

ASIAN INSPIRED  
FROZEN COCKTAILS 15.5 EA

**Guava Tropicana**  
Zodiac’s special blend of vanilla-infused aged rum, guava puree, passionfruit, fresh lime and coconut

**Japanese Slipper**  
Premium vodka, Cointreau, melon liqueur, lemon and cherry garnish

YEAR OF THE COCKTAIL 21.5 EA

**AVAILABLE 11AM – 11PM**

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**  
Black Tears 5 Spiced Rum, Rose Rabbit Barrel-Aged Cherry Liqueur, Eden Orchards pure cherry juice served tall over ice with orange mist - *Mocktail option \$17*
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**OX 牛**  
Tanqueray Gin, lychee, apple juice, cognac, apricot, frozen grapes - *Mocktail option \$17*
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**TIGER 虎**  
Fresh oranges, pineapple, dried orange, Vodka, Cointreau, passionfruit - *Mocktail option \$17*
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**RABBIT 兔**  
“Mojito style” fresh lime, mint, palm sugar, white rum, sparkling coconut water. Add pineapple, watermelon, guava or lychee. - *Mocktail option \$17*
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**DRAGON 龙**  
Chai honey syrup, L’affaire espresso, ginger Belvedere, Kahlua - *Mocktail option \$17*
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**SNAKE 蛇**  
Slow roasted tomatoes, basil, chilli infused Vodka, citrus ponzu, white and black szechuan peppercorns - *Mocktail option \$17*
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**HORSE 马**  
Freshly crushed Asian pear juice, fresh ginger, St Germain Elderflower liqueur, Veuve Clicquot float
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**GOAT 羊**  
“Gin or vodka martini style” with lychee, ginger or watermelon - *Mocktail option \$17*
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**MONKEY 猴**  
Vanilla Belvedere, Rose Rabbit butterscotch liqueur, Limoncello, fresh lemon juice
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**ROOSTER 鸡**  
Strawberry, Limoncello, Frangelico, coconut Tequila and coconut cream
- PIG 猪**  
Thai spiced tea, white rum, condensed milk, coconut, Malibu, fresh mint - *Mocktail option \$12*
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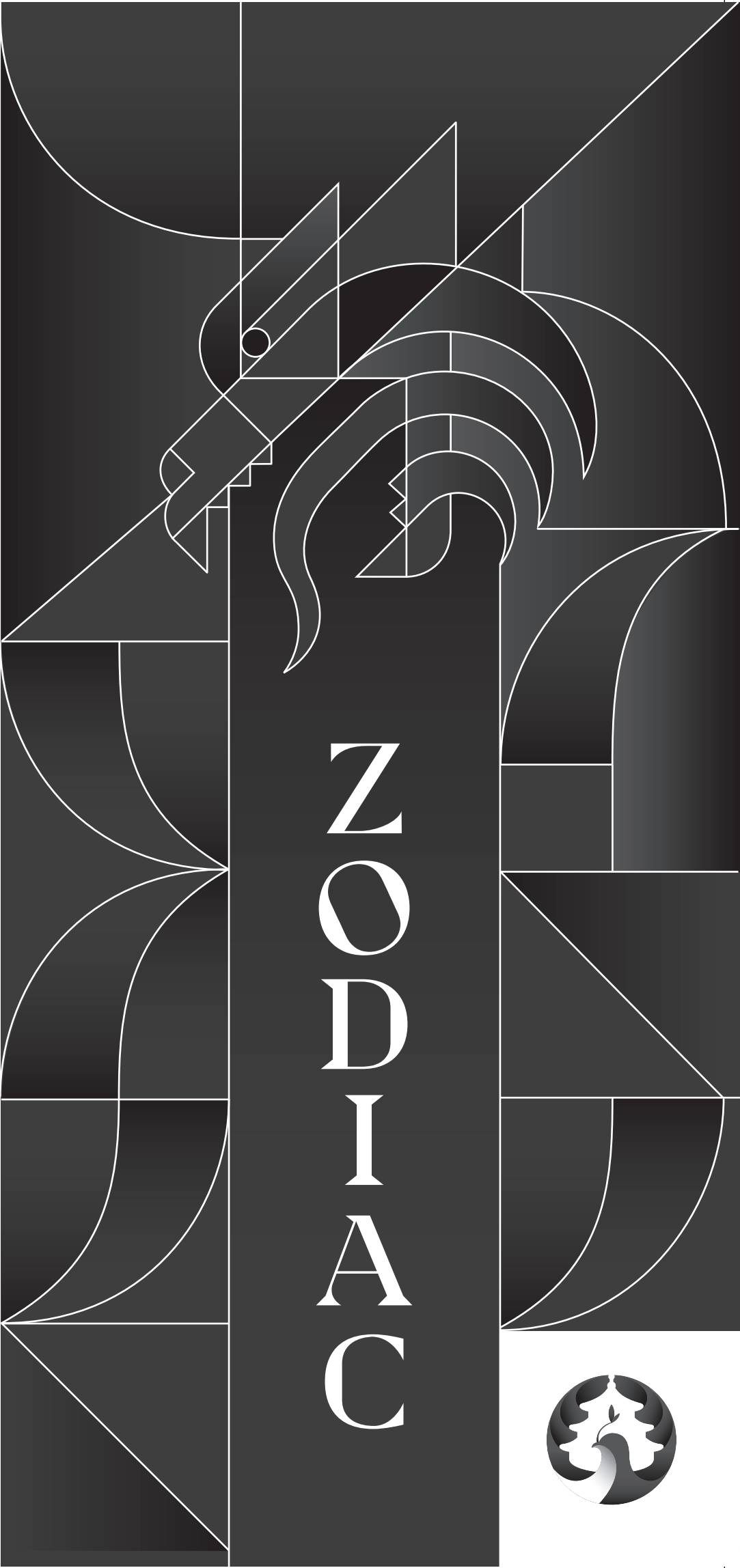
**DOG 狗**  
A refreshing combination of Tsuru-Ume Yuzu Sake, Haku Rice Vodka and cucumber snake

NON-ALCOHOLIC

<b>FRESHLY SQUEEZED JUICE (available 11am - 10pm)</b>	9.5
Orange / apple / pineapple / mandarin / watermelon (seasonal)	
<b>SOFT DRINK / WATER</b>	
Coca-Cola, Coca-Cola Zero Sugar, L&P, Sprite, Schweppes Ginger Ale	4.6 6.7
Bundaberg Ginger Beer	6.5
Sparkling coconut water	6.5
Red Bull	6.6
Keri Juices: orange / cranberry / apple / pineapple	5.3
	500ML 1L
Voyage ‘Te Waihou’s Blue Spring’ water - sparkling / still	6.3 10.5

<b>L’AFFARE COFFEE</b>	
Espresso, long black, Americano	5
Latte, flat white, hot chocolate	6
Cappuccino, mochaccino, chai latte	6.5
Liqueur coffee	14.5

<b>NOBLE &amp; SUNDAY 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	
Lime Blossom and Chamomile organic herbal	
English breakfast	
Classic earl grey	



DUMPLINGS, BREADS, SNACKS	
All our dumplings are handmade in-house by our team of expertly trained dumpling chefs.	
Fried shallot pancake, cumin salt (DF, V, VG) • Add satay sauce \$5.5	7
Chef’s famous spinach leaf, topped with toasted coconut, green mango, chilli, fresh lime and roasted peanuts (DF, V)	8.5
Steamed seasonal oysters (2) with XO sauce and bacon	17
Hairy oyster wrap, wasabi, sweetie sauce (DF)	11
Fresh seasonal oysters (2) with nam jim and fried shallots (GFO, DF)	14.5
Crystal jade scallop dumplings (3) (GF, DF)	17
Har gow prawn dumplings (3) (DF)	14.5
Crystal vegetable dumplings (4) (GF, DF, V, VG)	15
Classic steamed prawn wontons (4) with black vinegar and chilli crunch (DF)	24
Pork and prawn siu mai (4) (DF)	17
Paua, pork and prawn siu mai (3) (DF)	20
Pork and truffle xiao long bao (4) steamed, soup dumpling (DF)	20
Crispy bottom lamb dumplings (4) with eschalot relish (DF)	19
Sticky beef wontons with miso/truffle mayonnaise (2) (DF)	12.5
Yellow fin tuna Sashimi, shio konbu, mapo preserved lemon and spiced yuzu dressing (DF,GFO)	26
Fried chicken with organic sticky rice sauce and kimchi mayo (GF, DF)	21
Wheel of fortune lamb and cumin pancake with dark chilli (DF)	18
Scallop spring rolls (2) (DF)	18
Hong Kong typhoon style crispy squid with sweet chilli sauce (GF, DF)	19.5
Salt and pepper silken tofu, sour dragon dressing (VG, DF)	18
BBQ pork buns (2) (DF)	15
Golden triangle prawn toast, crusted with almonds, sesame seeds and crisp seaweed (GFO)	19
Oriental mushroom dumplings (4) floating in duck pond with lily buds	19.5
Salt and pepper soft shell crab bao, iceberg lettuce, green chilli celeriac	16
Penang curry of beef cheek bao with sweet and hot peanut powder	17
Crispy Roti Roll	17 EA
• Satay chicken, coconut relish and pickled cucumber	
• Cumin lamb, Peking wong bok and dark chilli sauce	
• Grilled market fish, green peppercorn preserved lemon and fresh herb	
• Grilled Harbin sausage, smoked bacon, home-style egg, shitake and hot sauce (DF)	

VEGETABLES	
Wok-fried greens, dripping wet with garlic (GFO, V, VG, DF)	18.5
Wok-fried edamame, fava beans and peas with pickled mustard greens, smoked pork belly (GFO, DF)	19.5
Field of dreams seasonal salad, fresh greens, chinese celery, soft herbs, snow pea shoots, tofu feta rolled in toasted hemp seeds, spiced walnuts, radish, tofu skin crackling, instant tomato, toasted sesame seed and onion dressing (GFO, V, VG)	25
Truffled mushroom fried rice with spring onions, edamame, favas, bean sprouts, egg and soft herbs (GFO, V, VG, DF) • Add roast duck \$22 • Add roast pork \$18 • Add prawns and scallops \$22 • Add marinated venison \$18.5	28
Yellow curry of pumpkin, eggplant, mushrooms, greens, fresh herbs, tofu, celeriac and roasted cashews (GF, V, DF)	34
Shoestring fries with miso and truffle mayo (GF, V, VG, DF) • Add satay sauce \$5.5	14
POULTRY & PORK	
Fu Yung egg, stir-fried kimchi rice, smoked pork belly, edamame and spring onion (VO, GFO)	23
Bang-bang chicken salad with crackling and “strange” dressing (GFO, DF)	35
Peking duck, cucumber, spring onions, homemade hoisin, and pancakes (DF)	55 HALF 99 WHOLE
Kung poa chicken - roasted peanuts, dried chillis and sichuan pepper (GFO, DFO)	35.5
Sung choi bao of pork - seasoned stir fried pork with lettuce wraps and gochu jang (GFO, DF)	29.5
Traditional chicken satay, cooked over hot coals with coconut relish and pickled cucumber (GF)	34.5
Traditional Chinese roast pork plate, pickled cucumber, hoisin and hot mustard (GF, DF) • Add bao bun (4) \$6.5	17 SMALL 31 LARGE
BEEF, LAMB & VENISON	
Penang curry of beef cheek, fish crackling, green beans and fried shallots (GF, DF)	43.5
Grilled cumin lamb skewers (3) cooked over hot coals with spiced eggplant relish (GF, DF)	38
Mountain River Venison chow fun, wok fried rice noodles tossed with marinated venison, spring onions, bean sprouts and chinese chives (DF, GFO)	33
Crispy egg noodle chow mein with Mountain River venison, mushroom and mapo powder relish	29.5
Prime garlic marinated ribeye steak cooked over hot coals with Kampot pepper sauce, curry leaves and shitake puree (GFO)	43

SEAFOOD	
Stir-fried chilli prawns with cherry tomatoes and subtle citrus (GFO, DF)	43
Charcoal grilled market fish, charred ginger and spring onion sauce (GF)	37
Mandarin marinated yellow fin tuna with fresh coconut, red chilli and lime leaves (GF, DF)	38
Stir-fried squid with garlic, ginger and red chilli (GFO, DF)	35
SIDES	
Steamed Jasmine rice (serves two) (GF, V)	5.5
Fried shallot pancake (V)	7
Bao bun (4) (V)	6.5
Miso and truffle mayonnaise	4.5
Penang curry	5.5
Satay	5.5
Peking wong bok (GF, DF, V, VG)	9
Sauces: Sweet chilli, hoisin, oyster, sichuan, ketchup	3.5 EACH
SWEETS	
Badass warm ginger blondie with caramel ice cream, fresh cream and miso caramel (GFO)	18
Three milk sponge with three milk sauce - almond, pistachio and raspberry	16
Palm sugar and Pandanus Cream, coconut tapioca with coconut wafers (GF, DF)	16
Ice cream and sorbet selection (choice of 3) (GFO)	15.5
• Vanilla bean ice cream	
• Coconut ice cream	
• Caramel ice cream	
• Passionfruit sorbet	
• Mango sorbet	
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   VO: Vegetarian Option	