



**'A NEW TEMPLE DEVOTED TO
DRINKING & PAN - ASIAN DINING,
MODELLED ON THE OPULENT
1940'S OPIUM DENS OF
NEW YORK AND PARIS'**

We only use Kikkoman gluten free soya sauce
we only use Wok mei gluten free hoisin sauce
Vegan suitable products are marked **(VG)** and do not have
eggs, milk any any animal products.
Gluten Free products are marked **(GF)**
Vegetarian dishes are marked **(V)**

Those marked with 'N' are items on the menu that may contain nuts.
Some items may be made vegetarian or vegan friendly by
removing certain aspects of the item, just ask your server.

STARTERS 主菜的

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| Soft shell crab | 8.50 |
| Curry Leaves | |
| Scallops in soy ginger and honey dressing (GF) | 7.50 |
| Crispy vermicelli | |
| Shredded duck and water chestnut spring roll (N) | 6.50 |
| sweet chilli sauce | |
| Griddled vegetable Budha dumplings (VG) | 5.00 |
| soy and wasabi dip | |
| Shantou lettuce wrap (GF) | 8.50 |
| with seafood | |
| Crispy aromatic duck | 1/4 8.50 1/2 15.00 whole 29.00 |
| served with pancakes, spring onion & cucumber | |
| Jasmine tea smoked Barbecued Pork Ribs (N) | 8.00 |
| toasted sesame seeds & honey | |
| Roast Duck salad | 7.00 |
| King Prawn & squid tempura | 7.50 |
| chilli & spring onion salad with tamarind guava dressing | |
| Malaysian chicken or tofu satay sticks (VG) (GF) | 6.50 |
| with peanut sauce, cucumber wedges and rice cakes | |
| Salt & chilli baked squid | 6.50 |
| spring onion and shallots | |
| Steamed Dim Sum | 6.00 |
| Assorted – siu mai, har gow and beef dumpling | |
| Oat battered spiced chicken pieces | 6.50 |
| toasted garlic | |
| Warm salad of bean curd, bean sprouts, cucumber (N) (V) (VG without eggs) | 7.00 |
| Green mango and hard boiled egg topped with peanut sauce | |

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| Prawn crackers with dipping sauces | 3.00 |
| Extra pancakes | 3.50 |
| Crispy chicken wings (GF) | 6.50 |
| Vegetarian spring rolls (VG) | 5.00 |
| Spicy mixed nuts (VG) | 2.50 |

EXTRAS 臨時演員

SOUPS 湯

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| Wun tun soup | 4.50 |
| pork and shrimp dumplings in a clear soup with pak choy | |
| Spicy (Seafood) Laksa (VG) (GF) | 5.00/6.00 |
| thick coconut broth with lemongrass, seafood or vegetable soup | |
| Crabmeat & sweetcorn soup | 5.00 |
| Roast Duck noodle soup | 8.00 |

C & 雞 H D 和 I U 鴨 C C 菜 K K E N

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| Taiwanese chicken & button mushroom claypot (GF) | 8.00 |
| Bourbon chicken with bamboo shoots (GF) | 8.00 |
| Kung Po chicken with roasted cashew nuts (GF) (N) | 8.50 |
| Hong Kong style battered chicken in sweet n sour sauce | 8.00 |
| Roast Duck with braised pak choy (GF) | 8.50 |

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| Canton Pork with dried shrimps, curry leaves and oyster sauce (GF) | 8.00 |
| Twice cooked pork in black pepper sauce (GF) | 8.50 |
| Zhuhai Pork belly with roasted garlic (GF) | 8.50 |

豬 P 肉 O R K

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| Weeping tiger – sirloin steak strips in red wine & black pepper sauce (GF) | 13.50 |
| Beef strips in black bean sauce with mixed peppers (GF) | 8.50 |
| Taishan Crispy shredded beef | 8.50 |
| Shanwei Stir fried beef with lemongrass, thai basil and kurly kale (GF) | 8.50 |

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| Malaysian Salmon sambal with aubergines (GF) | 12.50 |
| Seabass with tamarind sauce or steamed with ginger (GF) | 13.50 |
| Singaporean seafood in creamy broth with broccoli (GF) | 11.50 |
| Penang chilli Prawns with curry leaves and dried shrimp (GF) | 10.50 |
| Miusan Mongolian King Prawns with toasted sesame seeds (GF) (N) | 10.50 |

海 S & 鮮 E F A I F S O H O D

V 蔬 E 菜 G 類 E 菜 T 肴 A B L E S

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| Claypot mange tout, kurly kale and tofu (VG) (GF) | 7.50 |
| Garlic and chilli pan fried Long beans (VG) (GF) | 7.00 |
| Aubergine Sambal (VG) (GF) | 7.50 |
| roasted aubergines cooked in tomato & onion sauce | |
| Chinese cabbage, carrots, button mushrooms (VG) (GF) | 8.00 |
| and baby corn stir fry | |

NOODLES & SIDES

米飯和麵條

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| Singapore style vermicelli noodles plain (GF) (VG) | 6.00 |
| with shrimps and squid | 8.00 |
| Egg fried rice (GF) (V) | 4.50 |
| Mixed special fried rice with shrimps, chicken or pork (GF) | 6.00 |
| Pad Thai (GF) (V without prawns) | 8.00 |
| Thai noodle dish of chanburi rice noodles stir fried with prawns, peanuts, beancurd, beansprouts and eggs | |
| Mixed seafood crispy noodles | 9.00 |
| Steamed Jasmine rice (VG) (GF) | 3.00 |
| Plain Pan fried egg noodles (Chow Mein) (V) (GF) | 4.50 |
| Pak choy in oyster sauce with crispy onions (V without sauce) | 6.00 |
| Asian salad of cucumber, tomato & onion with mayonaise (V) | 4.50 |

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| Thai green curry with chicken (GF) | 8.50 |
| Thai green curry with tofu and butternut squash (GF) (VG) | 8.00 |
| Indonesian Beef rendang (GF) | 8.50 |
| slow cooked beef in spices, herbs and curry paste | |
| King Prawn & tomato, onion curry (GF) | 10.50 |

咖哩 CURRIES

DESSERTS

甜點

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| Tapioca pearl taro pudding (GF) (VG) | 5.00 |
| caramel palm sugar, coconut milk | |
| Steamed glutinous rice balls (VG) | 5.00 |
| in filled with red bean paste, citrus palm sugar, candied ginger | |
| Sweet potato & chocolate cake (V) | 5.00 |
| warm chocolate sauce, lychee agar agar | |
| Toddy steamed cakes (VG) | 5.00 |
| white rice flour, coconut cream and toddy palm sugar cakes | |
| steamed in banana leaf topped with coconut shavings, | |
| coconut puree, coconut jelly | |

A 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, ALL OF WHICH GOES TO THE STAFF.