



Menu

ENTREES

- Hiramasa Kingfish & Ocean Trout Sashimi w Blackened Chilli Dressing \$25.00
- Lemongrass & Ginger Char Grilled Chicken Salad w Chilli & Lime \$18.00
- Steamed Vegetable Wontons w Chinese Black Vinegar \$16.00
- Kurobuta Pork & Peanut San Choy Bao \$18.00
- Thai Fish Cakes w Pickled Beansprouts & Sweet Chilli \$16.00
- Tea Smoked Ocean Trout w Green Herb Salad & Green Nam Jim \$18.00
- Chilli Salt Squid \$19.00
- Tempura of Zucchini Flower Stuffed w Prawn, Scallop, Enoki Soy & Mirin \$16.00

MAINS

- Steamed Tasmanian Salmon Fillet w Black Bean Lemon & Chilli \$33.00
- Jungle Curry of Blue Eye w Snake Beans & Green Peppercorns \$34.00
- Sichuan Salt & Pepper Prawns w Chilli & Garlic \$35.00
- Wok Fried Blue Swimmer Crab & Chinese Mushroom Omlette \$39.00
- Stir Fried Prawns w XO Sauce, Baby Corn & Garlic Chives \$35.00
- Crispy Skin Chicken w Yellow Bean Sauce \$33.00
- Tea Smoked Duck w Plum & Tamarind Sauce \$34.00
- Stir Fried Drunken Wagu Beef w Ginger & Chinese Broccoli \$35.00
- Crispy Pork Belly w Chilli Caramel & Nam Pla Phrik \$32.00
- Penang Curry of Braised Wagu Beef Shin \$35.00
- Stir Fried Tofu w Chinese Mushrooms & Snowpeas \$30.00

SIDES

- Barbeque Pork & Prawn Fried Rice \$18.00
- Stir Fried Chinese Greens \$12.00
- Asparagus w Sambal \$12.00
- Jasmine Rice \$3.00

DESSERT

- Selection of Sorbet & Ice Cream \$12.00
- Spiced Black Sticky Rice w Quince \$12.00
- Sago Pudding w Fresh Passionfruit \$12.00
- Steamed Custard Apple & Ginger Pudding w Custard Apple Ice Cream \$12.00
- Coconut Tuilles w Coconut Ice Cream & Pineapple & Chilli Jelly \$12.00