

Homemade dumplings

Xiao long bao

5pc / 8pc

Taiwanese style dumplings filled with delicious, 8 hours boiled soup and market fresh ingredients, handmade daily

Steamed pork xiao long bao

Mr Huang Jin's special pork with ginger ----- 11 / 17

Steamed chili pork xiao long bao

Mr Huang Jin's special pork with chili ----- 11 / 17

Steamed laksa xiao long bao

Mr Huang Jin's special pork with laksa ----- 12 / 18

Steamed Dumplings

5pc / 8pc

Handmade by our expert Taiwanese dumpling chef

Steamed Shumai

Handmade shumai with Mr Huang Jin's

special pork, local prawn and ginger ----- 13 / 19

Emerald pork dumplings

Mr Huang Jin's special emerald spinach skin

pork dumplings ----- 11 / 17

Prawn and pork wontons with chili sauce

Parcels of fresh local prawns, pork, spring onions, ginger with the family's secret chili sauce and peanut dust ----- 13 / 19

Vegetarian dumplings

Filled with Chinese cabbage, bean curd and mushrooms ----- 13 / 19

Pan Fried Dumplings

5pc / 8pc

Pan-fried pork dumplings

Mr Huang Jin's special pork and spring onion first steamed and then fried ----- 11 / 17

Pan-fried beef dumplings

Slow braised beef minced and spiced; first steamed and then fried ----- 11 / 17

Pan-fried chicken and lemongrass dumplings

Chunky chicken pieces with lemongrass sauce, first steamed and then fried ----- 11 / 17

Pan-fried Seafood dumplings

Minced prawn, calamari and celery, first steamed and then fried ----- 13 / 19

Stir fried noodles

Noodles with lamb in Taiwanese BBQ sauce

Lamb, cabbage, onion, carrot and mushrooms ----- 14

Noodles with fresh, local seafood in oyster sauce

Prawn, calamari, scallops, cabbage and carrot ----- 16

Singapore Noodles

Shrimps, pork, onion, bean shoots, and capsicum ---- 14

Kuay Teow in thick soy sauce

Flat rice noodles, mixed with shrimps, chinese sausage, bean shoots, chives and eggs ----- 14

Vegetarian Noodles in soy sauce

Green beans, garlic, bean curd, basil, walnut and sesame ----- 12

Seafood Noodles in a Tomyum soup

Prawns, calamari, scallops with mushrooms, onion, broccoli and tomato ----- 16

Special Fried Rice

Chicken chop fried rice

Deep-fried spiced chicken breast on a bed of egg rice - 14

Add brown rice ----- 16

Duck fried rice

Strips of sautéed duck, egg, onion, bok choy and white sesame ----- 15

Add brown rice ----- 17

Smoked salmon fried rice

Smoked salmon, cherry tomatoes, onions, green beans, pickles and a touch of lemon ----- 15

Add brown rice ----- 17

Prawn fried rice

Prawns, egg, spring onion and green beans ----- 15

Add brown rice ----- 17

Curried fried rice with belachan

Prawns, egg, chicken, belachan and lightly curried rice 16

Add brown rice ----- 18

Vegetarian fried rice

Oyster mushrooms, pumpkin, egg, green beans, walnuts, almonds and cashew nuts ----- 12

Add brown rice ----- 14

Stir fried vegetables, Tofu and rice

Broccoli, snow peas, carrot, pumpkin and tofu in a homemade oyster sauce ----- 12

With brown rice ----- 14

Traditional Taiwanese Beef Curry

Aromatic, slow cooked beef in a Taiwanese coconut curry spiced with paprika, turmeric and lemongrass, served with rice ----- 16

With brown rice ----- 18

Steamed Rice per bow

Jasmine rice ----- 3

or brown rice, aromatic and nutritious ----- 5

Taiwanese tapas

Crispy vegetarian spring roll 2 pieces	6
Crispy duck spring roll 2 pieces	6
Peking duck 4 pieces	20
Peking duck 8 pieces	32
Taiwanese style pork OR beef bun	
Pan fried thin pieces of pork or beef and lettuce, in a fluffy, Chinese bun	7
Twice-cooked pork spare ribs	
Pork spare ribs grilled and then served with house made chili oil and green peas	13
TFC (Taiwanese fried chicken)	
Juicy chicken bites seasoned and fried, served with a tomato mayonnaise	13
Satay chicken skewers	
Skewers of grilled marinated chicken served with a delicious peanut sauce	12
Sweet, sour and spicy chicken	
Crunchy chicken wingettes are deep fried, then wok fried with spices and served with Mr. Huang Jin's homemade sweet & sour sauce	14
Teriyaki chicken wingettes	
Crunchy chicken wingettes are deep fried, then wok fried with spices and served with Mr. Huang Jin's homemade teriyaki sauce	14
Beef OR Chicken roll	
Layers of curry beef or satay sauce chicken, cucumbers, spring onions, and soybean paste wrapped in Mr Huang Jin's homemade roti	12
Pan fried Butterfish	
Fresh butterfish lightly marinated then pan-fried, served with a miso sauce	14
Soft shell crab	
Fried, served on a bed of lettuce	11
Spicy squid	
Fresh, local squid crumbed and fried with fresh mixed salad and tomato mayonnaise	13
Vegetarian roll	
Egg, lettuce, cucumbers, spring onions, and soybean paste wrapped in Mr Huang Jin's homemade roti	10
Steamed Chinese vegetables	
Market bought daily, please ask for today's variety	10

Main courses

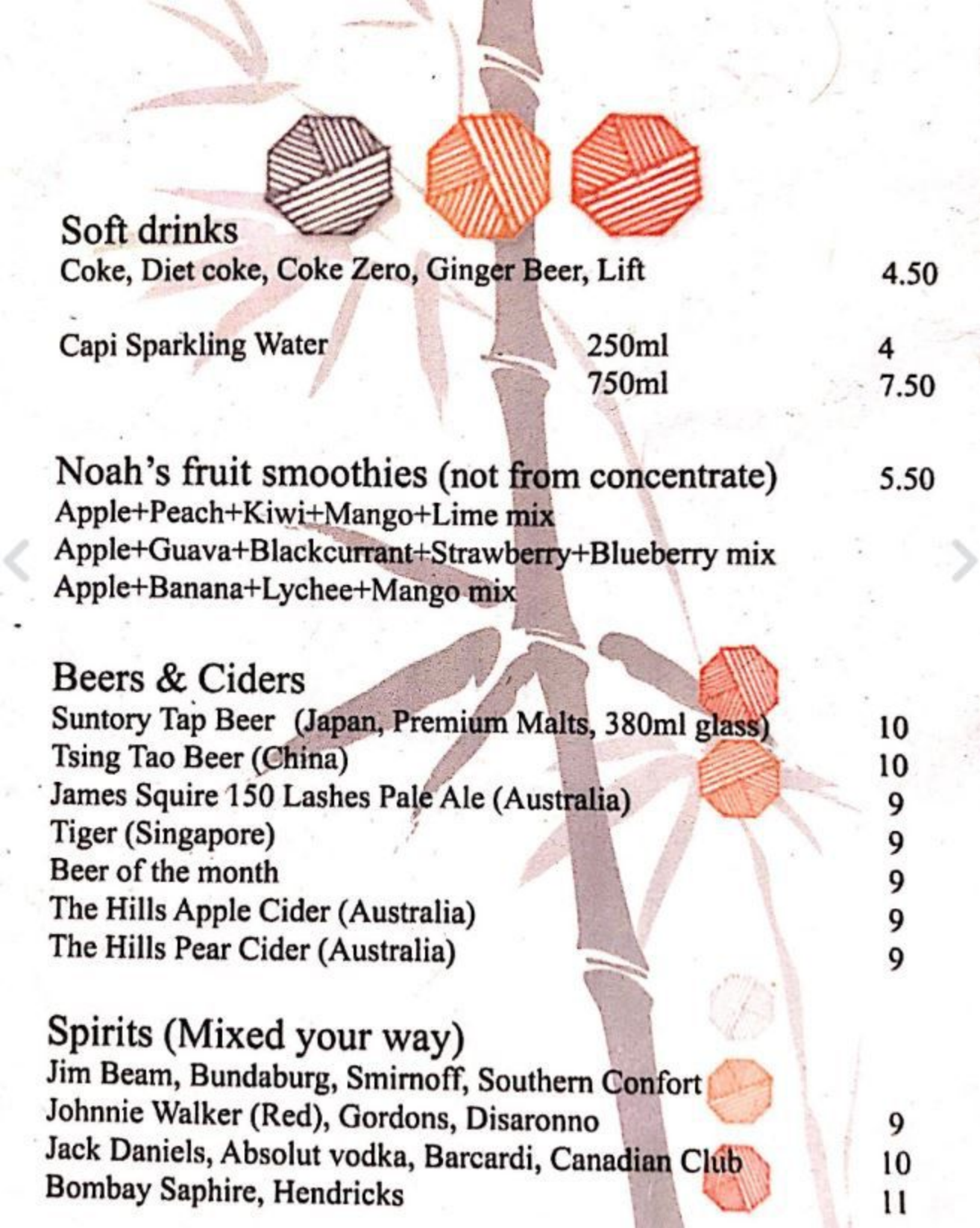
King prawns	
Deep fried king prawns tossed in 5 spices	26
Stir fried king prawns in a mandarin sauce	26
Prawns with mixed vegetables	
Stir fried Prawns with broccoli, snow peas carrot and pumpkin	26
Wagyu Beef Porterhouse (Available dinner time only)	
Prime Wagyu Beef Porterhouse steak, served on a stone plate with black pepper sauce	28
Kong po Chicken or Lamb	
Served with cashew nuts, onion, capsicum in a mix of chilli vinegar and soy sauces	22
Chicken fillet with mixed vegetables	
Served broccoli, snow peas carrot and pumpkin	20
Mapo Tofu	
Steamed housemade Egg tofu, spicy szechuan sauce, chicken mince and shiitake mushrooms	18
Vegetarian Tofu	
Fried housemade Egg tofu, king oyster mushrooms, snow peas and oyster sauce	18

Soup

Corn and chicken	5
Shredded duck	6
Hot and sour	6

Desserts

Monkey's treasure	
Ripened banana coated in batter and deep fried until crispy, dipped in toffee	9
The Emperor's pancake	
Crispy flaked pastry filled with sweet red beans, served with a homemade maple syrup	9
Add Icecream, please ask for today's variety	3



Soft drinks

Coke, Diet coke, Coke Zero, Ginger Beer, Lift 4.50

Capi Sparkling Water 250ml 4
750ml 7.50

Noah's fruit smoothies (not from concentrate) 5.50

Apple+Peach+Kiwi+Mango+Lime mix

Apple+Guava+Blackcurrant+Strawberry+Blueberry mix

Apple+Banana+Lychee+Mango mix

Beers & Ciders

Suntory Tap Beer (Japan, Premium Malts, 380ml glass) 10

Tsing Tao Beer (China) 10

James Squire 150 Lashes Pale Ale (Australia) 9

Tiger (Singapore) 9

Beer of the month 9

The Hills Apple Cider (Australia) 9

The Hills Pear Cider (Australia) 9

Spirits (Mixed your way)

Jim Beam, Bundaburg, Smirnoff, Southern Comfort 9

Johnnie Walker (Red), Gordons, Disaronno 9

Jack Daniels, Absolut vodka, Barcardi, Canadian Club 10

Bombay Sapphire, Hendricks 11

Wines

Pairing wine and the many flavours brought to your senses by our Taiwanese dishes can be quite a challenge. However, we are confident our thoroughly selected wines can accompany your meal beautifully, making your experience even greater.

Sparkling

NV Blanc de blanc André Delorme Burgundy - France 10 50

White

2016 Chardonnay Maxwell Adelaide Hills - SA 10 50

2016 Sauvignon Blanc Babich Martinborough - NZ 10 50

2016 Riesling Blend Tirra Lirra Great Southern - WA 11 55

2016 Pinot Gris Maude Central Otago - NZ 12 60

2014 Petit Chablis Domaine Laroche Burgundy - France 65

Rosé

2017 Rosé Maxwell Little demon Yarra Valley - VIC 10 50

Red

2015 Pinot Noir Underground Mornington Peninsula - VIC 9 45

2015 Grenache Maxwell Four Roads McLaren Vale - SA 10 50

2014 Cabernet Sauvignon Paul Conti Margaret River - WA 11 55

2015 Shiraz blend Turkey flats Barossa Valley - SA 60