

MODERN CHINESE FUSION

STARTERS



CRISPY PORK | 23
脆皮肉

Golden crackling pork belly served on a bed of cabbage with savory house sauce

 **SAUCY DUMPLINGS 8 PIECES | 17**
钟水饺

Homemade pork dumplings with Chef's special shallot flavour sauce



MAIN COURSE



GRANDMA'S SLOW BRAISED PORK BELLY | 36 外婆红烧肉配饼

Sweet and sticky, slow braised pork belly with pillow soft bao buns and shredded cabbage bedding

 **OLD FASHION SPICY STIR FRIED PORK (HOT) | 36 农家小炒肉 GF**

Thinly sliced pork strips fried in chilli & garlic. Served with fresh leeks



 **MONGOLIAN BEEF WOK | 33 GF**
蒙古牛肉

Sizzling seared beef slices, spiced with cumin and fresh coriander served in a mini wok on a bed of grilled onion

 **SZECHUAN CHICKEN | 37**
四川辣子鸡

Crispy, golden fried chicken, with wok tossed red chillies and zingy Szechuan peppercorns.

Optional Szechuan Sauce \$2

3 OF THE BEST FROM THE LAND | 31 地三鲜

Sticky-sweet caramelized chunks of eggplant, capsicum and potato with garlic and oyster sauce

SLOW COOKED BEEF CHEEK WITH VEGETABLE | 39 红烧牛脸肉

Battered tender beef cheek with slow wok-cooked method, perfectly accompanied with savory sticky sauce, served with vegetables

HOMEMADE EGG TOFU AND PRAWNS | 37 铁板鲜虾豆腐

Homemade egg tofu and king prawn with chef special ginger sauce



SIGNATURE TRADITIONAL PEKING DUCK | HALF 49 WHOLE 89
北京烤鸭

Prepared with a traditional roasting method, this iconic dish offers crispy skin, juicy meat, and is served with pancakes, scallions and hoisin sauce



CLASSIC FAVOURITES

STARTERS

GOLDEN FRIED CALAMARI | 17
椒盐鱿鱼

Tender, lightly dusted salt and pepper calamari, with green chili and onion

DEEP FRIED SALT & PEPPER MUSHROOM | 16
干炸香菇 V

Deep fried shitake mushroom slices with slightly dusted salt and pepper

FRIED KING PRAWN 8 PIECES | 21
油炸大虾

BBQ PORK BUNS 2 BUNS | 13
叉烧包

SPRING ROLL 2 PIECES | 16
春卷 PORK / VEGETABLE

LB DUMPLING 6 PIECES | 16
招牌水饺



MAIN COURSE



SWEET & SOUR PORK
WITH PINEAPPLE | 31 咕嚕肉

Southern style, crispy fried pork pieces, bell peppers and pineapple pieces with sweet and sour sauce

GARLIC SEAFOOD MIX | 40 GF
铁板海鲜烩

King prawn, squid and crab meat mixed with fresh garlic, stir fried with vegetables, served on sizzling plate

FRIED TOFU WITH SALT AND PEPPER | 29
椒盐豆腐 V

Fried Homemade Tofu dusted with salt and pepper, Chinese spices and garnished with capsicum and onion



👍 ORANGE BEEF | 33
陈皮牛肉

Thinly sliced and battered beef with sweet and tangy orange sauce, stir-fried with fresh orange zest

SEASONAL VEGETABLE
MEDLEY | 29 蒜蓉时蔬 GF V

Wok tossed seasonal vegetables with crushed fresh garlic and crispy fried shallots.



KUNG PAO CHICKEN | 35 GF
+ADD KING PRAWN FOR \$6
宫保鸡丁

Chicken with capsicum, onion and carrot batons in savory and spicy Kung Pao sauce, garnish with roasted cashew nut

CASHEW NUT CHICKEN | 36 GF
腰果鸡丁

Chicken and roasted cashew nut with button mushroom, crisp celery and carrot batons

*Food may contain traces of nuts, gluten, seafood, egg, soy.
Please notify staff of any allergies.



AUTHENTIC CHINESE CUISINE




 **WOK-FRIED HAND-TORN CABBAGE | 37**
手撕包菜 GF

Hand-torn cabbage stir-fried with pork, garlic, and dried chili, finished with a savory, mildly numbing spicy flavor

 **HOMEMADE MAPO TOFU | 30 GF**
川味麻婆豆腐 GF

Homemade egg tofu set in fermented broad bean and chilli based, mixed with beef mince, combine pungent appetizing flavours

 **TYPHOON SHELTER STYLE GREEN BEANS | 32 V 避风塘四季豆**

Crispy gold fried green beans stir-fried with garlic, chili, and crunchy golden crumbs in Hong Kong style

 **CRAZY SPICY BEEF NOODLES | 28**
疯狂牛肉面

Noodles in a rich, spicy broth with tender beef slices. Bold, hearty, and satisfying



STIR-FRIED BROCCOLI WITH SHRIMP | 35 GF
西兰花虾仁 GF

Succulent shrimp sautéed with fresh broccoli in a light garlic sauce. Clean, fresh, and flavorful

PAN-FRIED EGG WITH MINCED PORK | 31 肉碎煎蛋

Fluffy eggs combined with seasoned minced pork, pan-fried to golden perfection

YU XIANG EGGPLANT | 31
鱼香茄子

Sticky-sweet caramelized chunks of eggplant with carrot, capsicum and oyster sauce

CHEF'S SIGNATURE GRILLED WHOLE FISH (PRE-ORDER REQUIRED) | 69
主厨金牌烤鱼 (需预订)

Grilled fish served with tofu skin, lotus root, glass noodles, cabbage, bok choy, dried mushrooms, cucumber, and celery, topped with garlic and dried chili in a savory, numbing spicy sauce

HERBAL DUCK & RADISH CLAY POT (PRE-ORDER REQUIRED) | 68
养生老鸭萝卜煲 (需预订)

Slow-cooked duck with radish in a nourishing herbal broth. Light, wholesome, and restorative



AUTHENTIC CHINESE CUISINE

COLD & REFRESHING STARTERS



SICHUAN SPICY SILKEN TOFU | 21
口水豆腐 GF V

Silky egg tofu topped with scallions, garlic, and crushed cashews, served in a savory sauce

CELERY WITH SCALLION OIL | 20
葱油香芹 GF V

Fresh crunchy celery tossed in fragrant scallion oil with a light savoury seasoning



REFRESHING CABBAGE SALAD | 20
爽口白菜 GF V

Crisp cabbage with cilantro, shredded carrot, and minced garlic, tossed in a sweet, sour, and mildly spicy sauce

SMASHED CUCUMBER WITH GARLIC DRESSING | 21 拍黄瓜 GF V

Crisp smashed cucumber tossed with garlic, vinegar for a bold, refreshing bite

MAIN COURSE


EEL SHREDS WITH SIZZLING HOT OIL | 42
响油鳝鱼丝 GF

Delicate eel strips finished with hot infused oil for a fragrant and savory experience


 **BOILED BEEF IN SPICY CHILI BROTH | 43**
麻辣水煮牛肉 GF

Tender beef slices in a fiery broth layered with chili and numbing spices. Intensely flavorful



 **FISH FILLET IN GOLDEN PICKLED MUSTARD SOUP | 49 金汤酸菜鱼 GF**

Tender fish slices in a golden broth with Sichuan pickled vegetables and rattan pepper, offering a tangy and mildly spicy flavor

 **SIGNATURE BOILED FISH IN CHILI OIL | 49**
金牌水煮鱼 GF

Fish fillets poached in a rich chili oil broth with Sichuan peppercorns. Spicy and aromatic



TRADITIONAL SWEET & SOUR CRISPY PORK | 38 古法锅包肉

Crispy pork tossed with shredded scallions and ginger in a classic sweet and sour sauce

CUMIN LAMB STIR-FRY | 42
孜然小肥羊 GF

Tender lamb stir-fried with cumin and spices. Rich and aromatic



SIZZLING BLACK PEPPER BEEF | 34 GF
铁板黑椒牛肉

Tender beef slices served on a hot plate with celery and carrot in a rich black pepper sauce



SIDES

SINGAPORE FRIED NOODLE (RICE NOODLE) | 24 星洲炒米粉

Wok-fried rice vermicelli, BBQ pork, prawn, cabbage and vegetables

BBQ PORK & PRAWN FRIED RICE | 25 揚州炒飯

Classic stir-fried rice with shrimp, egg, and vegetables, light and flavorful

CHICKEN FRIED EGG NOODLE | 23 雞肉炒麵

Stir-fried egg noodles with tender chicken and fresh vegetables

VEGETARIAN FRIED NOODLE | 21 V 素炒麵

Stir-fried egg noodles with egg and fresh vegetables

VEGETARIAN FRIED RICE | 21 V 素炒飯

Stir-fried rice with egg and fresh vegetables

CRISPY PORK BELLY FRIED RICE | 23 GF 脆皮肉炒飯

Thin slices of crunchy pork belly, wok tossed with a vegetable medley, scrambled eggs and a light soy sauce

SEAFOOD FRIED RICE | 25 GF 海鮮炒飯

Wok-stir fried king prawns and seafood mix, scrambled eggs, vegetables



STEAM RICE | GF SMALL 小 4 MEDIUM 中 14 LARGE 大 16 米飯

KIDS MEAL

PORK DUMPLINGS, CRISPY CHICKEN SLICES, SMALL JUICE | 21

SWEET & SOUR PORK, SPRING ROLL, BBQ PORK BUNS, SMALL JUICE | 21

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