

YUM CHA SUNDAY

\$59PP

ENTRÉE

Add oysters, rice wine vinaigrette (A) \$8ea

Ora King Salmon, calamansi, sesame, fennel (I)
Cucumber & snowpea salad, enoki & sesame dressing
Aromatic cold cut chicken, smoked chilli oil, cashew,
garlic & aged black vinegar

YUM CHA

*Chefs recommendation

SELECT 2

XO seafood
Prawn hargow* (I)
Duck & mushroom dumpling*
Sichuan chicken siu mai*
Pork & prawn siu mai (I)
Scallop & prawn siu mai (M)
Pork & prawn truffle dumpling* (I)
Prawn & garlic chive dumpling* (I)
Mixed vegetable & mushroom dumpling

SELECT 2

Pork ‘Xiao Long Bao’ | Soup dumpling*
Red Lantern Wagyu ‘Xiao Long Bao’ | Soup dumpling*
Sesame prawn toast (I)
Prawn & chive spring roll (I)
Seasonal vegetable spring roll
Duck & vermicelli spring roll*
Crispy Wagyu beef dumplings, black vinegar & ginger
Crispy pork & prawn wonton* (I)

SELECT 2

Pork & prawn dumpling, spicy Sichuan, peanut & sesame (I)
BBQ char siu puff*
Cumin spiced lamb ribs, chilli, sesame & lime*
Steamed BBQ pork bun, chilli jam
Salt & pepper, fresh chilli & coriander*
Squid (I) | Chicken wings | Urban Valley mushroom
Spicy chicken feet
Black bean braised tripe

DESSERT

Hong Kong egg tart (1) \$10
Local baby pineapple, vanilla gelato, lime sago
& tropical ice \$20
Ma lai go | Steamed sponge cake (1) \$10

ADD ON À LA CARTE

BBQ

Peking duck pancakes, cucumber, leek & hoisin \$66 / \$124
“Imperial Style” Peking duck pancakes & duck san choy bao 5ea \$68

BBQ PLATTER

For two \$62/ For four \$120

Cantonese 5 spice roast duck, plum sauce
Sichuan style char siu pork, pickled daikon & smoked hot honey
Crispy skin chicken, ginger, shallot

LARGE PLATES

Sweet n sour chicken, capsicum & pineapple \$46
Shanghai braised pork belly, spring onion, coriander & chilli \$48
Beijing shredded beef, onion, capsicum & sesame \$46
Stir-fried Wagyu, king brown mushrooms & black pepper sauce \$54
200g Grilled Stockyard Black Angus striploin \$76
250g Grilled Australian MB9+ Wagyu over the coals \$154
500g Grilled Australian MB9+ Wagyu over the coals \$298

Steamed QLD Coral Trout with white soy, ginger & shallot (A) \$52
Singapore chilli, New Zealand Ora King Salmon,
fresh lime & coriander (I) \$50
Seafood chow mein, scallop, prawn, squid & supreme stock (M) \$46

Stir-fried green beans & pork, fermented chilli & crispy shallot \$36
“Kung pao cauliflower” king brown mushrooms & garlic chives \$36
“Stanley special fried rice” prawn, Cantonese pork & baby corn (I) \$32
Vegetarian fried rice, Byron Bay shiitakes, salted radish & peas \$30
Steamed Asian greens & oyster sauce \$26
Stir-fried water spinach, yellow soy beans, chilli & garlic \$26

FROM THE TANK

Live Southern Rock Lobster (A) \$MP
Live FNQ Mud Crab (A) \$MP
Live QLD Coral Trout (A) \$MP

SELECT YOUR STYLE

STEAMED
White soy, ginger & shallot

WOK-TOSSED
Garlic butter | Singapore chilli | Black pepper sauce
Typhoon shelter style | XO sauce

Add crispy egg noodles \$10

ADD CONDIMENT SELECTION \$10

Aromatic soy | pickled green chilli salsa
Chiu Chow crispy chilli oil

0% Eftpos, 0.7% Debit Card, 1.2% Credit Card, AMEX
& JCB, 1.8% Unionpay Credit, 0.8% Unionpay Debit,
1.6% Diners Surcharge Applies.

10% Sunday Surcharge & 15% Public Holidays Surcharge Applies.

(A) - seafood is from Australia, (I) - seafood is imported,
(M) - seafood is of mixed origin