

SHARE THE LOVE

The perfect menu for sharing with family & friends. Based on the finest seasonal produce, with an unmistakable asian flavour.

Open 4 Days
Monday - Wednesday: CLOSED
Thursday - Sunday
Lunch: 11:30am - 3:00pm
Dinner: 5:30pm - 9:00pm



TIME TO EAT

ENTRÉES

Duck Spring Rolls (4)
Crispy duck and vegetable spring rolls served with house sweet chilli sauce

Vegetarian Spring Rolls (4)
Fresh crunchy vegetables, aromatic seasoning and delicate crispy wrapper

Ginger Prawn Dumplings (4)
Delicate wonton dumplings filled with ginger-marinated prawns and seasonal vegetables, served with light soy I

Vegetable Dumplings (4)
Traditional vegetable dumplings served with light soy and spring onion

Chicken Ribs
Golden chicken ribs glazed with honey and lemongrass sauce, finished with sesame seeds and spring onion

Prawn Har Gao (4)
Steamed crystal dumplings filled with marinated prawns and finely chopped vegetables I

Chicken Shao Mai (4)
Open-style dumplings filled with seasoned chicken, cabbage, and carrot

BBQ Bao Bun (3)
Fluffy steamed bao filled with Cantonese-style BBQ pork

Pork Shao Mai (4)
Traditional shao mai filled with marinated Australian pork, cabbage, and carrot

Salt & Pepper Squid
Lightly fried squid tossed with chilli, garlic, sea salt, and crispy shallots I

SIDES

Steamed Rice 3/5

Vegetarian Fried Rice 10/12

Stir-fried Gai Lan 9/11

Stir-fried Vegetables 9/11

STIR FRY

XO Fried Rice
Wok-fried jasmine rice with lap cheung, green beans, egg, spring onion
Choice of: Chicken | Beef | Prawns I | Tofu

Chow Mein
Wok-fried egg noodles with capsicum, carrot, broccoli, and choy sum in house chilli paste, finished with sesame seeds
Choice of: Chicken | Beef | Prawns I | Tofu

Char Kway Teow
Wok-charred rice noodles with choy sum, egg, bean sprouts, garlic chives, lap cheung, and crispy pork fat
Choice of: Chicken | Beef | Prawns I | Tofu

Sweet & Sour
Wok-tossed with pineapple, bell peppers, onion, and spring onion in house sweet and sour glaze
Choice of: Chicken | Pork | Fish M | Prawns I | Tofu

Black Pepper
Wok-tossed in rich black pepper sauce with bell peppers, onion, broccoli, and carrots
Choice of: Chicken | Beef | Prawns I | Tofu

Kung Pao Chicken
Wok-tossed chicken with dried chilli, roasted cashews, capsicum, onion, and sesame seeds

Braised Pork Belly
Slow-braised pork belly in aromatic master stock with seasonal greens and spring onion

M / V

21/23

24/26

24/26

24/26

24/26

21/23

24/26

SOUP & NOODLES

M / V

Chicken & Prawn Wonton Soup
Silky chicken and prawn wontons served in aromatic chicken broth with choy sum, spring onion, fried shallots, and garlic oil I

Prawn Wonton Soup
Delicate prawn wontons served in fragrant chicken broth with choy sum, spring onion, fried shallots, and garlic oil I

Pork & Chive Wonton Soup
House-made pork and chive wontons served in rich chicken broth with choy sum, spring onion, fried shallots, and garlic oil

Kai See Hor Fun
Fresh flat rice noodles with prawns, chicken, bean sprouts, and garlic chives I

Chicken Laksa
Vermicelli noodle, chicken, vegetables, & spiced coconut broth

Combination Laksa
Vermicelli noodle, chicken, beef, prawns, tofu and vegetables, & spiced coconut broth I

Seafood Laksa
Vermicelli noodle, prawns, fish, squid, tofu and vegetables in spiced coconut broth M

DESSERTS

Mango Spring Roll
Juicy mango wrapped in crispy spring roll pastry

Banana Fritter
Lightly battered banana fritter served with cinnamon-infused maple syrup

Apple Bites
Warm marinated apple encased in buttery shortcrust pastry, served with whipped vanilla cream

Price = Members/Visitors
V = Vegetarian VG = Vegan DF = Dairy Free GF = Gluten Free
GFO = Gluten Free Option Additional charges may apply

Seafood Origin
A = Australia I = Imported M = Mixed