

鴨宴

DUCK & RICE

LITTLE PLATES

Pickled cucumber & black fungus salad (gf, v)	\$8
Five spice beef shin chili anise vinaigrette	\$14
Crispy duck, watermelon & toasted cashew salad	\$21
Drunken pork knuckle, sesame, jelly fish, garlic vinaigrette (gf)	\$18

DIM SUM

STEAMED		FRIED	
Jade scallop & prawn dumplings (3 pieces)	\$15	Salted duck & mushroom dumpling (3 pieces)	\$14
Spanner crab & snow pea shoot dumplings (gf) (3 pieces)	\$14	Black sesame prawn toast (4 pieces)	\$14
Porcini & wild mushroom dumplings (v) (3 pieces)	\$14	Wild mushroom & vegetable spring rolls (v) (3 pieces)	\$12
Pork & shiitake siu mai (4 pieces)	\$13	Chicken & garlic chive (4 pieces)	\$13
XO prawn & squid ink dumplings (gf) (3pieces)	\$14	Aromatic crispy taro duck (3 pieces)	\$15
Scallop wontons with crispy shallots & chili vinaigrette (3 pieces)	\$19	Assorted fried dim sum basket (chef's selection) (6 pieces)	\$29
Assorted steamed dim sum basket (chef's selection) (8 pieces)	\$34		

BAO BUNS

Slow cooked pork bao with Asian pickles	\$30
Xinjiang Cumin Spiced Lamb bao with Asian pickles	\$36

• One bill per table. • All our food may contain nuts, shellfish & other allergens. • Cakeage fees apply to all cakes brought into the venue.
• Surcharge applies to all credit cards (0.94%).

SMALL EATS

Fresh local oysters	
Steamed with XO confit / Natural with ginger rice wine vinaigrette / Fried	\$4.5ea
Cantonese salt & pepper calamari (gf)	\$22-24
Duck San Choy Bau, iceberg leaves (4 pieces)	\$22
Chinese broccoli, bamboo & shiitake mushroom lettuce leaf cups (v)	\$20
Crispy soft shell crab, sriracha aioli	\$28
Typhoon shelter eggplant, chili black bean sauce	\$23
Peking hoi sin duck pancakes with ???, ??? (8 pieces or 16 pieces)	\$45/\$88

SEAFOOD

Shanghai butter prawns, crispy oatmeal, kaffir lime	\$36-39
Steamed garlic king prawns, shallot oil	\$36-39
Wok tossed razor clams, chili black bean sauce	\$44
Wok fried blue swimmer crabmeat with eggs and Shanghai black vinegar	\$24-26
Stir-fry scallops with garlic shoots, golden shallot (gf)	\$41
Pinecone whole barramundi, pinenuts, sweet & sour sauce	\$41
Whole barramundi with sweet & sour sauce, pinenuts	\$??
Steamed fish of the day	\$market price

POULTRY & MEAT

Sanpei claypot ginger chicken	\$29
Crispy skin drunken squab (gf)	\$56
Peking duck with ???, ??? (half or whole)	\$44/\$82
Char siu pork jowl, cashew, pickled cucumber	\$28
Sue yuk crackling bbq pork belly	\$26
Whole baby chicken, rock sugar soy	\$39
Black peppered beef fillet, wok tossed seasonal vegetables	\$38
Sweet & sticky crispy beef stripes with Cantonese sauce	\$32
Twice cooked lamb ribs with szechuan peppers	\$33
Braised sichuanese eggplant, pork, spicy bean sauce	\$24
Crispy pop-corn pork belly	\$28

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VEGETABLES & TOFU

The Monk: braised Asian vegetables, mushrooms & bean curd sheet (v)	\$24
Wok tossed morning glory with belachan shrimp sauce	\$21
Five spice salt & pepper tofu (v)	\$24
Crispy egg tofu with spinach and shiitake mushroom (v)	\$26
Wok tossed pea shoots with roast garlic (v)	\$22

NOODLE & RICE

Fish, Prawn, Squid & Scallop soft egg fried rice	\$26
XO five spice duck fried rice	\$28
Scallop & Chinese broccoli fried rice	\$29
Lotus leaf rice, chicken, abalone, chinese sausage, shiitake mushroom	\$39
Chow Kwei Teow (CKT) with lap cheong sausage, prawns, pork croutons	\$26
Steamed rice	\$3pp

DESSERTS

Crispy red bean crepes with coconut lychee gelato	\$20
Green tea pannacotta, peanut & black sesame praline	\$19
Warm banana cake with vanilla ice cream & dark chocolate ganache	\$19
Fresh seasonal fruit plate (serves 2)	\$18
Mango & pomelo sago pudding with ginger cookies	\$18
Cherry Chocolate spring rolls	\$19

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