

## DUMPLING/BOILED (6PCS) 水饺



NORTH CHINA STYLE: THIN SKIN, JUICY FILLING, EXPLOSIVE FLAVOUR

### D1. CLASSIC PORK DUMPLING 猪肉饺 12.9

FRESH MINCED PORK BELLY, WOMBOK, SPRING ONION, GINGER – CLASSIC & DELICIOUS

### D2. CHICKEN & SHIITAKE MUSHROOM DUMPLING 鸡肉饺 13.9

ORGANIC CHICKEN BREAST FILLET, CHOY SUM, SHIITAKE MUSHROOM, SPRING ONION, GINGER

### D3. WAGYU BEEF & ZUCCHINI DUMPLING 和牛饺 13.9

PREMIUM WAGYU BEEF MINCE, ZUCCHINI, CARAMELISED ONION, GINGER

### D4. LAMB & CARROT DUMPLING 羊肉饺 13.9

GRASS-FED LAMB MINCE, CARAMELISED BABY CARROT, FRIED ONION, CUMIN, GINGER

### D5. PORK & PRAWN DUMPLING 猪虾饺 14.9

FRESH MINCED PORK BELLY, WOMBOK, SPRING ONION, GINGER, WHOLE BABY TIGER PRAWN

### D6. CHICKEN & PRAWN DUMPLING 鸡虾饺 14.9

ORGANIC CHICKEN BREAST FILLET, CHOY SUM, SPRING ONION, GINGER, WHOLE BABY TIGER PRAWN

### D7. FISH BARRAMUNDI DUMPLING 盲曹鱼饺 14.9

HANDCUT FRESH BARRAMUNDI FILLET CHUNKS, SPRING ONION, GINGER, EGGPLANT OIL

#### MORE OPTIONS FOR BOILED DUMPLINGS:

- CHILLI DUMPLING [N] ㇏ + 2 HOUSE CARAMELISED CHILLI BROTH, CORIANDER, CRUSHED NUTS
- DUMPLING NOODLE SOUP + 10 ASIAN GREENS, MUSHROOM, RAMEN, VEG BROTH
- DUMPLING IN MISO SOUP + 8 ASIAN GREENS, MUSHROOM, RAMEN, VEG BROTH

## POTSTICKER/GRILLED DUMPLING (5PCS) 锅贴



NORTH CHINA STYLE: OPEN WRAP, CRISPY SKIN, TENDER FILLING

### D11. CLASSIC PORK POTSTICKER 猪肉锅贴 12.9

MINCED PORK BELLY, WOMBOK, SPRING ONION, GINGER – ALL TIME CLASSIC

### D12. CHICKEN & SHIITAKE MUSHROOM POTSTICKER 鸡肉锅贴 13.9

ORGANIC CHICKEN BREAST FILLET, CHOY SUM, SHIITAKE MUSHROOM, SPRING ONION, GINGER

### D13. WAGYU BEEF & ZUCCHINI POTSTICKER 和牛锅贴 13.9

PREMIUM WAGYU BEEF MINCE, SHREDDED ZUCCHINI, CARAMELISED ONION, GINGER

### D14. LAMB & CARROT POTSTICKER 羊肉锅贴 13.9

GRASS-FED LAMB MINCE, CARAMELISED BABY CARROT, FRIED ONION, CUMIN, GINGER

### D15. PORK & PRAWN POTSTICKER 猪虾锅贴 14.9

FRESH MINCED PORK BELLY & WOMBOK, SPRING ONION, GINGER, WHOLE BABY TIGER PRAWN

### D16. CHICKEN & PRAWN POTSTICKER 鸡虾锅贴 14.9

ORGANIC CHICKEN BREAST FILLET, BABY CHOY SUM, SPRING ONION, GINGER, WHOLE BABY TIGER PRAWN

### D17. FISH BARRAMUNDI POTSTICKER 盲曹鱼锅贴 14.9

HANDCUT FRESH BARRAMUNDI FILLET CHUNKS, SPRING ONION, GINGER, EGGPLANT OIL

### D18. VEGETABLE POTSTICKER [V] 素锅贴 13.9

MIX VEG, MUSHROOM, SPRING ONION, WITH A DASH OF OLIVE OIL FOR EXTRA FLAVOR

### D19. EGGPLANT & SWEET PEPPER POTSTICKER [V] 茄子锅贴 14.9

CHINESE PURPLE EGGPLANT, SWEET PEPPER CHUNKS, NATURAL EGGPLANT OIL – A MUST TRY VEGGIE TREAT

### D20. KING PRAWN POTSTICKER (4PCS) 大虾锅贴 18.9

TASMANIAN TIGER PRAWN, CHICKEN BREAST FILLET MINCE, SHIITAKE MUSHROOM, CHOYSUM

#### MORE OPTIONS FOR POTSTICKERS:

- ASIAN SLAW POTSTICKER SALAD BOWL [N] + 12 ASIAN SLAW, FRESH HERBS, VERMICELLI, CRUSHED NUTS, JAPANESE PONZU DRESSING

V = VEGAN VO = VEGAN OPTION

LG = Low GLUTEN\* N = NUT\* D = DAIRY

㇏ = MEDIUM SPICY

㇏ = MILD SPICY

\* LOW GLUTEN OR NUT FREE DISH MEANS THE DISH IS PREPARED WITH GLUTEN-FREE OR NUT-FREE PRODUCTS. WE CANNOT GUARANTEE 100% GLUTEN FREE OR NUT FREE AS OUR KITCHENS ALSO USE GLUTEN PRODUCTS AND NUTS.

\* NOT ALL INGREDIENTS ARE LISTED ON THE MENU. PLEASE BE AWARE THAT OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN A KITCHEN THAT HANDLES EGGS, NUTS, DAIRY, SHELL FISH, ETC. WE DO OUR BEST TO ACCOMMODATE ALLERGIES, BUT PLEASE NOTE WE CANNOT GUARANTEE CROSS CONTAMINATION WILL NOT OCCUR.

\* IF YOU HAVE PARTICULAR DIETARY REQUIREMENTS, PLEASE ADVISE OUR STAFF BEFORE ORDERING!



## WONTON/STEAMED (6PCS) 云吞



SOUTH CHINA STYLE: ROUND SHAPED THIN SKIN STEAMED DUMPLINGS

### D21. CHILLI WONTON [N] 红油云吞 ㇏ (let us know if you prefer without chilli)

STEAMED WONTONS IN HOUSE CARAMELISED CHILLI BROTH, BIRD EYE CHILLI, CORIANDER, CRUSHED NUTS

Chicken & Mushroom 15.9 Vegan [V] 15.9 Pork & Prawn 16.9

### D22. WONTON NOODLE SOUP 云吞面

CLEAR VEG BROTH, YOUR CHOICE OF WONTON, MUSHROOM, ASIAN GREENS, RAMEN NOODLE

Chicken & Mushroom 23.9 Vegan [V] 23.9 Pork & Prawn 24.9

### D23. WONTON VERMICELLI SALAD [N] 云吞捞米线

WONTON, SALAD, HERB, VERMICELLI, CARAMELISED SESAME SOY DRESSING

Chicken & Mushroom 24.9 Vegan [V] 24.9 Pork & Prawn 25.9

## YUM CHA DUMPLING/STEAMED (4PCS) 港式蒸饺



SOUTH CHINA STYLE: STEAMED IN BAMBOO BASKET, MAINLY SEAFOOD BASED OR VEGAN

### Y1. CLASSIC PRAWN DUMPLING [LG] 虾饺 14.9

### Y2. SCALLOP & PRAWN DUMPLING [LG] 带子饺 14.9

### Y3. CHIVE & PRAWN DUMPLING [LG] 韭菜虾饺 14.9

### Y4. PORK & PRAWN SIU MAI 猪虾烧卖 14.9

### Y5. GINGER PORK & PRAWN DUMPLING 葱姜猪虾饺 14.9

### Y6. GLUTEN FREE VEG DUMPLING [LG] [V] 素蒸饺 13.9

## BAO BUN/STEAMED 包



### B1. XIAO LONG BAO (5PCS) 小笼包 14.9 MINI SOUP PORK DUMPLING, SILKY SKIN

### B2. BBQ PORK BAO (2PCS) 叉烧包 ㇏ 12.9 FLUFFY CHAR SIU BAO WITH DELICIOUS BBQ PORK FILLING

### B3. VEG & MUSHROOM BAO (3PCS) [V] 菜包 13.9 SOFT BUN WITH VEG & MUSHROOM FILLING

### B4. FOLDED GUA BAO SET (2PCS) [N] 瓜包 ㇏

FOLDED FLUFFY BAO BUN, SALAD AND FERMENTED RADISH

Katsu Chicken / Tempura Mushroom [V] 17.9

Pork Belly / Tempura Soft Shell Crab 19.9

## SMALL PLATE 小点



### E1. CHICKEN SKEWERS (3pcs) [LG] [N] 鸡串 14.9 SATAY MARINATED, ROASTED SESAME SAUCE

### E2. VEG SPRING ROLL (8pcs) [V] 素春卷 14.9 SMALL IN SIZE AND BIG IN FLAVOR

### E3. PORK SPRING ROLL (2pcs) 三丝春卷 13.9 LARGE ROLL WITH PORK STRIP, TRADITIONAL RECIPE

### E4. CRAB NET ROLL (6pcs) [LG] 蟹米粉卷 16.9 CRAB MEAT, CRISPY RICE VERMICELLI SKIN

### E5. TAKOYAKI (6pcs) 章鱼小丸子 12.9 JAPANESE STYLE OCTOPUS BALLS, OKONOMIYAKI SAUCE

### E6. SESAME PRAWN TOAST (5pcs) [N] 芝麻虾片 16.9 ROASTED SESAME SAUCE

### E7. PULLED PORK ROLL UP PANCAKE (4pcs) 猪肉卷饼 19.9

SLOW COOKED PULLED PORK, SERVED WITH SALAD, FERMENTED RADISH, PANCAKES AND PLUM SAUCE

### E8. EDEMAME [V] 毛豆 9.9 STEAMED SOY BEAN, SPRINKLED WITH CHINESE FIVE SPICE SALT

## CLASSIC STIR FRY 精美小炒



### M1. KONGPO DISH [N] ㇏

SZECHUAN CLASSIC, CAPSICUM, ONION, CUCUMBER, DRIED CHILLI, CASHEW NUTS, SPICY KONGPO SAUCE

CHICKEN 29.90 KING PRAWN 32.90

### M2. CASHEW DISH [N] [LG - please ask for gluten free sauce]

GREENS, BAMBOO SHOOT, CAPSICUM, MUSHROOM/FUNGUS, CASHEW NUT, DELICATE LIGHT SOY SAUCE

CHICKEN 29.90 TOFU [V] 23.90

### M3. PEKING STEAK 酱爆牛肉 30.9

SLICED SCOTCH FILLET, SWEET PEPPER, WATER CHESTNUT, ONION, HOMEMADE APPLE INFUSED PEKING SAUCE

### M4. TWICE COOKED PORK BELLY 回锅肉 ㇏ 30.9

ICONIC SZECHUAN STIR FRY, SLOW COOKED PORK BELLY SLICED THEN QUICK TOSSED WITH CAPSICUM, ONION IN FERMENTED CHILLI BROAD BEAN SAUCE

### M5. SIZZLING PRAWN & CALAMARI 铁板海鲜 32.9

KING PRAWN, CALAMARI, MUSHROOM, BABY CORN, FUNGUS, SEASONAL VEG, HOUSE GARLIC BLACK PEPPER SAUCE

### M6. GARLIC BOK CHOY 蒜蓉油菜 16.9

### M7. GREEN & MUSHIE [V] [LG - please ask for gluten free sauce] 19.9

BOK CHOY, CHINESE BROCCOLI, BROCCOLI – ALL THE GREEN VEGGIES LOVINGLY TOSSED WITH SHIITAKE MUSHROOM

CHOICE OF SAUCE : GARLIC | VEGAN OYSTER

## NOODLE & RICE 主食



ALL FRIED NOODLE AND RICE DISHES COME WITH SEASONAL VEGETABLE, PLUS YOUR CHOICE OF PROTEIN:

Tofu [V] | Chicken | Steak +\$3 Pulled Pork +\$5

King Prawn +\$7 Soft Shell Crab +\$8

### N1. CLASSIC HOFEN (FLAT RICE NOODLE) [LG] [VO] 港式河粉 19.9 TERIYAKI SAUCE

### N2. HOKKIE MEE (THICK EGG NOODLE) 福建炒面 18.9 HOUSE HONEY SOY SAUCE

### R1. SPECIAL FRIED RICE [VO - Vegan option available, please advise staff no egg] [LG]

JASMINE RICE STIR FRIED WITH FLUFFY EGG, SEASONAL VEG & YOUR CHOICE OF PROTEIN 特色炒饭 18.9

### R2. NASI GORENG ㇏ 泰式辣饭 19.9 CONTAINS TRACES OF DRY SHRIMP & GLUTEN !

SOUTH EAST ASIAN STYLE, SEASONAL VEG, FLUFFY EGG, THAI STYLE CHILLI PASTE WITH SOYBEAN OIL

### R3. STEAMED JASMINE RICE [V] [LG] 米饭 5

## RAMEN - NOODLE SOUP 汤面



### S1. COCONUT CURRY RAMEN 咖喱面

MILD CURRY COCONUT SOUP BLENDED WITH TURMERIC CHICKPEA POWDER, VEG MUSHROOM & TOFU, HOKKIEN EGG NOODLE & RICE VERMICELLI

Veg 21.9 [VO - Vegan Option available, please ask for NO egg noodle]

Chicken 24.9 Prawn & Calamari 26.9 Soft Shell Crab 27.9

### S2. TONKATSU RAMEN SILKY PORK BROTH, MISO EGG, MUSHROOM, GREENS, FRESH & DRIED SPRING ONION, NORI

Pulled Pork 26.9 Pork Belly 26.9

### S3. MISO RAMEN JAPANESE MISO BROTH, MUSHROOMS, GREENS, NORI, FRESH & DRIED SPRING ONION, WHEAT NOODLE

Veg & Tofu [V] 21.9 Chicken 24.9 Pulled Pork 25.9 Prawn & Calamari 26.9

### S4. SHOYU UDON FRAGRANT SOY MUSHROOM SOUP, VEG, NORI, FRESH AND DRIED SPRING ONION, UDON NOODLE

Tempura Mushroom [V] 23.9 katsu Chicken 23.9 Soft Shell Crab 27.9

### S5. TOM YUM VERMICELLI [LG] [D] ㇏

OUR INTERPRETATION OF THE CLASSIC HOT TANGY THAI SOUP, LEMONGRASS, KAFFIR LIME LEAVES, PINEAPPLE, VEG, RICE NOODLE

Veg & Tofu [V] 21.9 Chicken 24.9 Prawn & Calamari 26.9

Ramen Extra: Chicken | Miso Egg | Veg +\$3 Seafood +\$6 Soft Shell Crab +\$7

[LG] GLUTEN FREE RICE NOODLE OPTION AVAILABLE – PLEASE ASK OUR STAFF

## WINE

WE PARTNER WITH EXTRAORDINARY LOCAL WINERIES, BRINGING YOU SOME OF THE FINEST WINES FROM THE REGION TO ENHANCE YOUR DUMPLING MUNCHING EXPERIENCE



### SPARKLING & ROSE

**W1. PROSECCO**, CRITTENDEN ESTATE, MORNINGTON PENINSULA **13/55**  
FRESH AND DRY WITH AROMAS OF CITRUS, APPLE AND PEAR LEADING TO A BRIGHT ZESTY FINISH

**W2. SPARKLING ROSE NV**, LES FEES BULLES, BURGUNDY FR **14/60**  
DELICATE, DRY YET QUITE FULL PALATE, WITH SAVOURY, BREADY AND STRAWBERRY AROMAS

**W3. ROSE**, TUCKS NOW, MORNINGTON PENINSULA **12/50**  
STRAWBERRIES & CREAM, DRY, SOFT FRESH FINISH

### WHITE

**W4. CHARDONNAY**, PARINGA ESTATE, MORNINGTON PENINSULA **13/55**  
DELICATE STONE FRUIT AROMAS OF WHITE PEACH, WITH A HINT OF CITRUS

**W5. PINOT GRIS**, CRITTENDEN ESTATE, MORNINGTON PENINSULA **14/60**  
TROPHY WINNER – BEST PINOT GRIS MORNINGTON PENINSULA VIGNERONS WINE SHOW 2022  
SAVOURY AROMATICS OF MUSK AND SPICE WITH TEXTURAL FLAVOURS OF PEARS AND LEMON JUICE

**W6. SAUVIGNON BLANC**, TUCKS NOW, MORNINGTON PENINSULA **11/45**  
REFRESHING, CRISP, JUICY PINEAPPLE, GUAVA AND FRESH LEMON

### RED

**W7. SHIRAZ**, PARINGA ESTATE, MORNINGTON PENINSULA **13/55**  
TROPHY BEST VICTORIAN SHIRAZ, MED-BODIED, SPICY BLACKBERRY, LIFTED FLORAL VIOGNIER AROMATICS

**W8. PINOT NOIR**, FOXEYS HANGOUT, MORNINGTON PENINSULA **14/60**  
POWERFULLY FRUITED, DARK MACERATED CHERRIES, SPICE, NEW OAK, SAVOURY, GRAPE TANNIN

**W9. CABERNET SAUV SINGLE VINEYARD**, SOUMAH, YARRA VALLEY **/80**  
CLASSIC YARRA VALLEY AROMA LIFTED BLACK CURRANTS & DARK PLUM BALANCED BY A HERBAL EDGE

### SWEET

**W10. MOSCATO**, CRITTENDEN ESTATE, MORNINGTON PENINSULA **12/50**  
BEGUILING NOSE OF LYCHEE AND GINGER WITH A DELICIOUS FRIZZANTE

## BEER



**BEER ON TAP - JAPANESE KIRIN** ICHIBAN LAGER 5% **300ml/450ml** **10/13**

### CLASSIC BEER

**BR1. TSINGTAO** 青島 4.5% CHINA CHINA'S NO. 1 LAGER BEER **9**

**BR2. CARLTON Draught** 4.6%, VICTORIA **9**

**BR3. CORONA** 4.5%, MEXICO **9**

**BR4. SAPPORO Black 650ML** 5%, JAPAN **18**

### LOCAL CRAFT BEER

**BR5. JETTY ROAD Pale Ale** 4.8%, DROMANA **11**

**BR6. TWO BAYS GBF Draught [GF]** 4.2%, GLUETN FREE, DROMANA **12**

**BR7. MORNINGTON FREE Pale Ale (non-alcoholic)**, MORNINGTON **8**

**BR8. MOCK ORGANIC Apple Cider** 7.0%, RED HILL **12**

## SPRITZER

**APEROL SPRITZER** **16**

PROSECCO, APEROL, SODA, ORANGE

**PLUM SPRITZER** **19**

PLUM UMESHU LIQUEUR, SPARKLING ROSE, SODA, MARINATED PLUM

**JAPANESE LIME SPRITZER** **19**

JAPANESE LIME LIQUEUR, PROSECCO, SODA, LYCHEE

**NON-ALCOHOLIC SPRITZER** **12**

NOTES OF BITTER ORANGE, RHUBARB ROOT, CINCHONA AND GENTAIN ROOT, TOP NOTED WITH ORANGE BLOSSOM DISTILLATE

## MARGARITA

**CLASSIC MARGARITA** **17**

A REFRESHING COMPLEMENT TO YOUR DUMPLING EXPERIENCE

**YUZU MARGARITA** **20**

MARGARITA WITH AN EXOTIC TWIST OF YUZU AND JAPANESE LIME, MYSTERIOUS AND DELICIOUS

**PINA-GARITA** **22**

PINA COLADA X MARGARITA

## COCKTAIL

**BEIJING BELLINI** **16**

CRITTENDEN PROSECCO, LYCHEE LIQUOR, LYCHEE

**LUNAR ICE TEA** **17**

HOUSE MADE ICE TEA + YOUR FAV HOUSE BOOZE

**ELDERFLOWER G&T** **19**

JAPANESE TENJAKU GIN, ELDERFLOWER INFUSED TONIC, CUCUMBER

**SUNTORY HIGHBALL** **21**

JAPANESE SUNTORY TORY WHISKY, HONEY, SPICED BLOOD ORGANE, GINGER ALE

**ESPRESSO MARTINI** **21**

INDUSTRY BEAN COLD BREW, COFFEE LIQUEUR, VODAK, COFFEE BEAN

## SPIRITS

**JAPANESE WHISKY SUNTORY TORYS CLASSIC** NEAT OR ON THE ROCK **16**

FROM SUNTORY'S HAKUSHU DISTILLERY, MEDIUM-BODIED TASTE WITH SWEETNESS OF HONEY AND APPLE, SPICENESS OF WHITE PEPPER

**TENJAKU JAPANESE GIN** NEAT OR ON THE ROCK **14**

JUNIPER YUZU PEPPER ANGELICA ROOT CASSIA BARK GREEN TEA ORANGE AND PEACH

**HOUSE SPIRITS:** VODKA, GIN, SCOTCH, BOURBON, RUM, MIDORI **10**

ADD MIXER (SODA, TONIC, COKE, LEMONADE) **+5**

## SAKE

JAPANESE LIQUOR BREWED FROM NATURAL INGREDIENTS - RICE, YEAST, KOJI.  
EASY DRINKING WITH COMPLEX YET SUBTLE FLAVORS, GOES WELL WITH ASIAN CUISINE.

**JUNMAI, KATSUYAMA EN TOKUBETSU 15%** – OUR FAVORITE PICK!

**15/90ml** **26/180ml** **95/720ml(B)**

GOLD MEDAL WINNER FROM THE RENOWNED KATSUYAMA BREWERY, SWEET AROMAS & CLEAN REFRESHING TASTE. SIMPLY BEAUTIFUL & ELEGANT

SERVE: COLD OR HOT GOES WELL WITH CHINESE & JAPANESE CUISINE  
MEDAL: THE 2015 SUPPORTERS GOLD MEDAL, THE 2016 OLD MEDAL, THE 18<sup>TH</sup> MIYAGI SAKE REVIEW AWARDS

**JUNMAI GINJO, KIMURASHIKI KISEKI 15.5%** **38/300ml(B)**

LIGHT BODIED WITH STRONG AROMA OF PEAR, SWEETNESS OF SALT WATER TAFFY, WITH A HINT OF CREAMY VANILLA AND ANISE  
SERVE: COLD GOES WELL WITH ANY CUISINE  
MEDAL: GOLD MEDALIST FOR THE BEST SAKE IN FINALIST WORLD WINE COMPETITION 2020 FRANCE

**CLOUDY SAKE, KAWATSURA SANUKI 6%**

**12/90ml** **19/180ml** **65/720ml(B)**

SWEET & SOUR, FRUITY, CITRUS, CREAMY GOES WELL WITH SPICY FOOD, RICH FLAVOR FOOD  
SERVE: COLD  
MEDAL: WINNER OF THE 2016 INTERNATIONAL WINE CHALLENGE COMMENDATION AWARD



## DESSERT



**DE1. CUSTARD BAO [D] (2PCS)** **12.9**

**DE2. NUTELLA SPRING ROLL (2PCS) [N][D]** **14.9** WITH SESAME ICE CREAM

**DE3. TIRAMISU [D]** **15.9** CREAMY COFFEE TREAT W COCONUT ICE CREAM

**DE4. COCONUT AFFOGATO [D]** **10.9/16.9**

INDUSTRY BEAN COLD BREW + COCONUT ICE CREAM /ADD FRANGELICO OR BAILLEYS

**DE5. ICE CREAM [D]** **6.9**

**Coconut** | **Matcha** | **Japanese Sesame**

**DE6. VEGAN FERRERO ROCHER GELATO [N][V]** **9.9** WITH STRAWBERRY

## FRUIT LIQUEUR / DESSERT WINE

NATURAL, RICH SWEET DELICATE  
A REFRESHING BEVERAGE WITH SODA WATER, ALSO SERVE AS A PERFECT DESSERT WINE



**15/90ML (NEAT or ON THE ROCK)** **17/WITH SODA**

**UMESHU, ARAGOSHI - PLUM**

MADE FROM NATURAL JAPANESE UME PLUM PUREE AND HIGH QUALITY SAKE, A DELICIOUS UMESHU WITH SMOOTH AND SILKY TEXTURE

**YUZUSHU, UMELOYADO - YUZU**

WITH A BEAUTIFUL CITRUS INFUSION OF JAPANESE YUZU, FRESH YET RICH IN FLAVOR WITH MELLOW TEXTURES

**KABOSU - JAPANESE LIME**

MORE ZESTY THAN SWEET COMPARING TO YUZU, WITH AN EQUALLY FRUITY FRAGRANCE AND REFRESHING MOUTHFEEL

## HOT TEA (ONE POT SERVES 1-2 PERSONS)



**T1. GREEN TEA, Bi Luo Chun, Dongting Lake, China 碧螺春**

LEGENDARY GREEN TEA, SMOOTH & SILKY MOUTH FEEL, PROMOTES GOOD SKIN

**T2. JASMINE GREEN TEA, Suzhou, China 茉莉绿茶**

BRISK FLAVOUR WITH UPLIFTING JASMINE FRAGRANCE, SMOOTH & SWEET TASTE. LIFTS POSITIVE SPIRIT

**T3. GENMAICHA, Kyoto, Japan 玄米茶**

JAPANESE GREEN TEA WITH FRESH GRASSY FLAVOUR AND ROASTED RICE AROMA, MILD AND REFRESHING

**T4. OOLONG TEA, Iron Buddha, Anxi, China 铁观音**

CHINA'S MOST BELOVED OOLONG, LIGHT ORCHID FLAVOUR & GENTLE ASTRINGENCY

**T5. ROSE OOLONG, High Mountain, Taiwan 玫瑰乌龙**

FULL-BODIED OOLONG WITH DRIED ROSE BUD, ALSO CALLED TEA OF BEAUTY

**T6. BLACK TEA, Wuyi, China 正山小种**

A SMOKY FLAVOUR YET MALTY AND HONEY-SWEET, MELLOWS WITH AGE AND GROWS RICHER IN COLOUR

**T7. PU'ER TEA, Dali, China 普洱**

RICH & EARTHY TASTE WITH COMPLEX OVERTONES RANGING FROM PLUM TO DATES TO CHOCOLATE

**T8. CHRYSANTHEMUM FLOWER TEA, Huang Mountain, China 贡菊**

UPLIFTING FLORAL AROMA, BOOSTS IMMUNE SYSTEM, CALMS NERVES, PROTECTS HEART AND VISION

## HOUSE SIGNATURE ICE TEA



**T11. PEACH ICE TEA 蜜桃**

**T12. MINTY LYCHEE ICE TEA 荔枝**

**7.5**

**T13. LEMON LIME ICE TEA 柠檬**

**T14. STRAWBERRY ICE TEA 草莓**

## NON-ALCOHOLIC



**Coke, Coke Zero, Lemonade** **5**

**Blood Orange, Ginger Ale** **5.5**

**Apple/Orange Juice** **6**

**Lemon Lime Bitter/Soda Lime Bitter** **6.5**

**Industry Bean Cold Brew Coffee** **6.5**

**Coconut Water with Coconut Chunks** **7**

**Kombucha (Raspberry Lemonade / Lemon Ginger)** **7**

**Sparkling water** **4/7**



FULLY LICENCED & BYO (WINE ONLY)

CORKAGE \$11/BOTTLE

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