



LUNAR NEW YEAR

Canapés Menu

LAND

GLAZED PORK BELLY | \$4.75

red braised pork belly,
five spiced soy glaze
(df)

SICHUAN SIU MAI | \$4.75

pork, prawn, sichuan peppers
+ chili crisp
(df/sf)

SEA

NORI SHRIMP ROLL | \$4.50

toasted seaweed, shrimp, ginger,
scallion + smoked fish roe
(df/sf)

DASHI BRAISED SCALLOP | \$4.75

scallop braised in dashi, micro
sprouts + smoked tobiko
(df)

HONEY SRIRACHA PRAWN | \$4.50

sriracha prawn, honey + crispy garlic
(gf/df)

DESSERT + THINGS

SAVOURY GLUTINOUS RICE | \$4.50

glutinous rice, soy sauce
+ shiitake mushrooms
(vegan)

CRISPY SESAME DONUTS | \$4.75

sesame seeds + red bean paste
(vegan, gf)

df - dairy free
gf - gluten free
sf - soy free





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Family-Style Menu

DINNER

PROSPERITY SALAD

crispy wonton skin, yam, carrot, daikon,
cucumber, coriander, peanuts, sesame seeds,
smoked salmon + sweet-sour dressing (df)

LUNAR CHILI CRAB

egg drop crab chili sauce, whole fresh dungeness
crab, cilantro + fried buns

TORCHED EGG TARTS

torched egg-filled puff pastry (veg)

\$88 Menu - serves two

*minimum order for two

*savoury*chef

