

A Culinary Journey into Sichuan Cuisine

F A N G

COLD DISHES

-  蒜泥白肉 SUAN NI BAI ROU  \$18
Poached pork belly, spicy garlicky sauce, noodle, homemade chilli oil
- 伤心凉粉 LIANG FEN **VG**    \$10
Mung Bean Jelly in spicy & black vinegar sauce, garlic and black beans
- 红油兔丁 HONG YOU TU **DF**   \$22
Rabbit salad with black bean, dried tofu, peanuts and chilli oil dressing
- 夫妻肺片 FU QI FEI PIAN  \$22
Sliced beef and OX offal in chilli sauce
-  钵钵鸡 BO BO CHICKEN (A traditional Sichuan street food)  \$22
Spicy chicken soup with chicken breast & thigh and mixed vegetables
加抄手 ADD WONTONS \$8

HOT DISHES

- 蟹黄豆腐 XIE HUANG DOU FU \$16
Tofu Pot. salted duck egg yolk
- 粉蒸排骨 FEN ZHEN PAI GU \$16
Steam pork short rib, spiced rice mix
- 家常土豆泥 MASHED POTATO **LGDFNFVG** \$16
Stir-fired mashed potato with homemade sweet soy sauce, fried shallots
- 脆皮猪蹄 ZHU TI **GFDF** \$20
Braised crisp pigs' feet, homemade Sichuan Spices mix
- 四川回锅肉(Spicy) / 酱爆回锅肉(Sweet Soy) HUI GUO ROU \$26
Twice-cooked pork, stir fried with douban bean sauce, crispy bread and leek
- 锅巴肉片 GUO BA ROU PIAN \$26
Crispy Rice cracker with sweet & sour pork, seasonal veges
-  米椒泼辣兔 MI JIAO TU   \$26
Seared rabbit in homemade Sichuan sauce, ginger, fresh chilli
- 辣子鸡 LA ZI JI  \$26
Wok-tossed chicken pieces
with a generous amount of dried chillies and Sichuan Pepper
- 仔兔烩杂菌 MO GU TU **LGDFNF** \$26
Rabbit Stew with mushrooms
- 年糕烧和牛 WAGYU BEEF STEW **LGDFNF** \$36
4 hours slow-cooked wagyu beef brisket with rice cakes, Sichuan sauce
- 藤椒酸菜鱼 SUAN CAI YU  \$32
Hot and sour fish soup with Sichuan style pickled vegetables, glass noodle
-  水煮和牛 SHUI ZHU HE NIU   \$36
Wagyu beef simmered in hot and boiling sauce, cos lettuce, bean sprouts
- 甜皮鸭 TIAN PI YA **GFDFNF** \$38
A classic Sichuan duck dish, crispy and glazed duck (bone in)
- 麻辣南极鳌虾 XIAO LONG XIA   \$45
Mala flavoured Aotearoa scampi, homemade hot pot sauce

STREET FOOD

-  红糖糍粑 CI BA **VG** \$10
Fried sticky rice cake with brown sugar syrup
- 冰粉 BING FEN **VG** \$8
Herbal Jelly
- 鸡丝凉面 JI SI MIAN **DF** \$12
Sichuan chicken noodle with spicy sesame sauce