



## TEAHOUSE

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.

## C O L D   D I S H

Sydney Rock Oyster Served, Spicy Coriander Dressing, Ikura, Green Oil, Sea Asparagus	25
Spanner Crab Maeng Kum Crispy Green Rice, Caramelised Fish Sauce, Chilli, Betel Leaves, Peanut, Coconut Flakes, Lime, Dried Shrimp, Oscietra Caviar	25
Kingfish Sashimi, Sour Fish Sauce, Tobiko, Cherry Tomato, Fairy Floss Asian Herbs	27
Scallop XO: Macerated Cucumber Chinese Style, Homemade Premium XO	22

## H O T

Sichuan Steamed Prawn Wonton Salmon Caviar, Soy, Sesame, Szechuan Pepper & Chilli Oil	23
Xiao Long Bao: Chinkiang Vinegar Pearl	22
Chicken Siu Mai: Morel Mushroom, Goji Berry	24
Crispy Truffle & Lobster Spring Roll	16
Vegetarian Spring Roll, Sweet Sour Sauce	14
Taste of Earth: Grilled King Mushroom, Truffle Chilli Oil, Mushroom Purée, Pickled Pearl Onion, Crispy Parsnip, Nori & Kale, Morel Mushroom	26
Chicken Satay Turmeric Chicken, Crispy Chicken Skin, Peanut Sauce, Pickled Cucumber Onion Chilli	28
Steamed Matou: Slow Cooked Pork Belly, Mantou, Cashew Nut Sauce, Pickles	26
Steamed Vegetarian Dumplings, Soy, Vinegar	15

## DESSERT

Jade – Pistachio Mousse, Yuzu Crème & Strawberry Gel, Strawberry Crisp	22
“White Rabbit” Candy White Chocolate Mousse, Cassis Crémeux, Blueberry Compote, GF Sablé	26
Mochi Ice Cream: Strawberry / Matcha / Vanilla	18
Egg Tart	7