

A Culinary Journey into Fang's Main Menu

DUMPLINGS & NOODLES

GUO KUI PASTRY 酥肉锅盔 \$8
Chengdu-style crispy fried flatbread filled with spicy and numbing wagyu beef mince

STEAMED DUMPLING OF LEMON GOAT CHEESE & SEASONAL VEGETABLE 羊奶酪蒸饺 (4 pieces) V \$14

STEAMED PRAWN, PORK & CAVIAR SHUMAI 烧卖 (4 pieces) \$18
Volcano Shumai with spicy mayo, pork, prawn & caviar

STEAMED CRYSTAL SKIN VEGAN DUMPLINGS 纯素水晶饺 (4 Pieces) NGA VG \$17

CHAO SHOU 鸡汤抄手 (6 pieces) \$15
Sichuan-style pork wontons with homemade chicken broth

SCALLOP & PRAWN CRYSTAL SKIN DUMPLING 水晶带子虾饺 (4 pieces) NGA \$16

PAN-FRIED VEGETARIAN DUMPLINGS WITH SICHUAN DIPPING SAUCE 煎素饺 (6 pieces) V \$16

ZHONG SHUI JIAO 钟水饺 (ZHONG'S BOILED DUMPLING) \$14
with free range pork mince, homemade sweet soy chilli sauce

CHENGDU DANDAN NOODLE 担担面 \$18
with crispy pork mince, sesame paste, homemade spicy garlicky sauce, peanut

SPICY WAGYU NOODLES 川辣和牛面 \$22
with ramen noodles and red-braised wagyu beef in hot and spicy soup

MEAT & POULTRY

CRUNCHY SPICED LAMB RIB 香酥羊排 \$22
with Sichuan spices, nouc cham sauce

BANG BANG CHICKEN CUP 棒棒鸡丝卷 \$22
with chilli sesame sauce, roasted peanut, baby cos lettuce, aged vinegar, crunchy soba noodle

SICHUAN MAPO TOFU 四川麻辣豆腐 V G Available \$24
with wagyu beef mince, Sichuan pepper homemade spicy douban sauce

KUNG PAO CHICKEN 宫保鸡丁 \$26
(The most famous Sichuanese dish)
a stir-fry of cubed chicken and piquant chillies, Sichuan pepper, slaw, peanuts

GUO BA ROU PIAN 锅巴肉片 \$30
Sweet & sour pork with crispy rice crackers, seasonal veges

RICH BRAISED PORK BELLY 方块红烧肉 \$32
with dark sweet soy sauce, confit garlic, coconut carrot puree, coconut sugar

STICKY SWEET SOY PORK RIB 糖醋大排 \$35
with garlic, roasted sesame seed

SAUTÉED WAGYU BEEF 黑椒滋味和牛 \$38
with a sticky black pepper and honey sauce

TIAN PI YA 甜皮鸭 NGA \$38
A classic Sichuan duck dish, crispy and glazed duck (bone in)

SEAFOOD

CURED SALMON CONE 冷吃三文鱼卷 (4 pieces) NGA \$22
with crispy nori, desiccated coconut, avocado & lime puree, caviar

KUNG PAO SOFT SHELL CRAB 宫保软壳蟹 \$30
with soy, roasted peanut, edamame, cauliflower puree

SICHUAN FISH STEW 豆花儿酸菜鱼 NGA \$32
Poached market fish in hot & sour soup with Sichuan pickled mustard greens and silken tofu

Tiger prawn & scallop fried rice 老虎虾带子炒饭 NGA \$34
with green beans, carrot, pineapple, spring onion, fried shallot

GREEN CURRY OF MARKET FISH 泰式绿咖喱鱼 NGA \$34
with coconut milk, lemongrass, crispy curry leaves, green beans, baby corn

SICHUAN MUD CRAB 香辣炒青蟹 \$45
Wok-tossed mud crab with housemade spicy seafood sauce, Sichuan spice mix

SIDES

BLACK JASMINE RICE 紫米饭 \$5

WOLF FANG POTATO CHIPS 狼牙土豆 NGA VG \$11
with peanuts, homemade sichuan spicy mayonnaise

DOUBLE CRISPY PORK BELLY CHIPS 下酒小酥肉 \$12
with homemade chilli spices mix, sesame seed, prawn cracker

VEGETARIAN

WOK-FRIED SWEET & SOUR CABBAGE 糖醋莲白 VG \$15
with sichuan peppercorn

WOK-FRIED GREEN BEAN 干煸四季豆 NGA VG \$16
with chilli, peanut

BURNT SWEET CHILLI CRISPY TOFU 酸甜炸豆腐 VG \$18
with edamame, roasted peanut

GREEN PAPAYA SALAD 青木瓜沙拉 NGA \$20
with carrot, cherry tomato, green beans, peanuts, tamarind, chilli, fish sauce

STIR FRIED EGGPLANT 鱼香茄子 VG \$24
in sweet sour Yuxiang sauce

ROASTED CAULIFLOWER & BROCCOLI 黄油花菜 NGA V G Available \$28
with sichuan spice bread crumb, crunch buckwheat, yogurt, grana padano cheese

DESSERT

BING FEN 冰粉 VG \$8
Traditional herbal jelly with dried fruit and nut

CIBA 红糖糍粑 VG \$12
Fried sticky rice cake with brown sugar syrup

RICOTTA ORANGE DOUGHNUTS 抹茶奶酪甜甜圈 \$14
with plum & gin compote, matcha ice cream

CHEF'S SELECTION ICE CREAM & SORBET 特选冰淇淋 \$18

FOOD ALLERGIES?

Our kitchen will go the extra mile to accommodate your dietary needs, however we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our open kitchen or from our suppliers. If you have any dietary requirements or allergies, please inform one of our team members prior to ordering. Please do not be offended if our team determines we're unable to serve you safely.

V = Vegetarian VG = Vegan NGA = No Gluten Added 🔥 = hot

FANG's Signature dish

