

DISESTABLISHED
SINCE
2269

DIM SUM

SICHUAN-STYLE WONTONS (4 pieces) **DF** \$8
in hot and sour vinegar & chilli oil sauce

MONEY BAG (4 pieces) **VG** \$10
with buttercup, potato, straw mushroom and keropok sauce


STEAMED PRAWN & PORK AND
PICKLED CABBAGE SHUMAI (4 pieces) **DF** \$12

STEAMED DUMPLING OF SICHUAN WAGYU BEEF
AND FIVE SPICES (4 pieces) **DF** \$12

STEAMED DUMPLING OF LEMON GOAT CHEESE
AND SEASONAL VEGETABLE (4 pieces) **V** \$12

STEAMED ASSORTED MUSHROOM
AND SMOKED GOUDA CHEESE (4 pieces) **V** \$12

SCALLOP AND PRAWN
CRYSTAL SKIN DUMPLING (4 pieces) **GFDF** \$14


 **ZHONGSHUI JIAO**
(ZHONG'S BOILED DUMPLING) **DF** \$17
with pork mince, seasonal veges,
homemade sweet soy chilli sauce

PAN-FRIED WAGYU BEEF
& CELERY DUMPLINGS (4 pieces) **DF** \$12

PORK BELLY GUA BAO
WITH RICH STAR ANISE SAUCE (2 pieces) **DF** \$14

STEAMED BAO OF FREE RANGE CHICKEN
AND YARDLONG BEAN PICKLES (4 pieces) \$12

STEAMED CRYSTAL SKIN
VEGAN DUMPLINGS (4 Pieces) **GFDFVG** \$14

 **FANG'S Signature dish**




SEAFOOD

CRISPY SHRIMP BISCUIT (4 pieces) **V Available** \$8
with carrot, Chinese chive, homemade keropok sauce

CURED SALMON CONE (4 pieces) **GFDFNF** \$21
with crispy nori, desiccated coconut, avocado & lime puree, caviar

SICHUAN CRISPY SQUID TENTACLE \$16
with wasabi mayonnaise

 **KUNG PAO SOFT SHELL CRAB LGDF** \$21
with soy, roasted peanut, edamame, cauliflower puree

GRANDFATHER TOM YUM STIR FRIED EGG NOODLE \$22
with mixed seafood, egg, cabbage shreds, crushed peanut


BLACK TIGER PRAWN FRIED RICE **GF** \$24
with green beans, carrot, spring onion, fried shallot

WOK-TOSSED SEAFOOD HOT POT **GF** \$26
with lotus chips, potato, homemade Sichuan chilli sauce, fried shallot

 **SICHUAN SCAMPI MAPO TOFU LGDFNF** \$31
with five spiced wagyu beef, crispy tofu, sichuan pepper oil

GREEN CURRY OF MARKET FISH **GFDF** \$34
with coconut milk, lemongrass, crispy curry leaves,
green beans, baby corn

MEAT

 **DOUBLE CRISPY PORK BELLY CHIPS DF** \$9
with homemade chilli spices mix, sesame seed, prawn cracker


SUPER CRISPY FRIED CHICKEN (2 pieces) **DF** \$15
with Sichuan pepper spice mix

 **BANG BANG CHICKEN CUP LGDF** \$18
with chilli sesame sauce, roasted peanut,
baby cos lettuce, black vinegar, crunchy soba noodle

CRUNCHY SPICED LAMB RIB **LGDF** \$18
with Sichuan spices, spring onion, nouc cham sauce

CHENGDU ZHAJIANG NOODLE **DF** \$18
with fermented black bean sauce, peanut
homemade sesame chilli sauce, pork mince

STICKY SWEET SOY PORK RIB **LG** \$24
with garlic, roasted sesame seed, coriander

 **RICH BRAISED PORK BELLY DFAvailable** \$27
with dark sweet soy sauce, confit garlic,
coconut carrot puree, coconut sugar

DIY WRAP **LGDF** \$33
with smoked sous vide duck breast, popiah crepe,
baby cos lettuce, ssamjang mayo, pickled cucumber

TWICE-COOKED SWEET & HOT BEEF **DF** \$38
with homemade Sichuan sauce, coriander

VEGETABLE

DEEP-FRIED LOTUS **GFV** \$6
with sichuan spices

STIR FRIED EGGPLANT **VG** \$14
in sweet sour Yuxiang sauce

BURNT SWEET CHILLI CRISPY TOFU **DFVG** \$16
with edamame, roasted peanut

 **ROASTED CAULIFLOWER
AND BROCCOLI GFV VGAavailable** \$24
with sichuan spice bread crumb,
crunch buckwheat, yogurt, grana padano cheese


SIDE

BLACK JASMINE RICE \$3

DEEP FRIED VEGETABLES SPRING ROLLS (2 pieces) **VG** \$7

WOK-FRIED SWEET & SOUR CABBAGE **LGDFVG** \$8
with sichuan peppercorn

ROTI BREAD \$8
with tomato chilli dip

 **WOLF FANG POTATO CHIPS GFVG** \$8
in Sichuan spice mix, spring onion and coriander

GREEN PAPAYA SALAD **GFDF** \$9
with carrot, cherry tomato,
green beans, peanuts, tamarind, chilli

WOK-FRIED GREEN BEAN **GFDF** \$9
with chilli, peanut

HAND CUT KUMARA CHIPS **GFDF** \$10
with sichuan aioli

DESSERT

RED BEAN FUDGY CHOCOATE BROWNIE \$14
with vanilla ice cream, hokey pokey and raspberry gel

VEGAN MANGO PUDDING **GFDF** \$16
with sago, coconut chantilly, granola, wild rice cracker

RICOTTA ORANGE DOUGHTNUTS \$14
with plum & gin compote, matcha ice cream

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 **VG** - vegan **DF** - dairy free **GF** - gluten free **LG** - lightly gluten **NF** - nut free **DF** - hot