

# DIM SUM & APPETIZERS

## 点心和开胃菜 | ĐIỂM SẨM & MÓN KHAI VỊ

	non member	bronze member	silver & above
<b>ROASTED DUCK PANCAKES 3pc</b> 烤鸭饼   Vịt quay bánh kếp mandarin pancakes, cucumber, spring onion, hoisin sauce	\$15	\$13	\$12
<b>SPRING ROLLS 3pc</b> 春卷   Chả giò vegetable, sweet chili sauce (df, v)	\$10	\$9	\$8
<b>SATAY CHICKEN 3pc</b> 沙爹鸡串   Gà Nướng Sốt Satay grilled chicken skewers with spicy peanut satay sauce	\$13	\$11	\$10
<b>FRIED PRAWN WONTON 5pc</b> 大虾陷馄饨   Hoàn thánh tôm szechuan hot chili sauce (df)	\$10	\$9	\$8
<b>SALT &amp; PEPPER CALAMARI</b> 椒盐鱿鱼   Mực chiên muối tiêu garlic, chili, spring onion, yuzu mayonnaise	\$13	\$11	\$10
<b>DEEP FRIED SILKEN TOFU</b> 油炸豆腐丝   Đậu hũ non chiên giòn seaweed, fresh chili & garlic (df, v)	\$10	\$9	\$8
<b>SIEW MAI 3pc</b> 烧麦   Xiu mai chicken dumplings (df)	\$9	\$8	\$7
<b>HAR KAU 4pc</b> 虾饺   Há cảo prawn dumplings (df)	\$10	\$9	\$8
<b>XIAO LONG BAO 4pc</b> 小笼包   Tiểu long bao shanghai pork dumplings	\$11	\$10	\$9
<b>CHAR SIU BAO 3pc</b> 叉烧包   Bánh bao xá xíu bbq pork buns	\$9	\$8	\$7
<b>PRAWN CRACKERS</b> 虾片   Bánh Phồng Tôm prawn crackers with satay sauce	\$6	\$4	\$3

# BBQ ROASTED

## 烧烤 | NƯỚNG BBQ

	non member	bronze member	silver & above
<b>ROAST DUCK (df)</b> 烤鸭   Vịt quay	\$19	\$17	\$16
<b>CHAR SIU PORK (df)</b> 叉烧肉   Thịt lợn xá xíu	\$16	\$14	\$13
<b>CRISPY PORK BELLY (df)</b> 脆皮烧腩肉   Ba chỉ chiên giòn	\$19	\$17	\$16
<b>ADD</b> - soup, steamed rice, bok choy, plum sauce (df, v)	\$5	\$4	\$3

# RICE & CONGEE

## 米饭和粥 | CƠM & CHÁO

	non member	bronze member	silver & above
<b>HAINAN CHICKEN RICE</b> 海南鸡饭   Cơm gà Hải Nam poached chicken, asian vegetables, chicken broth, fragrant steamed rice, ginger, dark soy, chili sauce (df)	\$21	\$19	\$18
<b>NASI GORENG</b> 印尼炒饭   Cơm chiên nasi goreng fried rice, sambal belacan, chicken satay, fried egg, prawn crackers	\$21	\$19	\$18
<b>YANG ZHOU FRIED RICE</b> 扬州炒饭   Cơm chiên Dương Châu prawns, BBQ pork, egg, vegetables (df, vo)	\$18	\$16	\$15
<b>STEAMED RICE</b> 白米饭   Cơm trắng jasmine rice (df, gf, v)	\$3	\$3	\$3
<b>CONGEE</b> 粥   Cháo with fish and sweet corn with chicken and mushroom (df) plain congee <i>add</i> chicken <i>-or-</i> fish all congee served with crisp doughnuts, pickles, peanuts, chili	\$14 \$16 \$12 \$5	\$12 \$14 \$10 \$4	\$11 \$13 \$9 \$3

# SOUP & SOUP NOODLES

## 汤和汤面 | SÚP & MÌ NƯỚC

	non member	bronze member	silver & above
<b>DUCK NOODLE SOUP</b> 烤鸭汤面   Mì vịt quay egg noodles, roast duck, bok choy, bean sprouts, spring onion (df)	\$18	\$16	\$15
<b>TOM YUM TALAY</b> 海鲜冬阴功汤   Tom yum hải sản 'chiang mai' style spicy lemongrass seafood soup, rice vermicelli noodles	\$16	\$14	\$13
<b>PORK NOODLE SOUP</b> 叉烧汤面   Mì xá xíu egg noodles, char siu pork, bok choy, bean sprouts, rich broth (df)	\$16	\$14	\$13
<b>PHO NOODLES</b> 越南米粉   Phở sliced beef, bean sprouts, thai basil, chili, beef broth, rice noodles (df)	\$14	\$12	\$11
<b>WONTON NOODLE 3pc</b> 云吞面   Mì hoành thánh prawn wonton, bok choy, rich broth, egg noodles (df)	\$16	\$14	\$13
<b>NYONYA CURRY LAKSA</b> 娘惹咖喱叻沙   Bún cà ri lạc xá nyonya rice vermicelli noodle, puffed tofu, boiled egg, beanshoots, rich spicy coconut broth, steamed chicken (df)	\$18	\$16	\$15

# FROM THE WOK

## 炒菜 | NẤU BẰNG CHẢO

	non member	bronze member	silver & above
<b>CHAR KWAY TEOW</b> 炒粿条   Hủ tiếu xào rice noodles, prawns, fish cake, lap cheong sausage	\$20	\$18	\$17
<b>HOKKIEN NOODLES</b> 福建炒面   Mì Phúc Kiến egg noodles, chicken, prawns, calamari, fish cake, tofu, bean sprouts (df, vo)	\$20	\$18	\$17
<b>SINGAPORE NOODLE</b> 星洲炒面   Mì Singapore rice vermicelli, BBQ pork, shrimp, egg, bean sprouts (df, vo)	\$20	\$18	\$17
<b>CRISPY EGG NOODLES</b> 脆皮炒面   Mì Chiên Giòn fried egg noodles, prawns, squid, beef, Asian greens, oyster sauce, soy sauce	\$22	\$20	\$19
<b>'WOK HEI' HOR FUN</b> 炒河粉   Mì dẹt 'wok hei' rice noodles, beef, ginger, garlic, bean sprouts, black soy (df, vo)	\$18	\$16	\$15
<b>PHAD THAI</b> 泰式炒河粉   Hủ tiếu Thái xào rice noodles, prawns, chicken, tamarind, chili, peanut (df)	\$21	\$19	\$18
<b>CRISPY CHILI BEEF</b> 麻辣脆皮牛肉   Bò giòn cay vegetables, oyster sauce, soy sauce. sweet chili, steamed rice (df)	\$20	\$18	\$17
<b>KUNG PAO CHICKEN</b> 宫保鸡丁   Gà kung pao chili, peanuts, capsicum, coriander, diced chicken, black vinegar (df)	\$20	\$18	\$17
<b>GREEN BEANS</b> 四季豆   Đậu cô ve xào minced pork, chili, garlic, ginger (df, vo)	\$12	\$10	\$9
<b>STIR FRY ASIAN GREENS</b> 爆炒时蔬   Rau Cải Xào bok choy, green beans, Chinese broccoli, ginger, garlic, mushroom sauce (gf, v)	\$12	\$10	\$9

# DESSERT

## 甜点 | TRÁNG MIỆNG

	non member	bronze member	silver & above
<b>MANGO PUDDING</b> 芒果布丁   Pudding xoài coconut milk, sago (v)	\$8	\$7	\$6
<b>COCONUT ICE CREAM</b> 香椰冰淇淋   Kem dừa palm sugar, pandan (v, gf)	\$8	\$7	\$6

**GF** = Gluten Free **DF** = Dairy free **V** = Vegetarian **VO** = Vegetarian optional • Menu subject to change • AMEX, Diners & Union Pay cards attract a 2% surcharge • No separate accounts

**Food discounts** are listed on the menu. Silver & above pricing applies to Silver, Gold, Platinum, Black and Ultra-Black tiers

Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination

## TEA

<b>SIGNATURE MILK TEA</b>	
Classic Milk Tea with Jelly	<b>\$7</b>
Thai Milk Tea	<b>\$7</b>
Add Jelly	<b>\$0.5</b>
<b>ICED TEA (df)</b>	
Fresh Lemon Iced Black Tea	<b>\$6</b>
<b>T BAR TEA 500ml TEAPOT</b>	
Jasmine Green Tea 'Jasmine Chung Hao'	<b>\$5</b>
Oolong Tea 'Shui Xian Finest Oolong'	<b>\$5</b>
White Tea 'Pai Mu Tan'	<b>\$5</b>
English Breakfast Organic-T	<b>\$5</b>
Ginger & Lemongrass Tea	<b>\$5</b>

## NON-ALCOHOLIC BEVERAGES

Coconut Water	<b>\$7.5</b>
Grass Jelly Drink	<b>\$7</b>
'Wang Lao Kat' Herbal Tea	<b>\$7</b>
Coca Cola/Coke No Sugar/Sprite/Lift - 330ml Bottle	<b>\$5</b>
Glass of Juice - Orange/Pineapple/Apple	<b>\$4</b>
Mt. Franklin Sparkling Water 330ml	<b>\$5</b>
Mt. Franklin Spring Water 400ml	<b>\$5</b>
Glass of Soft Drink - Coca Cola/Diet Coke/Lift/Sprite/Soda	<b>\$3.5</b>
Lemon, Lime & Bitters	<b>\$4.5</b>

## BEER

Great Northern Super Crisp (425ml)	<b>\$8.5</b>
Pirate Life Pale Ale (425ml)	<b>\$9.5</b>
Asahi (400ml)	<b>\$12</b>
Hahn Super Dry (bot)	<b>\$9.5</b>
Corona (bot)	<b>\$10</b>
Tsingtao (bot)	<b>\$10</b>
Hills Apple Cider (bot)	<b>\$9.5</b>

## WINE BY GLASS

Growers Gate Moscato, SA	<b>\$8.5</b>
Growers Gate NV Brut Cuvee, SA	<b>\$8.5</b>
Growers Gate Sauvignon Blanc, SA	<b>\$8.5</b>
Growers Gate Shiraz, SA	<b>\$8.5</b>
Riot Wine Co. Pinot G, Brompton	<b>\$8.5</b>
Wirra Wirra Church Block Cab Shiraz Merlot, McLaren Vale	<b>\$11</b>
Riot Wine Co. Rose Grenache (250ml Can), Brompton	<b>\$12</b>
Pepperjack Shiraz, Barossa Valley	<b>\$12</b>

## COCKTAILS

Whisky Highball Toki Whisky, Yuzu, Soda	<b>\$16</b>
Citrus Highball Haku Vodka, Lemon, Simple Syrup, Soda	<b>\$16</b>
Midori Highball Midori, Triple Sec, Pineapple, Lemonade	<b>\$16</b>