

STARTERS

Pacific Oyster, Ginger & Lemongrass Granita,
Red Vinaigrette or Natural 6ea

18 Hour Baby Abalone, Glass Noodle, Caviar 14ea

Prawn Toast, Tobiko, Prawn Mayo 10ea

Barley Fed Beef Tartare, Sweet Soy,
Wonton Skin 10ea

Milk Buns, Mandarin Butter, Condensed Milk
(4 pcs) 12

ENTREES

Bluefin Tuna, 'Mala Dressing', Golden Peas 29

Grilled Broccolini, Miso Dressing,
Charred Spring Onion Chimichurri 23

Crispy Skin Spatchcock, Lemon Sauce,
5 Spice Salt 24

Grilled King Prawns , XO Butter,
Charred Bullhorn Peppers 23

Deep Fried Silken Tofu, Typhoon Shelter,
Black Garlic 18

Omni Meat Wonton, Sichuan Sesame Sauce
(4 pcs) 18

Chicken Wonton, Ginger Scallion Vinaigrette
(4 pcs) 18

MAINS

Otway Pork Cutlet, Honey & Soy,
Calamansi Kosho 46

Roasted Dry Aged Duck Crown,
Caramelised Orange, Superior Soy Half 48
Whole 90

550g Flinders & Co Rib Eye,
Spring Onion Relish, Bone Marrow 105

Fried Barramundi, Sambal, Thai Basil,
Vietnamese Mint 44

Lion's Mane Mushroom, Marinated Oyster
Mushrooms, Soy Mirin 40

SIDES

Steamed Gai Lan, Ginger Garlic,
Oyster Sauce 16

Cos Lettuce, Radicchio, Ginger & Yuzu
Dressing 16

Lap Cheong Fried Rice 23
Vegetarian Option available. +\$3 Fried Egg

Steamed Rice 5pp

DESSERTS

Vietnamese Coffee Flan, Cocoa Crumb 15

Ma Lai Gao, HK Milk Tea Anglaise, Boba 16

Mango Sago, Coconut Jelly, Pomelo 14

FEED ME*^

80 pp

Pacific Oyster, Ginger & Lemongrass Granita

Beef Tartare, Sweet Soy, Wonton Skin

Bluefin Tuna, 'Mala Dressing', Golden Peas

Chicken Wonton, Ginger Scallion Vinaigrette

Otway Pork Cutlet, Honey & Soy, Calamansi Kosho

Gai Lan, Ginger Garlic, Oyster Sauce

Cos Lettuce, Radicchio, Ginger & Yuzu Dressing

Ma Lai Gao, HK Milk Tea Anglaise

LUX ME^

115 pp

Prawn Toast, Tobiko & Prawn Mayo

18 hrs Baby Abalone, Glass Noodle, Caviar

Bluefin Tuna, 'Mala Dressing', Golden Peas

Crispy Skin Spatchcock, Lemon Sauce, 5 Spice Salt

Flinders & Co Rib Eye, Spring Onion Relish, Bone Marrow

Steamed Gai Lan, Ginger Garlic & Oyster Sauce

Vietnamese Coffee Flan, Cocoa Crumb



Tuesdays: Roll a six to dine for free

15% surcharge on public holidays. Credit card surcharges apply.

No split bills. Cakeage fee of \$5 per guest (unless on a banquet menu).

Please advise staff if you have any dietary requirements.

While we take great care, we cannot guarantee dishes are entirely free of allergens.

* Vegetarian/Vegan options available

^ Items may change without notice

After dinner drinks at the bar above on level



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