



# SIGNATURE ITEMS

🔥 Spicy

## 01 鱷魚掌 / Dragon Claw

*Singapore farmed crocodile foot braised in herbal sauce served on a bed of kale. Not for the faint of heart—although its amino acids and potassium help to prevent heart disease*

\$55.00 (Serves 2-3)

## 02 避风塘龙虾 / Dragon Mountain 🔥

*Fried whole lobsters with crispy ground garlic, fermented soybeans, sliced chillies and “mala” Sichuan peppercorns*

\$88.00 (Serves 2-3) \$138.00 (Serves 6-8)

## 03 烧烤猪尾 / Roasted Pig Tail

*Flavoursome pig's tail baked to perfection with charred chewy skin containing fat-insulated meat. Served with lettuce wraps and a savoury fish sauce blend*

\$30.00 (Serves 2-3)

## 04 爱尔兰烤鸭 / Roast Irish Duck

*Air flown straight from Ireland, roasted to perfection Chinese style*

Quarter: \$20.00 Half: \$38.00 Whole: \$68.00

## 05 松露和牛河粉 / Wagyu Truffle Beef Hor Fun

*'Hor Fun' wok fried flat noodles served with premium A4 Kagoshima Wagyu, crispy deep-fried hor fun strips, poached egg and finished with truffle gravy*

\$36.00 (Serves 1-2) \$68.00 (Serves 3-4)

## 06 泰式蟹肉羹 / Crab and Conpoy Soup

*Crab broth double boiled with dried scallops and lump crab meat, served with a house special green chili sauce on the side*

\$18.00

## 07 XO酥炸昌鱼 / XO Wok Fried Pomfret with Asparagus

*Pomfret sliced and wok fried with XO sauce and asparagus, served with whole fish bone cracker*

\$68.00 (Serves 3-4)

## SIGNATURE ITEMS

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- 08 油条辣子鸡 / Firecracker Chicken and Maple Fritters 🔥

*Deep fried diced chicken with chopped dried chillies, cashews, chives and Sichuan peppercorn served with crunchy “you tiao” fritters topped with maple syrup*

\$16.00 (Serves 1-2)   \$30.00 (Serves 3-4)

- 09 龙虾柚子沙拉 / Lobster Pomelo Salad

*Steamed lobster slices with pomelo garden salad, finished with a sesame dressing and served in a cored pomelo bowl*

\$60.00 (Serves 2-3)

- 10 鲍鱼蒜香炒饭 / “Mui” Style Abalone Fried Rice

*Braised small abalones with garlic fried rice, finished with a smoked ham and abalone braised sauce*

\$45.00

# APPETISERS



Signature



Spicy



Vegetarian

- 01 麻辣薯条 / Mala Fries   
*Steak cut fries with a house special mala sauce*  
\$10.00
- 02 咖喱薯条 / Curry Fries  
*Steak cut fries with our own blend of curry spices*  
\$10.00
- 03 香脆芭提雅鱼皮 / Pattaya Slaw Fish Skin  
*Crispy fish skin with a sweet, sour and spicy chilli sauce with a slaw of julienned cucumber, mango and chilli*  
\$11.00
- 04 牛肉春卷 / Cheeseburger Eggrolls   
*Our very own ground beef blend and melted cheese in a crispy egg roll skin*  
\$16.00 (Regular Beef) \$18.00 ("Impossible" Vegan Beef)  
(4 pieces)
- 05 鲍汁鹅肝珍珠糯米饭 / Foie Slabs  
*Foie gras slices on top of pan seared glutinous rice, goji berries, finished with a dash of yakitori sauce*  
\$26.00 (4 pieces)
- 06 烧汁和牛珍珠糯米饭 / Wagyu Slabs   
*Kagoshima wagyu slices on top of pan seared glutinous rice, finished with a dash of yakitori sauce*  
\$30.00 (4 pieces)
- 07 酥炸蟹肉蛋卷 / Crab Omelette  
*Lump crab meat omelette rolled into egg batter and deep fried (limited quantities only)*  
\$30.00 (Serves 2-3)
- 08 酥炸猪大肠 / Fried Fujian Chitterlings  
*Deep fried pork intestines stuffed with shrimp paste, served with a house special lemon chilli sauce on the side*  
\$18.00

# SOUPS



Signature



Spicy



Vegetarian

## 01 酸辣汤豆花 / Hot & Sour Soup 🔥

*A vinegar and white pepper centred soup with various mushrooms and a homemade tofu base*

\$15.00 (Serves 1-2) \$25.00 (Serves 3-4)

## 02 冬虫夏草花鸡炖汤 / Cordyceps Chicken Soup 🐲

*Herbal chicken broth stewed for 4 hours with various Chinese herbs, chicken, conpoy and cordycep flowers*

\$16.00 (Single serving) \$30.00 (Serves 2-3)

## 03 马卡炖鳄鱼鞭 / D\*\*\* Soup

*Chicken and pork based herbal soup double boiled for 6 hours with crocodile penis. That's right, penis. You know you're hungry for that D*

\$30.00 (Serves 1-2)

## 04 古法花胶汤 / Ancient Chinese Vanity Soup

*Collagen rich double boiled broth with chicken, fish maw & bamboo pith*

\$22.00

## 05 泰式蟹肉羹 / Crab and Conpoy Soup 🐈

*Crab broth double boiled with dried scallops and lump crab meat, served with a house special green chili sauce on the side*

\$18.00

# SEAFOOD

 Signature  Slightly Spicy

- 01 避风塘龙虾 / Dragon Mountain    
*Fried whole lobsters with crispy ground garlic, fermented soybeans, sliced chillies and "mala" Sichuan peppercorns*  
\$88.00 (Serves 2-3) \$138.00 (Serves 6-8)
- 02 西式蛋丝明虾球 / Egg Floss Butterfly Prawns  
*Succulent butterfly prawns fried in butter, spices and fine strands of sweet butter egg floss*  
\$26.00 (Serves 2-3) \$48 (Serves 5-6)
- 03 龙虾扇贝鸳鸯河粉 / Dragon Seafood Hor Fun    
*"Yin Yang" style crispy and wok fried flat noodles with lobster, scallops and bokchoy, topped with a garlic and seafood gravy*  
\$68.00 (Serves 3-4)
- 04 港式豆酥蒸鲳鱼 / Hong Kong Style Steamed Pomfret    
*Deboned HK style steamed Pomfret topped with crispy fried fermented soybeans and garlic. Served with deep fried fish bone on the side*  
\$60.00 (Serves 3-4) \$118 (Serves 8-9)
- 05 酸甘蒸鲳鱼 / Sweet and Spicy Plum Sauce Pomfret    
*Deboned steamed Pomfret fillet with a house-special plum and choy sum sauce. Served with deep fried fish bone on the side*  
\$60.00 (Serves 3-4) \$118 (Serves 8-9)
- 06 龙虾柚子沙拉 / Lobster Pomelo Salad   
*Steamed lobster slices with pomelo garden salad, finished with a sesame dressing and served in a cored pomelo bowl*  
\$60.00 (Serves 2-3)

# SEAFOOD

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Slightly Spicy

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07 骨香 XO 炒昌鱼球 / XO Wok Fried Pomfret with Asparagus

*Pomfret sliced and wok fried with XO sauce and asparagus, served with whole fish bone cracker*

\$68.00 (Serves 3-4)

08 香港芥兰炒虾球 / Stir Fried Prawns with Kai Lan

*Deshelled butterfly prawns and Kai Lan vegetables stir fried with ginger, garlic cloves and Chinese leek. A Chinese restaurant classic*

\$24.00 (Serves 2-3)   \$36.00 (Serves 4-5)

# MAIN MEATS

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- 01 鱷鱼掌 / Dragon Claw   
*Singapore farmed crocodile foot braised in herbal sauce served on a bed of kale. Not for the faint of heart—although its amino acids and potassium help to prevent heart disease*  
\$55.00 (Serves 2-3)
- 02 松露和牛河粉 / Wagyu Truffle Beef Hor Fun   
*'Hor Fun' wok fried flat noodles served with premium A4 Kagoshima Wagyu, crispy deep-fried hor fun strips, poached egg and finished with truffle gravy*  
\$36.00 (Serves 1-2) \$68.00 (Serves 3-4)
- 03 燃梦牛肉 / Flaming Pineapple Beef  
*Diced beef braised and stewed with a pineapple five spice gravy, served in a flaming pineapple.*  
\$30.00 (Serves 2-3)
- 04 烧烤猪尾 / Roasted Pig Tail   
*Flavoursome pig's tail baked to perfection with charred chewy skin containing fat-insulated meat. Served with lettuce wraps and a savoury fish sauce blend*  
\$30.00 (Serves 2-3)
- 05 木薯黑猪肉 / Mushu Pork  
*Asian black pork strips stir fried with black fungus, beech mushrooms, shiitake, Taiwanese bamboo shoots and zucchini*  
\$16.00 (Serves 1-2) \$30.00 (Serves 3-4)
- 06 麻辣鸭胸片 / Mala Roasted Duck Breast   
*Roast Irish duck breast slices with a house special mala sauce and fried shallot blend*  
\$20.00 (Serves 1-2)
- 07 爱尔兰烤鸭 / Roast Irish Duck   
*Air flown straight from Ireland, roasted to perfection Chinese style*  
Quarter: \$20.00 Half: \$38.00 Whole: \$68.00

## MAIN MEATS

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08

### 炒鴨絲 / Smoked Duck Popiah

*Smoked duck slices with turnip popiah filling, served with complete popiah wrap kit on the side*

\$28.00 (Serves 2-3)

09

### 油条辣子鸡 / Firecracker Chicken and Maple Fritters



*Deep fried diced chicken with chopped dried chillies, cashews, chives and Sichuan peppercorn served with crunchy "you tiao" fritters topped with maple syrup*

\$16.00 (Serves 1-2)   \$30.00 (Serves 3-4)

10

### 左宗棠雞 / General Tso's Chicken

*Fried chicken cubes with broccoli, bell peppers and a sweet, hot and sour general's sauce made just for this dish. A Chinatown restaurant classic*

\$20.00 (Serves 2-3)

# VEGETABLES & TOFU



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Vegetarian

01 烟熏鸭沙律 / Smoked Duck Salad

*Garden salad tossed in a sesame cider dressing, topped with smoked duck breast slices and garnished with Applewood smoke*

\$26.00 (Serves 2-3)

02 三蛋脆皮豆腐 / 3 Egg Crispy Fried Tofu

*Tofu made with a blend of duck, chicken and century egg, golden fried with a thin crispy batter. Served with a special salted egg sauce on the side*

\$24.00 (Serves 1-2)

03 家乡什菜 / Mixed Vegetable Chop Suey

*A wok fried medley of bokchoy, kale, black & white fungus, enoki mushrooms, lotus root chips and crispy fried kai lan*

\$22.00 (Serves 1-2)

04 麻婆豆腐 / Mapo Tofu

*Fresh made tofu with 'mala' numbing spice beef sauce.*

\$16.00 (Serves 1-2)

05 XO酥炸苏东四季豆 / XO Fried French Beans with Squid Cakes

*French beans wok fried in XO sauce and sliced homemade squid cakes*

\$18.00 (Serves 1-2) \$28.00 (Serves 3-4)

06 清炒青龙菜 / Green Dragon Stir Fry

*"Qing Long" Chinese chives stir fried with beech mushrooms, carrots and garlic*

\$18.00 (Serves 1-2) \$28.00 (Serves 3-4)

07 蒜片凯尔 / Kale Stir Fry

*Locally farmed hydroponic kale wok fried with garlic*

\$20.00 (Serves 1-2) \$36.00 (Serves 3-4)

# RICE & NOODLES



Signature



Slightly Spicy



Vegetarian

01

## 鸡丝炒面 / Chicken Chow Mein

*Wheat noodles with mixed vegetables, sliced chicken and stir-fried with a house special sauce*

\$16.00 (Serves 1-2)

02

## 扬州炒饭 / Yangchow Fried Rice



*Stir fried rice with shrimp and char siew pork*

\$18.00 (Serves 1-2)

03

## 酱蟹肉炒饭 / XO Crab Fried Rice

*Stir fried rice with crab meat and dried scallop XO sauce*

\$22.00 (Serves 1-2)

04

## 榄菜炒饭 / Vegetarian Olive Fried Rice



*Stir fried rice with olives, mixed mushrooms and kale*

\$18.00 (Serves 1-2)

05

## 鲍鱼蒜香炒饭 / “Mui” Style Abalone Fried Rice



*Braised small abalones with garlic fried rice, finished with a smoked ham and abalone braised sauce*

\$45.00 (Serves 2-3)

## DESSERT

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- 01 芒果布丁与椰子雪糕 / Mango Pudding with Coconut Sorbet

*Refreshing mango pudding topped with non-dairy coconut sorbet*

\$10.00

- 02 杨枝甘露 / Mango Cream with Pomelo and Sago

\$10.00

- 03 香茅冻 / Lemongrass Jelly

*Lemongrass jelly with lime sorbet, aloe vera with pink dragonfruit smoothie*

\$11.00

- 04 炸榴莲 / Fried Durian

*Durian “puff fried” with a crispy shell topped with fresh strawberries and popping candy*

\$16.00

- 05 红豆炸油饼与焦糖雪糕 / Red Bean Pancakes with Salted Caramel Ice Cream

*Crispy sweet red bean pancakes topped with salted caramel ice cream*

\$19.00 (Serves 2-3)

