

We are showcasing dishes from our favourite regions with an emphasis on the spicy, piquant & earthy tones of Sichuan & Xi'anese food. We use only the best NZ produce & source our proteins from ethical suppliers with a focus on sustainability.



SNACKS / STARTERS	<input type="checkbox"/>	No.	Chinese pickled vegetables, wonton skins, chilli salt (v) 8.5
	<input type="checkbox"/>	No.	Aromatic sliced pork belly, shredded cucumber, garlic chilli sauce 18.5
	<input type="checkbox"/>	No.	Scallop wonton Sichuan oil, ginger, red vinegar 4 pce 31.0
	<input type="checkbox"/>	No.	Prawn & sesame toast, garlic butter, sriracha mayo ** Dinead \$2 donation incl 24.5
	<input type="checkbox"/>	No.	Xi'an style lamb ribs, cumin chilli sesame rub, coriander 28.0
	<input type="checkbox"/>	No.	Lettuce cups, roast duck, Chinese sausage, crispy duck skin, fresh chilli 25.0
	<input type="checkbox"/>	No.	Lettuce cups, pressed tofu, pickled mustard greens, crispy noodles (v) 23.0
	<input type="checkbox"/>	No.	Shiitake, spinach & water chestnut dumplings, spicy sauce (v) 6 pce 19.0
RICE & NOODLES	<input type="checkbox"/>	No.	<i>Biang Biang</i> pulled noodles, coriander, Chinese chives, wong bok, chilli oil (v) 22.0
	<input type="checkbox"/>	No.	Cumin beef <i>Biang Biang</i> pulled noodles, red onion, coriander, chilli oil 29.0
	<input type="checkbox"/>	No.	Egg fried rice, shiitake, preserved radish, garlic shoots, fried shallots, sesame (v) 22.0
	<input type="checkbox"/>	No.	KK's special fried rice, tiger prawn tails, fried egg, XO sauce 29.0
MEAT & SEAFOOD	<input type="checkbox"/>	No.	Stir fried duck breast, spring onion, oyster sauce, black vinegar 39.0
	<input type="checkbox"/>	No.	Wok seared eye fillet, doubanjiang, celery, Sichuan pepper, dried chillies 43.0
	<input type="checkbox"/>	No.	Fried organic chicken thigh, sweet soy black vinegar sauce 28.0
	<input type="checkbox"/>	No.	Steamed skin-on side of snapper, spring onions, ginger, soy, sesame, chilli P.O.A
	<input type="checkbox"/>	No.	Grilled Australian tiger prawns, lemongrass XO sauce, pea shoot tendrils (5 pce) 41.0
	<input type="checkbox"/>	No.	Snapper fillets poached in a sea of fire, beans sprouts, bok choy, dried chillies 39.0
VEGETABLES & TOFU	<input type="checkbox"/>	No.	Twice cooked hot & sour tofu, onion, pickled chilli, coriander (v) 21.0
	<input type="checkbox"/>	No.	Dry fried green beans, dried chillies, mushroom XO sauce (v) 20.0
	<input type="checkbox"/>	No.	Steamed eggplant, ginger, soy, black vinegar (v) 19.0
	<input type="checkbox"/>	No.	Daily Asian greens – waiter to advise (v) 16.0
	<input type="checkbox"/>	No.	Cold shredded potato, fresh garlic, black vinegar, soy, Sichuan chilli oil (v) 9.0
	<input type="checkbox"/>	No.	Tofu noodle salad, pressed tofu, carrot, cucumber, sesame dressing (v) 15.0
SWEETS	<input type="checkbox"/>	No.	Fried bread & taro roll, sesame seeds, condensed milk dip 4.5
	<input type="checkbox"/>	No.	Hong Kong style egg tart 6.0
	<input type="checkbox"/>	No.	Purple kumara 'tiramisu', Chantilly cream, coconut crumbs (GF) 12.0
	<input type="checkbox"/>	No.	Verrine of crème caramel, sago pudding, mango mousse, mango sorbet (GF) 18.0

If you have any allergies please inform your waiter.