

TAPAS	Selling Price	
lemongrass salad 柠檬草沙拉 <i>tiger prawn, cashew nut, gem lettuce</i>	\$ 4.00	\$ 10.00 (3 pieces)
cha siu bao 叉烧包 <i>japanese cha siu, miso dressing, pickled shallot</i>	\$ 4.00	\$ 10.00 (3 pieces)
oysters 生蚝 <i>grilled - chef's special dressing</i> <i>fresh - ponzu dressing</i>	\$ 6.00	\$ 16.00 (3 pieces)
smoked beef tataki 牛肉刺身 <i>corn tuile, capers, parmigiano cheese, anchovy sauce</i>	\$ 6.00	\$ 16.00 (3 pieces)
century egg tofu 皮蛋豆腐 <i>chilli oil, ebiko, vinegar dashi</i>	\$ 8.00	
pardon pepper 虎皮青椒 <i>sriracha, fermented bean pesto</i>	\$ 10.00	
spicy chicken wings 辣子鸡翅 <i>sichuan pepper corn, dried chilli, cashew nuts</i>	\$ 12.00	
fried baby squid 椒盐鱿鱼仔 <i>spiced salt, kaffir lime mayo, alioli</i>	\$ 12.00	
braise oxtail 土豆炖牛尾 <i>mash potato, wonton chips, truffle oil</i>	\$ 14.00	
roast cauliflower 青咖喱花椰菜 <i>green curry, smoked bacon, parmigiano cheese</i>	\$ 14.00	
beef and pork wonton 松露云吞 <i>truffle sauce, smoked paprika, chive</i>	\$ 15.00	
MAINS		
carabinero prawn vermicelli 大虾冬粉 <i>ebiko, sio konbu, chives</i>	\$ 18.00	
kurobuta pork belly 梅菜扣肉 <i>tomato sambal chili, pickled vegetable gravy</i>	\$ 18.00	
squid paste risotto 梅菜苏东烩饭 <i>akita japanese rice, fried river bait, pickled vegetable</i>	\$ 20.00	
grilled fish 泡椒鱼 <i>pickled chili soup, tomato compote, edamame</i>	\$ 22.00	
roasted boneless lamb leg 烤羊腿 <i>cuming chili puree, caramelised eggplant</i>	\$ 22.00	
clay pot rice 黑猪肉砂锅饭 <i>iberico pork pluma, quail egg, thai bamboo</i>	\$ 22.00	
angus beef steak 安格斯牛排 <i>chimichurri sauce, horseradish cream</i>	\$ 28.00	