TO START

Masterstock Braised Tofu	9
Tomato Melon Salad	11
Duck Pancakes (5pcs)	16

SMOKED

By weight -	
Triple Cooked Pork Belly (100g)	13
Ox Cheek (100g)	15
Xian Lamb Breast (100g)	13
By portion -	
Iberico Pork Ribs (300g)	27
Beef Short Ribs w/ Sichuan Peppercorn Sauce (300g)	36
Cauliflower w/ Smoked Corn Sauce (VG)	15

SIDES

Beef Dripping Scallion Oil Rice	4
Lap cheong Smoked Mac & Cheese	12
Grilled Typhoon Shelter Green Beans	8

DESSERT

Mango Coconut Pudding	6.5

Please do ask about allergens and inform us of dietary requirements.
A 12.5% discretionary service charge will be added to your bill.

COCKTAIL SODA CAN

Gin, Lemon, Koji	7.75
Vodka, Rasberry, Yuzu	7.75
Tequila, Pineapple, Lime	7.75

BEER

Crate Lager / Pale Ale	4 / 7.5

WINE

Sparkling

Tissot-Maire Blanc de Noirs, Crémant du Jura Brut NV	9 / 45

White

Verdicchio dei Castelli di Jesi, Villa Bizzarri, Marche 2024	7 / 35
Beaujolais Blanc Roche Noire, Domaine Lathuiliere Gravallon 2024	9 / 45

Rosé

Domaine Morin-Langaran Rosé, IGP Cotes de Thau 2024	7 / 35

Orange

Naranjo Torontel, Loncomilla, Maturana Wines, Maule 2024	9 / 45

Red

Salterio Mencia DO Bierzo Adegas Galegas, Castilla y Leon 2024	7 / 35
Licanten Malbec Idahue Estate La Ronciere, Curicó 2022	9 / 45

NO / LOW

Still / Sparkling Water (1L)	7.5
Lucky Saint Lager	6.5
Karma Lemonade	4.5
Karma Cola / Sugar Free Cola	4.5
San Pallegrino Blood Orange	4.5
Mango Mama	4.5

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