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THE ULTIMATE  
GUIDE FOR  
A GREAT TIME!

## SNACK

<b>EDAMAME (V, VG)</b> .....	\$7
<i>Sweet Soy Dressing, Nori</i>	
<b>PORK BAO</b> .....	\$8
<i>Braised Pork Belly Katsu, House XO Mayo, Onion Pickle, Coriander</i>	
<b>MUSHROOM BAO (V)</b> .....	\$8
<i>Tempura King Brown Mushroom, Aioli Mayo, Cucumber Pickle, Coriander</i>	
<b>CHICKEN BAO (HALAL)</b> .....	\$8
<i>Crispy Chicken, Spicy Mayo, Cucumber Pickle, Coriander</i>	
<b>HANDMADE CHEESEBURGER SPRING ROLL (1 PCS)</b> .....	\$7
<i>Cheeseburger Filling, Ketchup</i>	
<b>HANDMADE VEGETARIAN SPRING ROLL (1 PCS) (V, VG)</b> .....	\$5
<i>Vegetarian Filling, Ketchup</i>	
<b>SPICY HONEY CHICKEN WINGS (12 PCS) (HALAL) 🍴</b> .....	\$16
<i>Spicy Honey Sauce, Sesame Seed, Shallot</i>	
<b>SOY CHICKEN WINGS (12 PCS) (HALAL)</b> .....	\$16
<i>Black Pepper Soy Sauce, Sesame Seed, Shallot</i>	

## STARTER

<b>STEAMED SCALLOP (1 PCS) 🍴</b> .....	\$6
<i>Housemade XO Sauce, Vermicelli Noodle, Chilli, Shallot</i>	
<b>WAGYU SKEWER (1 PCS)</b> .....	\$11
<i>Wagyu Intercostal, Chilli Soy Glaze, Crushed Peanuts, Fresh Shallot</i>	
<b>BANG BANG CHICKEN</b> .....	\$12
<i>Hainanese Chicken, Lettuce, Sesame &amp; Vinegar Dressing, In-house Made Laoganma (Peanuts) (Cold Dish)</i>	

Please let us know if you have any allergies before you order. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. All credit cards incur a 1.05% surcharge. Groups of 10 or more will incur a 10% service charge (Monday - Saturday). Please note, a surcharge of 15% will apply on Sundays and public holidays.

## STARTER

- CORN RIBS (V)** ..... \$16  
*Housemade Doubanjiang Butter, Parmesan, Chilli Mayo*
- CRISPY MISO EGGPLANT (V, VG, GF)** ..... \$16  
*Special Miso Dressing, Sesame Seed, GF Soy Glaze*
- SALT & PEPPER CALAMARI** ..... \$23  
*Kombu Seasoning, Chilli, Shallot, Aioli Mayo*
- HANDMADE PRAWN WONTONS (6 PCS)** ..... \$22  
*In-house Made Laoganma (Peanuts), Spicy Sichuan Dressing, Shallot*
- PRAWN TOAST** ..... \$22  
*Typhoon Shelter Crumbs, Plum Gel, Fresh Herb, Peanuts*
- BONE MARROW & SHOT OF JAMESON** ..... \$35  
*Pulled Wagyu Beef, Pangrattato, Garlic Bread*

## RAW

- OYSTER** ..... Each \$6  
*Red Wine Vinaigrette Dressing, Lemon*
- SALMON GRAVLAX** ..... \$24  
*Housemade Salmon Gravlax, Finger Lime, Dill, Citrus Dressing, Sour Cream*
- WAGYU TATAKI** ..... \$23  
*Ponzu Citrus Dressing, Shallot Salsa, Crispy Garlic, Fresh Mix Herb*

## SHARING PLATE

- WAGYU FLANK STEAK** ..... \$50  
*Wagyu Flank MB5+, Confit Garlic Puree, Yuzu Mustard, Soy Glaze*
- WAGYU FLANK CLAYPOT RICE** ..... \$98  
*Wagyu Flank MB5+, Truffle Soy Glaze, Crispy Garlic, Rice, Fried Egg*
- LAMB RACK (5 PCS)** ..... \$59  
*Housemade Marinade Lamb Cutlets, Fresh Mix Herb Salad*
- CHAR SIU** ..... \$36  
*Charsiu Pork, Mandarin Orange Honey Glaze, Apple Pickle, Sesame Seed*

## FROM THE WOK

- CRAB NOODLES** ..... \$36  
*Housemade XO Sauce, Pork Crumbs, Ramen Noodle, Fresh Shallot*
- WAGYU NOODLES** ..... \$32  
*Wagyu Beef, Rice Noodle, Smokey Glaze Sauce, Bean Sprout, Shallot*
- VEGETARIAN NOODLES (V, VG)** ..... \$22  
*Tofu, Rice Noodle, Vegetarian Glaze Sauce, Gailan, Bean Sprout, Shallot*
- NASI GORENG** ..... \$30  
*Ni Hao Spicy Fried Rice, Labchong, Prawn, Fried Egg*
- VEGETARIAN NASI GORENG (V)** ..... \$22  
*Ni Hao Style Fried Rice, Tofu, Gailan, Fried Egg*
- XO CLAMS (500G)** ..... \$32  
*Housemade XO Sauce, Fresh Shallot*
- MIXED MUSHROOM (V, VG)** ..... \$22  
*Mix Mushroom, Cabbage, Garlic Gravy Sauce, Crispy Kale*

## SIDE

- SHALLOT PANCAKE** (V, VG) ..... \$12  
*Garlic Sour Cream Dip (Sour Cream, Mayonnaise, Garlic Powder)*
- WAFFLE FRIES** (V, VG) ..... \$11  
*Special Ni Hao Bar Mayo*
- BROCCOLINI** (V, VG) ..... \$18  
*Sweet Sesame Dressing, Furikake Topping*
- CUCUMBER SALAD** (V, VG) ..... \$12  
*Crunchy Black Fungus, Cucumber, Numbing Soy Dressing, Sesame Seed*
- JASMINE RICE** (V, VG, GF) ..... \$5

## DESSERT

- PANDAN & COCONUT FRIED ICE CREAM** ..... \$19  
*Caramel Soy Sauce, White Chocolate Whipped Cream, Cherry*
- MANGO SAGO PUDDING** (V) ..... \$10  
*Mango Pudding, Coconut Sago, Edible Flower*
- JASMINE TIRAMISU** (V) ..... \$12  
*Jasmine Tea Tiramisu, Raspberry, Edible Flower*

V = VEGETARIAN

VG = VEGAN

GF = GLUTEN FREE

DF = DAIRY FREE

HALAL = HALAL

