake (V)	5.8
Bao bun (4) (V)	5.3
Miso and truffle mayonnaise	4.2
Penang curry	6.9
Satay	4.2
Sauces: Sweet chilli, hoisin, oyster, Sichuan, ketchup	3 <small>EACH</small>

## SWEETS

3 milk sponge with 3 milk sauce – almond, pistachio and raspberry	13.5
Mamma Tay's warm ginger blondie with sticky date and spiced caramel ice cream, fresh cream and miso caramel (GFO)	15.5
Classic Thai roti with banana and condensed milk	13.5
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 • Sticky date and spiced caramel ice cream • Passionfruit sorbet • Mango sorbet	13.6

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