

NI HAO BAR

STARTER

EDAMAME (V,VG)\$7
Sweet Soy Dressing, Nori

DUCK PANCAKE (1 PC) \$6
Sous Vide Duck, Hoisin Sauce, Cucumber, Pickled Apple,
Chinese Pancake

◆ NI HAO BAO \$8
Choice of: Pork Katsu / Tempura Mushroom (v), Spicy
Crispy Chicken (Halal)

◆ NI HAO SPRING ROLL (1 PC)
Cheeseburger Filling, Ketchup (Halal). \$7
Vegetarian Filling, Ketchup (V). \$5

WAGYU SKEWER (1 PC, HALAL) 🍴 \$11
Wagyu Intercostal, Chilli Soy Glaze, Crushed Peanuts,
Fresh Shallot

BANG BANG CHICKEN (HALAL) 🍴 \$13
Hainanese Chicken, Lettuce, Sesame & Vinegar
Dressing, In-house Made Laoganma (Peanuts)(Cold Dish)

CHICKEN WINGS (HALAL). \$16
Spicy Honey Sauce / Black Pepper Soy Sauce
Sesame Seed, Shallot

CRISPY MISO EGGPLANT (V,VG,GF)\$16
Special Miso Dressing, Sesame Seed, GF Soy Glaze

◆ CORN RIBS (V) 🍴\$17
Housemade Doubanjiang Butter, Parmesan, Chilli Mayo

SALT & PEPPER CALAMARI 🍴 \$23
Calamari, Crispy Chilli, Chive, Chilli Mayo, Lemon

PRAWN TOAST 🍴 \$23
Typhoon Shelter Crumbs, Plum Gel, Fresh Herb, Peanuts

HANDMADE PRAWN WONTONS (6PCS) 🍴 \$24
In-house Made Laoganma (Peanuts), Spicy Sichuan
Dressing, Shallot

RAW

OYSTER (1 PC)\$6
Red Wine Vinaigrette Dressing, Lemon

◆ TUNA TARTARE \$24
Cucumber, Mint, Yuzu Dressing, Chilli, Sour Cream Mix,
Sesame Chips

WAGYU TATAKI \$25
Ponzu Citrus Dressing, Shallot Salsa, Crispy Garlic, Fresh
Mix Herb

SIDES

CHERRY TOMATO SALAD (V, VG). \$12
Marinated Cherry Tomato, Plum Dressing
Mixed Herbs

CUCUMBER SALAD (V, VG)\$12
Sichuan Dressing, Garlic, Sesame Seeds, Shallot

SHOESTRING FRIES (VG) \$12
House Mayo, Seaweed, Parmesan

SHARING

◆ WAGYU FLANK STEAK \$52
Wagyu Flank MB5+, Confit Garlic Puree, Yuzu Mustard,
Soy Glaze
ADD ON :
+\$6 Truffle Soy Glaze, Crispy Garlic, Rice, Fried Egg

SOFT SHELL CRAB\$38
Yellow Curry Sauce, Onion, Shallot, Chili, Egg, Fried
Mantao
ADD ON :
+\$4 Extra Mantou (Fried Buns)

FROM THE WOK

◆ XO CRAB NOODLES 🍴 \$34
Housemade XO Sauce, Pork Crumbs, Ramen Noodle,
Fresh Shallot

PROSPERITY NOODLES \$30
Prawn, Stir Fry Cut Noodles, Smoke soy glaze , Shitake
mushrooms, Onion, Garlic Shoots, Shallot , Sesame.

PINEAPPLE CHICKEN FRIED RICE \$28
Pineapple, Egg, Chicken

LAP CHEONG FRIED RICE \$28
Chinese Sausage, Egg, Shallot

BROCCOLINI (V, VG)\$18
Sweet Sesame Dressing, Furikake Topping

CAULI-BLOSSOM (V, VG) \$18
Mushroom Sauce, Black Fungus Mushroom, Ginger,
Garlic

PIPI WITH CHILLI JAM 🍴\$32
Sweet Chili Jam Sauce, Onion, Thai Basil

HONEY SOY CHICKEN (HALAL). \$30
Garlic Honey Soy Chicken, Mushroom, Onion, Coriander

DESSERT

◆ JASMINE TIRAMISU (V)\$14
Jasmine Tea Tiramisu, Raspberry, Edible Flower

◆ PANDAN & COCONUT FRIED ICE CREAM \$19
Caramel Sauce, White Chocolate Whipped Cream,
Cherry

MANDARIN CREAM BRÛLÉE \$12
Freeze Dried Mandarin, Orange Sauce

MANGO GELATO\$12
Seasonal Mango Gelato with Raspberry Crumble

你好吧

◆ = RECOMMEND | 🍴 = SPICY | 🍴 = CONTAINS PEANUTS | V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | DF = DAIRY FREE | HALAL = HALAL

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.

你

好

吧

TEMPLE STREET

\$50PP

MIN 2 PPL

NI HAO BAO
Katsu Pork / Tempura Mushroom /
Crispy Chicken Bao

PRAWN WONTONS
In-house Made Laoganma (Peanuts),
Spicy Sichuan Dressing, Shallot

CHICKEN WINGS
Sesame Seed, Shallot
Choice of: Spicy Honey Sauce/ Black
Pepper Soy Sauce

PINEAPPLE FRIED RICE
Pineapple, Egg, Chicken

BROCCOLINI
Sweet Sesame Dressing, Furikake
Topping

MANGO SORBET
Seasonal Mangos with Raspberry Crumb

WOK THIS WAY

\$60PP

MIN 2 PPL

BANG BANG CHICKEN
Hainanese Chicken, Lettuce, Sesame &
Vinegar Dressing, House Made
Laoganma (Peanuts)

DUCK PANCAKE
Sous Vide Duck, Hoisin Sauce,
Cucumber, Pickled Apple, Chinese
Pancake

PRAWN TOAST
Typhoon Shelter Crumbs, Plum Gel, Fresh
Herb, Peanuts

HONEY SOY CHICKEN
Garlic Honey Soy, Mushroom, Onion,
Coriander

JASMINE STEAM RICE

BROCCOLINI
Sweet Sesame Dressing, Furikake
Topping

MANGO SORBET
Seasonal Mangos with Raspberry Crumb

HOUSE OF FORTUNE

\$70PP

MIN 2 PPL

OYSTER
Nam Jim Green Chilli Sauce, Lemon

TUNA TARTARE
Cucumber, Mint, Yuzu Dressing, Chilli,
Sour Cream Mix, Sesame Chips

CRISPY MISO EGGPLANT
Special Miso Dressing, Sesame Seed,
GF Soy Glaze

WAGYU SKEWER
Wagyu Intercostal, Chilli Soy Glaze,
Crushed Peanuts, Fresh Shallot

BROCCOLINI
Sweet Sesame Dressing, Furikake
Topping

SOFT SHELL CRAB
Yellow Curry Sauce, Onion, Shallot,
Chilli, Egg

JASMINE STEAM RICE

MANGO SORBET
Seasonal Mangos with Raspberry Crumb

All card payments incur a 1.4% surcharge. A 10% surcharge applies on public holidays & 10% on Sundays.
A service charge is added to the final bill (10%)* for all parties of 10 people or more.
* Please note this does not apply on Public Holidays or Sundays