

餐—FOOD—飲

APPETISERS

little dishes of tasty, fragrant, textural appetisers to whet and tease your appetite
changes seasonally, kindly ask for today's varieties

开胃前菜 时令菜单, 每日特色

SOUPS

spinach & noosa spanner crab soup 蟹肉菠菜羹	9
cantonese chicken & sweet corn soup 雞絲粟米羹	8

DIM SUM: STEAMED

(3 pieces)		
prawn har gow dumplings (gf) 水晶鮮蝦餃	13	
jade scallop, prawn dumplings (gf) 鮮蝦帶子餃	14	
porcini & wild mushrooms dumplings (v) 鮮野菌蒸餃	13	
pork, crab meat & flying fish roe shumai 鮮蟹肉魚子燒賣	14	
shanghai xiao loong bao – little pork dumplings 上海小籠包	(5 pieces)	16
<hr/>		
assorted steamed dim sum basket 綜合蒸點心籃 chef's selection	(8 pieces)	28

DIM SUM: PAN FRIED & FRIED

(3 pieces)		
saltwater duck & mushroom dumplings 火鴨絲野菌咸水角	14	
tai tai seafood “naked” spring roll 太太海鮮卷	14	
wild mushroom & vegetable spring rolls (v) 野菌蔬菜春卷	13	
pork & chinese cabbage pot stickers 香煎豬肉鍋貼	(7 pieces)	16
<hr/>		
assorted baked & fried dim sum platter 綜合炸點心拼盤 chef's selection	(8 pieces)	25

BAO BUNS (fluffy steamed bao buns)

double braised & glazed ‘dong po’ pork belly bao 東坡肉刈包 coriander, young leeks	26
--	----

• Tips are most welcome & go to the person(s) who served you. • One bill per table. • All our food may contain nuts, shellfish & other allergens.
• Cakeage fees apply to all cakes brought into the venue. • Surcharges apply to all Visa & Mastercard transactions (0.663%),
American Express (1.60%) & Diners Club International (2.93%).

DUCK

jiangsu crispy skin duck 江蘇脆皮鴨	(half)	42
caramel soy, cucumber, pickled cabbage, steamed pancakes		

PRAWNS & SQUID

honey & sesame prawns 蜜汁芝麻蝦球	29
crystal waters honey	
wok tossed ginger prawns 夏威夷果仁炒蝦球	33
macadamia nuts, various vegetables, garlic, rice wine	
salted duck egg yolk prawns 黃金咸蛋黃大蝦	34
creamed salted duck egg yolks, kaffir lime leaves	
hot & sour nyonya pineapple prawns 娘惹酸辣菠蘿蝦球	32
kaffir lime leaves, turmeric, tamarind	
steamed garlic king prawns 蒜蓉開邊蒸蝦	34
butterflied in light soy, ginger, shaoxing rice wine, green shallots	
spiced salt & pepper squid 椒鹽鮮魷	26
chillies, peppers, five spices	

PORK, LAMB & BEEF

black pepper angus beef 黑胡椒安格斯牛柳	29
cubed flat iron steak, garlic, onions	
crispy peking shredded beef 干燒牛柳絲	28
caramelised piquant sauce, toasted sesame	
hakka crispy pork belly (gf) 香脆客家五花腩	26
rose bean curd marinade, chilli jam	
honey glazed “char siu” bbq pork 蜜汁燒豬脰肉	24
pork collar, cabbage pickle, toasted sesame	
mongolian lamb short ribs 蒙古小羊排	23
roast chilli, curry leaves, creamed cumin & fennel	

FREE RANGE CHICKEN & EGGS

san pei claypot chicken 三杯滑雞煲	26
thai basil, dried ginger, garlic cloves, soy, wine, fragrant sesame oil	
hainanese chicken 嫩滑海南雞	24
chicken poached in own juices, chilli, garlic, ginger sauce (served authentically)	
sichuan bang bang chicken 四川棒棒滑雞	24
white cut chicken, fragrant spicy chilli & sesame oil, sichuan pepper dressing	
kung pao chicken 宮保雞丁	25
smoked roasted chillies, peanuts, sichuan numbing pepper, scallions	
noosa spanner crab & prawn omelette (gf) 鮮蝦蟹肉芙蓉蛋	27
carrot, shiitake, onions, scallion	
singapore oyster omelette (gf) 新加坡蠔仔煎	27
pickled radish, coriander, fish sauce, sriracha	

• Tips are most welcome & go to the person(s) who served you. • One bill per table. • All our food may contain nuts, shellfish & other allergens.
• Cakeage fees apply to all cakes brought into the venue. • Surcharges apply to all Visa & Mastercard transactions (0.663%),
American Express (1.60%) & Diners Club International (2.93%).

FISH

steamed ginger & shallots deep sea cod 清蒸深海鱈魚	38
shaoxing wine, toasted sesame oil, premium soy	
mandarin sweet & sour crispy whole barramundi (gf) 甜酸松子盲鰱	37
baby prawns, fried garlic, chilli, diced vegetables, pine nuts, tangy piquant sauce	

TOFU, CHINESE GREENS & VEGETABLES

tai tai wok braised tofu with goji berries (v) 紅燒枸杞豆腐	24
enoki & shiitake mushrooms, carrot in light braised sauce	
san-pei king oyster mushroom claypot (v) 三杯杏鮑菇	25
caramelised ginger, roasted garlic, basil, beans, sesame oil	
crispy eggplant (v) 脆皮魚香茄子	22
sticky fragrant bean sauce	
steamed tofu, prawn mousse, crab roe 百花蝦膠蒸豆腐	27
silken tofu, prawns, coriander, snow egg broth sauce	
wok braised four mushrooms & pak choy (v) 蠔汁雜菌炒白菜	26
shiitake, enoki, wood ear, king mushrooms, oyster sauce	
stir fry chinese leafy greens (v) 蒜蓉炒時菜	14
ginger garlic, rice wine	

NOODLES & RICE

seafood wok crisped egg noodles 香脆港式海鮮炒麵	27
prawns, squid, fishcake, chinese greens, gravy	
tai tai vegetarian fried rice (v) 罗汉素炒饭	24
tofu, wood ear mushroom, shiitake, baby corn, egg, garlic crisp	
char kway teow (ckt) 炒貴刁	25
rice noodles, prawns, squid, lap cheong sausage, char siu, sprouts, dark soy	
typhoon shelter yangzhou fried rice 揚州炒飯	24
lap cheong sausage, bbq char siu pork, peas, prawn, egg, garlic crisp	
steamed premium thai jasmine rice (gf, v) 絲苗白飯	3pp

DESSERTS

deep fried ice cream 焦糖香蕉椰子炸雪糕	14
caramelised banana, coconut	
guangzhou egg custard tart 廣式蛋撻	3 pieces: 11 each: 3.8
forbidden rice (gf,df) 椰香黑糯米	12
black sticky rice, coconut ice cream, fresh mango, caramelised strawberry	
artisan raindrop jelly 鮮花雨滴果冻	12
summer blossom, delicate rose syrup, season's fruit	

• Tips are most welcome & go to the person(s) who served you. • One bill per table. • All our food may contain nuts, shellfish & other allergens.
• Cakeage fees apply to all cakes brought into the venue. • Surcharges apply to all Visa & Mastercard transactions (0.663%),
American Express (1.60%) & Diners Club International (2.93%).