

DISESTABLISHED
SINCE
2269

DIM SUM

MONEY BAG 福袋 (4 pieces) \$12
free range chicken, assorted mushroom
and smoked gouda cheese

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

**STEAMED DUMPLING OF SICHUAN WAGYU BEEF
AND FIVE SPICES 五香和牛蒸餃 (4 pieces) DF \$12**

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

**SCALLOP AND PRAWN CRYSTAL SKIN DUMPLING
水晶帶子鮮餃 (4 pieces) GFDF \$14**

**PAN-FRIED VEGETARIAN DUMPLINGS
WITH SICHUAN DIPPING SAUCE
煎素餃 (6 pieces) DFV \$14**

**STEAMED CRYSTAL SKIN VEGAN DUMPLINGS
純素水晶餃 (4 Pieces) GFDFVG \$14**

CHENGDU

CHAO SHOU 鸡汤抄手 (6 pieces) DFNF \$12
Sichuan-style pork wontons with homemade chicken broth

**ZHONG SHUI JIAO 钟水餃
(ZHONG'S BOILED DUMPLING) DF \$12**
with free range pork mince, homemade sweet soy chilli sauce

**STEAMED BAO OF PORK AND
PORTOBELLO MUSHROOM 龙眼包子 (4 pieces) DFNF \$14**

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

FANG'S Signature dish



SEAFOOD

CURED SALMON CONE 冷吃三文鱼卷 (4 pieces) GFDFNF \$21
with crispy nori, desiccated coconut, avocado & lime puree, caviar

GRANDFATHER TOM YUM STIR FRIED EGG NOODLE 泰味海鮮炒麵 \$22
with mixed seafood, egg, cabbage shreds, crushed peanut

KUNG PAO SOFT SHELL CRAB 宮保軟壳蟹 LGDF \$23
with soy, roasted peanut, edamame, cauliflower puree

TIGER PRAWN FRIED RICE 老虎蝦炒飯 GF \$24
with green beans, carrot, spring onion, fried shallot

GREEN CURRY OF MARKET FISH 泰式綠咖喱魚 GFDF \$34
with coconut milk, lemongrass, crispy curry leaves,
green beans, baby corn

MEAT

CHICKEN LOLLIPOP 香辣炸鸡翅 (5 pieces) \$18
with Sichuan pepper spices mix, peanut,
homemade sriracha mayonnaise

CRUNCHY SPICED LAMB RIB 香酥羊排 LGDF \$18
with Sichuan spices, nouc cham sauce

BANG BANG CHICKEN CUP 棒棒鸡丝卷 LGDF \$20
with chilli sesame sauce, roasted peanut,
baby cos lettuce, aged vinegar, crunchy soba noodle

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

STICKY SWEET SOY PORK RIB 糖醋大排 LG \$24
with garlic, roasted sesame seed

KUNG PAO CHICKEN 宮保鸡丁 LGDF \$25
(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 \$26
Crispy Rice crackers with sweet & sour pork, seasonal veges

RICH BRAISED PORK BELLY 方块红烧肉 DF Available \$27
with dark sweet soy sauce, confit garlic,
coconut carrot puree, coconut sugar

SICHUAN MAPO TOFU 四川麻婆豆腐 LGDFNF V Available \$29
with wagyu beef mince, homemade spicy douban sauce, Sichuan pepper

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

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

VEGETARIAN

BURNT SWEET CHILLI CRISPY TOFU 酸甜炸豆腐 DF VG \$16
with edamame, roasted peanut

STIR FRIED EGGPLANT 鱼香茄子 VG \$20
in sweet sour Yuxiang sauce

**ROASTED CAULIFLOWER AND BROCCOLI
黄油花菜 GFV V Available \$24**
with sichuan spice bread crumb,
crunch buckwheat, yogurt, grana padano cheese

SNACKS

**DEEP FRIED VEGETABLES SPRING ROLLS
炸素春卷 (6 pieces) VG \$7**

WOLF FANG POTATO CHIPS 狼牙土豆 GFVG \$9
with peanuts and homemade sichuan spicy mayonnaise

DOUBLE CRISPY PORK BELLY CHIPS 下酒小酥肉 DF \$11
with homemade chilli spices mix, sesame seed, prawn cracker

SIDES

BLACK JASMINE RICE 紫米飯 \$3

ROTI BREAD 印度煎餅 V \$8
with tomato chilli dip

WOK-FRIED SWEET & SOUR CABBAGE 糖醋蓮白 LGDFVG \$12
with sichuan peppercorn

GREEN PAPAYA SALAD 青木瓜沙拉 GFDF \$14
with carrot, cherry tomato, green beans,
peanuts, tamarind, chilli, fish sauce

WOK-FRIED GREEN BEAN 干煸四季豆 GFDFVG \$14
with chilli, peanut

DESSERT

CI BA 红糖糍粑 VG \$10
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

RED BEAN FUDGY CHOCOLATE BROWNIE 红豆巧克力布朗尼 \$14
with vanilla ice cream, hokey pokey and raspberry gel

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=dairyfree GF=glutenfree LG=lighty gluten NF=nut free \$=hot