DIM SUM & LUNCH

STEAMED DUMPLINGS

PORK AND PRAWN SIU MAI Pork and shrimp in wonton pastry	5.5
CHICKEN SIU MAI Chicken and mushroom in wonton pastry	5.5
SHANGHAI DUMPLINGS Small steamed parcels with pork	6
PRAWN HAR GOW Prawns in a translucent pastry	6
PRAWN AND CHIVE DUMPLINGS Prawn, water chestnut and chive	6

BAO BUNS

CHAR SIU BAO Roast BBQ pork in a white fluffy buns	7
CUSTARD BAO (V) (N)	6.
Custard filling in a white fluffy hung	

RICE BOWLS

CHOOSE THE MAIN	
A) CHAR SIU PORK	
B) CANTONESE ROAST DUCK	
C) TRADITIONAL ROAST PORK BELLY	
1 MAIN	13
2 MAIN	16
SERVED WITH SEASONAL CHINESE	
VEGETABLE	
and Steamed rice (VE)	
Or Egg fried rice (V)	+1

SOUP NOODLE

WUN TUN & EGG NOODLE	12
SHREDDED DUCK RICE NOODLE	12
SEAFOOD TOM YUM UDON	13
VEGETABLE TOM YUM UDON (VE)	10

GRILLED AND DEEP FRIED

VIETNAMESE PRAWN WRAP (GF) Prawns filling in crispy clear wrap	7
VIETNAMESE WRAP (GF)(VE) Vegetable filling in crispy clear wrap	7
CRAB CLAWS (GF) Crab claws stuffed with prawn and pork	9

STEAMED DISHES

STICKY RICE IN LOTUS LEAF Chicken, pork and chinese mushroom	6
CHINESE BROCCOLI (GF) (VE) Steamed in ginger and garlic	5
CHINESE GREENS (VE)	5

RICE POTS

SERVED WITH STEAMED RICE	
TOFU IN YELLOW BEAN SAUCE (VE)	12
with Cashew nut and water chestnut	
ASPARAGUS & SWEETCORN (GF)(VE)	12
KATSU CURRY	13
A) CHICKEN	
B) PORK	

FRIED NOODLE

VEGETABLE BLACK BEAN HOR FUN (VE)	10
BEEF IN BLACK BEAN SAUCE HOR FUN	12
BEEF HOR FUN WITH BEAN SHOOTS	12
SPICY SINGAPORE HOR FUN	12
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A discretionary service charge of 10% will be added to your final bill







