

TAKE AWAY

(p i c k u p o n l y)



A P P E T I S E R S

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| steamed edamame with smoked tea salt | 7 |
| chicken & prawn stuffed shiitake mushroom (3pc) | 8 |
| prawn toast spring rolls & native currant dipping sauce (3pc) | 10 |
| crispy fried squid with tom yum mayo | 12 |
| scallop & garlic chive sui mai (4pc) | 12 |
| hot & sticky mongolian chicken wings | 10 |
| chicken and lemon myrtle taro cake (2pc) | 8 |
| smoked duck sticky rice cigar (2pc) | 9 |
| chilli pork dumplings (5pc) | 12 |
| prawn & avocado bao | 8ea |
| bak kwa bao | 8ea |
| bbq pork belly bao | 8ea |

H O U S E S P E C I A L S

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| exotic mushroom and soy bean fried wild rice | 20 |
| duck & broccoli fried rice with chicken floss | 22 |
| glutenous rice wine & duck maryland noodle soup | 23 |
| tyrant ants climbing trees | 23 |
| n9 xo kangaroo with charred chinese broccoli | 29 |
| king prawns with rice crackers & fish sauce caramel | 32 |
| marinated fried eggplant with fermented chilli | 27 |
| nori crusted salmon with potato noodles & crispy kale | 31 |
| charred sichuan chicken with cashews & kung pao brussel sprouts | 29 |
| soy braised pork belly with wilted greens | 29 |
| pan fried lamb rump with nian gao, fava beans & garlic shoots | 31 |
| beef flank & black bean with chinese celery | 33 |

S I D E S

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|------------------------------------------|-----|
| tofu chips with fermented bean curd mayo | 10 |
| sweet & sour green beans | 10 |
| steamed rice small / large | 3/5 |



DINNER 5:30pm til 10pm
SEVEN DAYS