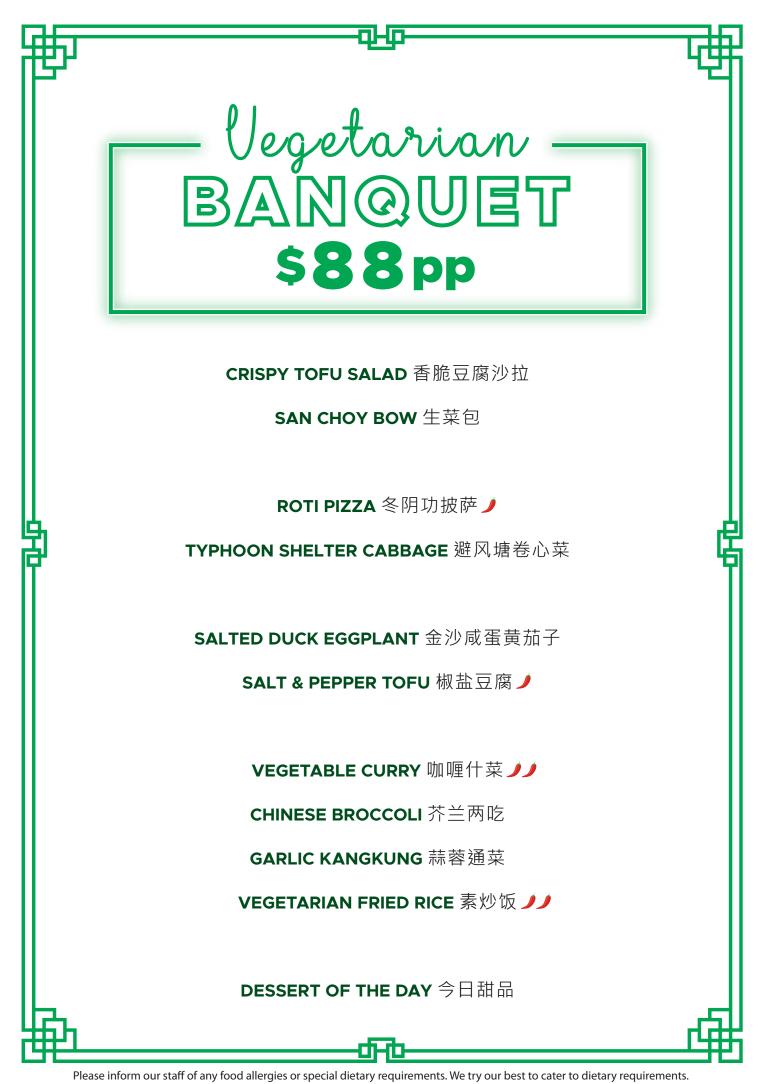


SELAMAT DATANG

12.96 - -

No outside food and drink allowed No BYO Alcohol Minimum \$20 spending per head 10% Service Charge applies to goups of 8 and above 10% of the total bill surcharge is applicable on Sundays 15% of the total bill surcharge is applicable on NSW Public Holidays Please inform our staff of any food allergies or special dietary requirements



We do not guarantee any of our dishes to be 100% allergen free. Traces of allergen may be present in any of our dishes.





CRISPY TOFU SALAD 香脆豆腐沙拉

Cos Lettuce, Crispy Tofu, Indomie Aioli

19

SAN CHOY BOW 生菜包 ♥

Plant-based Meat, Shiitake, Beansprouts 7 each

TRIPLE COOKED RADISH CUBE 炒粿角 💓 🌶

Steamed, Deep-Fried, Wok Fried Radish Cubes, Beansprouts, Egg, Chives

19

ROTI PIZZA 冬阴功披萨 🥖

(PLEASE ALLOW 15 MINS WAIT) Roti, House-made Tomyum Sauce, Chilli

27

SALTED DUCK EGGPLANT 金沙咸蛋黄茄子

Butter, Salted Duck Egg Yolk, Eggplant

24





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NATURAL OYSTER 鲜蚝

Merimbula Oyster, Fresh Lime, Trout Roe, Chives 7.5 each

SMOKED OYSTER 特色熏蚝

Jasmine Rice Smoked Oyster, Bloody Mary, Chives

7 each

SOY SALMON CARPACCIO 海南式三文魚刺身 /

Atlantic Salmon, Ponzu, Hainan Soy, Truffle Oil, Calamansi, Chilli Oil

28



XO BUTTER SCALLOP XO黃油扇贝 📷 🌶

Hokkaido Scallop, Sambal, Brown Butter, Shrimp & Bacon XO

9 each

GRILLED KINGFISH COLLAR 烤咖喱帝王魚颈 🍠

(PLEASE ALLOW 15 MINS WAIT)

Hiramasa Kingfish Collar, Curry Leaves, Fish Curry, Tofu Puffs

21

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CRAB AND CORN SOUP 蟹肉玉米羹

Dried Scallop Soup, Handpicked Mud Crab, Corn, Egg White 25



TOFU SKIN 椒盐腐皮 ┛

Snapper Paste Stuffed Tofu Skin, Makrut Lime, Lemongrass

22

SALT & PEPPER RADISH CUBES 椒盐粿角 🌶

Steamed, Deep-Fried, Wok Fried Radish Cubes, Calamansi, Garlic Butter, Dried Chilli

19



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SOUTHERN ROCK LOBSTER MARKET PRICE / KG NORTHEN TERRITORY MUD CRAB MARKET PRICE / KG

Ginger Shallot 姜葱 Salted Duck Egg 金沙咸蛋黄 Typhoon XO 避风塘 XO ℐ Salt and Pepper 椒盐 ℐ

WESTERN AUSTRALIA MARRON

MARKET PRICE / PIECE

Add to Your Favourite Dish 加入喜欢的菜肴

GOOLWA PIPIS

MARKET PRICE / KG

Ginger Shallot 姜葱 XO 窗)

ADD ON

Crispy Vermicelli 煎米粉 20



SALT AND PEPPER BASKET 椒盐海鮮拼盘 🌙

Prawns, Calamari, Cuttlefish, Calamansi, Garlic Butter, Dried Chilli **39**

ASAM NYONYA BARRAMUNDI 亚参娘惹盲曹 🌶

Ginger Flower, Galangal, Tamarind, Mint Leaves 46

CRISPY SOY SNAPPER 豉油脆皮红绸鱼 🥒

Scorched Garlic, Ginger & Chilli, Calamansi Soy **48**

SALTED DUCK EGG MIX 金咸蛋海鮮拼盘 🌶

Butter, Salted Duck Egg Yolk, Prawns, Calamari, Cuttlefish 45

GRILLED CALAMARI 烤鱿鱼 **ノ**ノノ

Calamari, Torch Ginger Flower, Sambal, Burnt Lime

36





SAMBAL STEAK (300G) 参巴西冷牛排

Southern Grain Sirloin, Sambal Ijo Chimichurri, Burnt Lime **48**

BEEF RENDANG 冷当咖喱牛肉 ///

Slow Cooked Beef Chuck, Toasted Coconut
48

HAINANESE CHICKEN (HALF) 海南鸡 Turmeric Poached, Gluten Free Soy, Shallot Oil 35

CRISPY ROAST CHICKEN (HALF) 脆皮烧鸡 Five Spice, Gluten Free Soy, Shallot Oil

36

ROASTED DUCK (HALF) 脆皮燒烧鸭 10-day Aged Duck, Salt Rub, Gluten Free Soy, Leek 49

MALAYSIAN ROAST PORK 脆皮烧肉 😿

Spiced Pork Belly, Sambal Ijo Chimichurri **42**

KAPITAN LAMB SHANK 甲必丹烤羊腿) Riverina Slow Cooked Lamb Shanks, Kapitan Curry, Desiccated Coconut, Makrut Lime Leaf

45



Eggplant, Snake Bean, Coconut Curry **27**

BELACHAN KANGKUNG 马来栈通菜

Morning Glory, Shrimp Paste, Cuttlefish **26**

CHINESE BROCCOLI 芥兰两吃 Gai Lan Two Ways, Vegetarian Oyster Sauce, Garlic Oil 25

STIR FRY SEASONAL GREENS 炒時蔬

Seasonal Vegetables, Garlic, Kombu

26

SALTED FISH BEANSPROUTS 咸鱼炒豆芽♪

Wok Fried Beansprouts, Salted Fish, Scallions, Chilli 26

STEAMED EGG TOFU 大蝦蒸豆腐

(PLEASE ALLOW 15 MINS WAIT)

Diced Prawns, Egg Tofu, Silky Egg White, Gluten Free Soy, Prawn Oil 48

TYPHOON SHELTER CABBAGE 避風塘卷心菜 🌶

Roasted Red Cabbage, Garlic, Ginger, Onions

25

SALT & PEPPER TOFU 椒鹽豆腐 🌶

Firm Tofu, Calamansi, Garlic Butter, Dried Chilli

22





NASI GORENG 海鲜炒饭 🍠

Fried Rice, Handpicked Mud Crab, Seafood, Makrut Lime, Calamansi Juice, Garlic Crackers

34

CANTONESE FRIED RICE 粤式炒饭

Prawns, Duck Breast, Trout Roe, Dried Scallop

36

CLAYPOT BIRYANI 沙煲印度黄姜饭 📷 🌶

Basmati Rice, Spices, Lamb Flap, Roast Pork

38

XO VERMICELLI XO海鲜煎米粉

Crispy Vermicelli, Hokkaido Scallops, Prawns, XO Sauce

48

add on

STEAMED RICE 白饭 5 NASI KUNING 黄姜饭 7