

SHARE THE LOVE

The perfect menu for sharing with family & friends. Based on the finest seasonal produce, with an unmistakable Asian flavour.



TIME TO EAT

ENTRÉES

Duck Spring Rolls (4)

Crispy duck and vegetable spring rolls served with house sweet chilli sauce

Vegetarian Spring Rolls (4)

Fresh crunchy vegetables, aromatic seasoning and delicate crispy wrapper

Ginger Prawn Dumplings (4)

Delicate wonton dumplings filled with ginger-marinated prawns and seasonal vegetables, served with light soy I

Vegetable Dumplings (4)

Traditional vegetable dumplings served with light soy and spring onion

Chicken Ribs

Golden chicken ribs glazed with honey and lemongrass sauce, finished with sesame seeds and spring onion

Prawn Har Gao (4)

Steamed crystal dumplings filled with marinated prawns and finely chopped vegetables I

Chicken Shao Mai (4)

Open-style dumplings filled with seasoned chicken, cabbage, and carrot

BBQ Bao Bun (3)

Fluffy steamed bao filled with Cantonese-style BBQ pork

Pork Shao Mai (4)

Traditional shao mai filled with marinated Australian pork, cabbage, and carrot

Salt & Pepper Squid

Lightly fried squid tossed with chilli, garlic, sea salt, and crispy shallots I

SIDES

Steamed Rice

3/5

Vegetarian Fried Rice

10/12

Stir-fried Gai Lan

9/11

Stir-fried Vegetables

9/11

M / V

M / V

M / V

M / V

STIR FRY

XO Fried Rice

Wok-fried jasmine rice with lap cheung, green beans, egg, spring onion

Choice of: Chicken | Beef | Prawns I | Tofu

14/16

Chow Mein

Wok-fried egg noodles with capsicum, carrot, broccoli, and choy sum in house chilli paste, finished with sesame seeds

Choice of: Chicken | Beef | Prawns I | Tofu

16/18

Char Kway Teow

Wok-charred rice noodles with choy sum, egg, bean sprouts, garlic chives, lap cheung, and crispy pork fat

Choice of: Chicken | Beef | Prawns I | Tofu

16/18

19/21

Sweet & Sour

Wok-tossed with pineapple, bell peppers, onion, and spring onion in house sweet and sour glaze

Choice of: Chicken | Pork | Fish M | Prawns I | Tofu

16/18

Black Pepper

Wok-tossed in rich black pepper sauce with bell peppers, onion, broccoli, and carrots

Choice of: Chicken | Beef | Prawns I | Tofu

16/18

Kung Pao Chicken

Wok-tossed chicken with dried chilli, roasted cashews, capsicum, onion, and sesame seeds

16/18

Braised Pork Belly

Slow-braised pork belly in aromatic master stock with seasonal greens and spring onion

16/18

19/21

M / V

21/23

24/26

24/26

24/26

24/26

21/23

24/26

SOUP & NOODLES

Chicken & Prawn Wonton Soup

Silky chicken and prawn wontons served in aromatic chicken broth with choy sum, spring onion, fried shallots, and garlic oil I

M / V

19/21

Prawn Wonton Soup

Delicate prawn wontons served in fragrant chicken broth with choy sum, spring onion, fried shallots, and garlic oil I

21/23

Pork & Chive Wonton Soup

House-made pork and chive wontons served in rich chicken broth with choy sum, spring onion, fried shallots, and garlic oil

19/21

Kai See Hor Fun

Fresh flat rice noodles with prawns, chicken, bean sprouts, and garlic chives I

19/21

Chicken Laksa

Vermicelli noodle, chicken, vegetables, & spiced coconut broth

18/20

Combination Laksa

Vermicelli noodle, chicken, beef, prawns, tofu and vegetables, & spiced coconut broth I

21/23

Seafood Laksa

Vermicelli noodle, prawns, fish, squid, tofu and vegetables in spiced coconut broth M

21/23

DESSERTS

Mango Spring Roll

Juicy mango wrapped in crispy spring roll pastry

12/14

Banana Fritter

Lightly battered banana fritter served with cinnamon-infused maple syrup

12/14

Apple Bites

Warm marinated apple encased in buttery shortcrust pastry, served with whipped vanilla cream

12/14

Price = Members/Visitors

V = Vegetarian VG = Vegan DF = Dairy Free GF = Gluten Free
GFO = Gluten Free Option Additional charges may apply

Seafood Origin

A = Australia I = Imported M = Mixed