

Gluten-Free Food Advisory

If you require gluten-free options, please kindly inform our staff when placing your order—especially during busy service times. Some gluten-free items, particularly fried options, may take longer to prepare and cook, as we want to ensure the highest quality and safety for your meal.

While we take every possible precaution to minimise cross-contamination—using the same equipment and appliances set up for the day—please note that there is still a small risk, as our kitchen handles gluten-containing ingredients. Rest assured, our team will handle your gluten-free food with the utmost care and attention.

Thank you for your understanding and patience!

Dumplings in gluten free

We sincerely apologise that we're currently unable to offer gluten-free dumplings. In the future, we hope to expand into a larger venue with increased kitchen and storage space, more seating capacity, and a bigger team—this would give us the opportunity to introduce gluten-free dumpling options.

In the meantime, we do offer other gluten-free appetisers and main meals. Please don't hesitate to speak with our front-of-house staff, who will be happy to help with any dietary requests.

Join Our Membership & Be Treated Like Family

We'd love for you to become a member of our restaurant community—where you're more than just a customer. As a member, you'll enjoy the warmth and familiarity of being treated like a regular, or even an old friend.

How to Join:

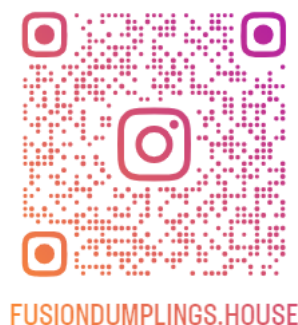
Simply scan the QR code available at our venue to follow us on Instagram or Facebook. Once connected, just show our staff that you've followed us online—it's that easy to start enjoying the benefits!

Member Privileges Include:

- **No corkage fees** for small dine-in groups (less than 5 ppls & no more than 2 btl's)
- **Automatic upgrades** during select promotions
- **Recognition at the door** or even by voice over the phone
- **Surprise desserts** or complimentary treats without needing to order
- **Upsized meals** on occasion as a token of appreciation
- **Exclusive access to promotions and updates** through social media

Our menu has been thoughtfully designed with these offers in mind. Over time, our senior staff will get to know you and apply these advantages to your bill automatically—no need to ask.

Thank you for being part of our growing community. We look forward to welcoming you again and again!



Banquets

Banquet A

A little of Carbs energy (Minimum for two)

40 dollars per person

A. Pan fried Wagyu champagne dumplings

2pcs each person

Pan fried pork& veggie dumplings

2pcs each person

Pan fried chicken honey butter sweet corndumplings

2pcs each person

B. Steamed baos with stewed honey soy pork bellyslices

1pc each person

C. Dragon fruit sweet & sour pork

1serve for two people

Steamed rice

1Bowl for two people

Banquet B

All kinds of dough for today (Minimum for two)

50 dollars per person

A. Steamed soup pork dumplings

2pcs each person

Steamed prawn dumplings

2pcs each person

Steamed veggie dumplings

2pcs each person

B. Pan fried pork & veggie dumplings

2pcs each person

Pan fried chicken honey butter sweet corn dumplings

2pcs each person

Pan fried Wagyu champagne dumplings

2pcs each person

C. Steamed baos with stewed honey soy pork belly

1pc each person

Steamed baos with Teriyaki pan fried chicken

1pc each person

Steamed baos with soft shell crab in Honey mustard mayo sauce

1pc each person

Banquet C

Carbs, vitamins & proteins (Minimum for two)

70 dollars per person

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| A. Prawn & water chestnut spring rolls | 1pcs each |
| OR vegan spring rolls | |
| B. Steamed scallops dumplings | 1pcs each |
| Steamed pork soup dumplings | 1pcs each |
| Steamed Wagyu champagne dumplings | 1pcs each |
| Steamed veggie dumplings | 1pcs each |
| | |
| C. Sizzling beef steak fillet with black pepper and honey sauce | |
| OR with oyster Hoisin sauce | |
| | 1 serve for two people |
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| D. Steamed Ling fish with ten spices spring onions dressing oil | |
| with poached green beans | |
| | 1 serve for two people |
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| E. Fried rice with king prawns, pork minced, sweet corns & eggs | |
| | 1 serve for two people |

Dumplings pan fried (handcrafted in our own kitchen)

(Pan-fried from the bottom in a special ratio of liquid, then finished with a crispy golden crust – this is the most popular and widely loved method for cooking pan-fried dumplings. However, it usually takes roughly about 10 minutes to cook using this method.)

Pan fried pork and veggie dumplings	6pcs 16.00 Non member 14.00 Members
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Pan fried chicken honey butter sweet corn dumplings	6pcs 16.00 Non member 14.00 Members
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Pan fried Wagyu champagne dumplings	6pcs 24.00 Non member 20.00 Members
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Dumplings steamed (handcrafted in our own kitchen)

(Our dumplings are handcrafted in our own kitchen, and wrapped with fillings that are creative, tasty and fresh)

Steamed chicken honey butter sweet corn dumplings	6pcs 15.00 Non member 14.00 Members
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Steamed pork & veggie dumplings	6pcs 15.00 Non member 14.00 Members
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Steamed Wagyu champagne dumplings	6pcs 22.00 Non member 20.00 Members
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Entrees OR Tapas

(All of our dimsums and dumplings are handcrafted from scratch right in our own kitchen. We recommend enjoying them as starters, or tapas!)

Prawn and water chestnut spring rolls	10.00	2pcs
Vegan spring rolls (GFO)	10.00	2pcs
Steamed prawn dumplings	9.00	3pcs
Steamed soup pork dumplings	15.00	6pcs
Steamed veggie dumplings	9.00	3pcs
Pan fried special ling fish dumplings	24.00	6pcs
Pan fried combo dumplings	22.00	6pcs
With: pork and veggie dumplings		2pcs
chicken honey butter sweet corn dumplings beef		2pcs
Wagyu champagne dumplings		2pcs
Steamed Hokkaido sashimi scallop dumplings	16.00	3pcs
Steamed dumplings platter with scallops, prawns, wagyu champagne & soup pork dumplings	1pcs each	20.00 per serve
Steamed Baos with stewed honey soy pork belly slices	17.00	2pcs
Steamed Baos with Teriyaki pan fried chicken	19.00	2pcs
Steamed Baos with Soft shell crab in honey mustard mayo sauce	20.00	2pcs
Steamed Baos with eggplant tempura	8.00	1pcs 14.50 2pcs
Steamed Baos with sweet potato tempura	8.00	1pcs 14.50 2pcs

French style pan fried Hokkaido sashimi scallops (6pcs) & king prawns (6pcs) on
avocado & cucumber with garlic and butter

39.00 12pcs

(GFO) 40.00 12pcs

Fried & Tossed (Gluten free available upon venue situation)

Salt and pepper calamari tossed with garlic & shallots	18.00
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Salt and pepper pork ribs boneless tossed with garlic & shallots	25.00
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Fried salt and pepper soft shell crab (6 - 8 pcs)	18.00
OR(12-16 pcs)	34.00

Soups and dumpling soups

Ginger and onions soup with tofu and prawns	10.00
	(bowl)

Dumplings soup in red vinegar and shallots (mild, clear and light body)	
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Pork & veggie dumplings 6pcs	19.00
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Chicken honey butter sweet corn 6pcs	19.00
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Soups with ramen noodles with spring onions & ginger:

With Gluten free ramen for (2 dollar extra)

Beef	26.00
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Seafood combos	29.00
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(king prawns 3pcs, sea perch 3pcs, calamari 3pcs)

Main dishes

Wok tossing & stir fry

Stir fried pork loin slices with Sichuan chilli, ginger spring onion sauce and vegetables (mild spicy)	26.00
	(GFO) 27.00
Homemade special Satay sauce stir fried chicken slices	26.00
	(GFO) 27.00
Steamed Ling fish fillet with ten spices spring onions dressing oil with poached green beans	32.00
	(GFO) 33.00
Special Thai basil, sweet dark vinegar & soy ginger tossing battered pork boneless strip meat with green beans in clay pot	32.00
Pineapple fried rice with seafoods Hokkaido sashimi	49.00
scallops 4pcs, king prawns 4pcs, wagyu diced 4pcs (Mb 8-9) Served with fresh pineapple fruit chopped half (only available in dine-in)	

Curry

Yellow curry duck breast (Homemade curry)	35.20 (serve with rice)
Yellow curry Fish fillet (light battered) and beef slices	40.00 (serve with rice)
Green curry chicken with veggies OR (Red curry)	25.00
Butterscotch & lime curry seafood combos with king prawns, sea perch, calamari, hokkaido sashimi scallops (4pcs each seafood) (To be released by August)	43.00 (serve with rice)

Sizzling plates & clay pot

Chilli Sichuan chicken in claypot	25.00
	(GFO) 26.00
Stir fried pork loin slices with onions & veggies in Sha-cha sauce (savory & salty flavour)	25.00
Sizzling beef steak fillet with black pepper & honey sauce with veggies	
OR with Oyster & Hoisin sauce	27.00
	(GFO) 28.00
Chili Sichuan black bean sauce braised duck breast & minced pork in clay pot	34.00
	(GFO) 35.00
Sizzling king prawns and seasonal veggies with garlic butter sauce	33.00
Sizzling seafood combos with hokkaido sashimi scallops 3pcs, king prawns 3pcs, sea perch 5pcs, calamari 5pcs with veggies in Special homemade kung pao sauce	42.00
	40.00 members
With chilli oil, chilli flakes (GFO)	43.00
Brandy tangerine sauce sizzled wagyu beef, Hokkaido sashimi scallops, king prawns	
	8pcs each above
	(for 2-3 people) 120.00

Pork & poultries, Wagyu (Mb 8-9) & Beef

Dragon fruit sauced sweet & sour pork	25.00
Wok tossed wagyu beef with premium dark soy and garlic with veggies (GFO)	36.20
Wok tossed pork loin slices & eggplants with special sweet dark vinegar sauce in clay pot	36.20

Veggies

Stir fried Asian leafy broccoli with	17.00
Ginger sauce	(GFO) 18.00
Garlic sauce	
Wok fried eggplant with minced pork in special sweet dark vinegar sauce(V)	24.00
Stir fried mixed veggies with garlic	20.00
Or spring onions & ginger	20.00
	(GFO) 21.00
Wok fried green beans with minced pork(V)	17.00
	(GFO) 18.00

Fried rice and noodles

Pad Thai chicken	19.00
Pad Thai king prawns	24.00
Pad Thai vegetarian and Tofu	22.00
Wagyu beef diced fried rice with eggs & truffle (GFO)	27.00
Fried rice with king prawns, pork minced, sweet corns & eggs (GFO)	20.00
Vegetarian fried rice with eggs & veggies (GFO)	20.00
Steamed Jasmine rice	5.00
Steamed Jasmine rice with soy pork belly sauce	8.00

Desserts

Crepe brulee	14.00
Sizzling brownie with ice cream and berry fruits	16.00
Surprising desserts of the day (zero charges for members)	

Malaysian Curry Laksa (homemade from our own kitchen) (Making the laksa paste alone takes **at least two hours**, not just due to the preparation time, but also because sourcing the fresh, authentic ingredients can be quite challenging in Brisbane.)

(Only available on Tuesday, Wednesday, Thursday)

Chicken laksa	25.00
Beef Laksa	25.00
Pork Laksa	26.00
Seafood combos Laksa	29.00
Vegetarian Laksa with Fried tofu	26.00