

SMALL SHARE	Pork Belly Chips <i>with</i> garlic, chili mix, sesame seed.....	\$9
	Deep-Fried Lotus <i>with</i> Sichuan spices.....	\$6
	Steamed Prawn & Pork and pickled cabbage shumai (4 pieces).....	\$12
	Steamed Dumpling of Sichuan Wagyu Beef and Five Spices (4 pieces).....	\$12
	Scallop and Prawn Crystal Skin Dumpling (4 pieces).....	\$14
	Steamed Dumpling of Lemon goat cheese and seasonal vegetable (4 pieces) V	\$12
	Steamed Dumpling Assorted Mushroom and Smoked Gouda Cheese (4 pieces) V	\$12
	Cured Salmon Cone <i>with</i> crispy nori, sichuan crumb, avocado & lime puree, caviar (4 pieces) GF DF NF	\$21
	Chengdu Zhajiang Noodle <i>with</i> fermented black bean sauce and pork mince.....	\$18
	Kung Pao Soft Shell Crab <i>with</i> soy, roasted peanut, edamame, cauliflower puree GF	\$21
	Bang Bang Chicken Cup <i>with</i> chilli sesame sauce, roasted peanut, baby cos lettuce, black vinegar, crunchy buckwheat noodle 🔥 DF	\$18
	Burnt Sweet Chilli Crispy Tofu <i>with</i> edamame, roasted peanut GF Vegan	\$16
	Cucumber & Hakake Salad <i>with</i> garlic chili dressing, sliced baby radish, cherry tomato 🔥 GF DF V	\$14
LARGE SHARE	10 Hours Braised Pork Belly <i>with</i> dark sweet soy sauce, confit garlic, ginger carrot puree, wilted bok choy DF available.....	\$32
	Chilli Oil Fried Fish Of The Day <i>with</i> mung bean sprout, shredded leek, homemade chilli oil, fried shallot 🔥 DF	\$33
	Sticky Sweet Soy Garlic Pork Rib <i>with</i> chili flake, roasted sesame seed, coriander, garlic oil DF	\$29
	DIY Wrap <i>with</i> confit duck leg, popiah crepe, baby cos lettuce, UFLF jam, pickled cucumber GF	\$32
	Steamed Baiju Lamb Short Rib <i>with</i> fennel and star anise, orange segment, melted leek, agria potato chips GF	\$31
	Green Curry of Longline Fish <i>with</i> coconut milk, kaffir lime, agria potato, crispy curry leaves, sugar snap DF GF	\$34
	Sichuan Wagyu Mapo tofu <i>with</i> five spiced wagyu beef, crispy tofu, sichuan oil powder 🔥 GF DF NF	\$29
	Sweet Black Bean Chili Fried Rice <i>with</i> 65 degree egg, seafood, browned onion, edamame, spicy chili oil, crispy nori 🔥 DF NF	\$24
	Slow Cooked Beef Shin <i>with</i> homemade chili oil, candied pumpkin seed, mint tip, coriander, chili crumb 🔥 DF	\$32
	Roasted Cauliflower and Broccoli <i>with</i> black sesame, crunch buckwheat, sichuan spiced bread crumb, yogurt, parmesan cheese GF V	\$26
SIDES	Jasmine Rice	\$3
	Wok-Fried Seasonal vegetable <i>with</i> Fang mayo and peanut.....	\$10
	Roti bread <i>with</i> tomato chilli dip.....	\$8
	Papaya salad <i>with</i> lime & chili dressing, carrot, coriander.....	\$9
DESSERT	Red Bean Fudgy Chocolate Brownie <i>with</i> vanilla cream, hokey pokey and raspberry gel.....	\$15
	Star Anise Panna Cotta <i>with</i> poached rhubarb, domaine de canton ginger jelly, gingerbread crumb GF	\$15
	Ricotta Orange Doughnuts <i>with</i> plum & gin compote, matcha ice cream.....	\$15

FOOD ALLERGIES?

Our kitchen will go the extra mile to accommodate your needs. But while we take as much care as humanly possible - we cannot guarantee that trace elements may not be present. While we may label a dish as nut free, you should presume all food has traces of nuts

V = vegetarian **DF** = dairy free **GF** = gluten free **NF** = nut free **🔥** = hot

