

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**
HAND CUT FRESH BARRAMUNDI FILLET CHUNKS, SPRING ONION, GINGER, EGGPLANT OIL

MORE OPTIONS FOR BOILED DUMPLINGS:

- CHILLI DUMPLING [N] ㊄ + 2 HOUSE CARAMELISED CHILLI BROTH, CORIANDER, CRUSHED NUTS
- DUMPLING NOODLE SOUP + 11 ASIAN GREENS, MUSHROOM, RAMEN, CLEAR BROTH
- DUMPLING IN MISO SOUP + 8

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**
HAND CUT FRESH BARRAMUNDI FILLET CHUNKS, SPRING ONION, GINGER, EGGPLANT OIL
- D18. VEGETABLE POTSTICKER [V] 素锅贴 14.9**
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

SIDES:

- ASIAN SLAW SALAD [N] 13 ASIAN SLAW, FRESH HERBS, CRUSHED NUTS, JAPANESE PONZU DRESSING

V = VEGAN VO = VEGAN OPTION

LG = LOW GLUTEN* N = NUT* D = DAIRY

㊄ = MEDIUM SPICY ㊄ = 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 ㊄ (also available 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 BROTH, YOUR CHOICE OF WONTON, MUSHROOM, ASIAN GREENS, RAMEN NOODLE
- | | | |
|-------------------------|----------------|-------------------|
| Chicken € Mushroom 24.9 | Vegan [V] 24.9 | Pork € Prawn 25.9 |
|-------------------------|----------------|-------------------|
- 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 14.9**

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 13.9** 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 ㊄**
FOLDED FLUFFY BAO BUN, SALAD AND FERMENTED RADISH
- | | |
|--------------------|------------------------------|
| Katsu Chicken 18.9 | Tempura Mushroom [V] 18.9 |
| Pork Belly 19.9 | Tempura Soft Shell Crab 20.9 |

SMALL PLATE 小点



- E1. CHICKEN SKEWERS (3pcs) [LG] [N] 鸡串 15.9** 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 20.9**
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] ㊄ 宫保**
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] 腰果**
GREENS, BAMBOO SHOOT, CAPSICUM, MUSHROOM/FUNGUS, CASHEW NUT, DELICATE LIGHT SOY SAUCE
- | | |
|---------------|----------------|
| CHICKEN 29.90 | TOFU [V] 25.90 |
|---------------|----------------|
- 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 ㊄ 31.9**
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 [LG] 铁板海鲜 32.9**
KING PRAWN, CALAMARI, MUSHROOM, BABY CORN, FUNGUS, SEASONAL VEG, HOUSE GARLIC BLACK PEPPER SAUCE
- M6. GARLIC BOK CHOY [V] [LG] 蒜蓉油菜 16.9** Add Pork Belly +14
- M7. GREEN € MUSHIE [V] [LG – please ask for gluten free sauce] 21.9**
BOK CHOY, CHINESE BROCCOLI, BROCCOLI - ALL THE GREEN VEGGIES LOVINGLY TOSSED WITH SHIITAKE MUSHROOM
- CHOICE OF SAUCE : GARLIC | MUSHROOM

NOODLE € RICE 主食



- ALL FRIED NOODLE AND RICE DISHES COME WITH SEASONAL VEGETABLE, PLUS YOUR CHOICE OF PROTEIN:
- | | | |
|-----------------|----------------------|------------------|
| Tofu [V] +\$3 | Chicken Steak +\$4 | Pulled Pork +\$6 |
| King Prawn +\$8 | Soft Shell Crab +\$9 | |
- N1. SINGAPORE NOODLE [LG] 新州米粉 20.9**
STIR FRIED VERMICELLI NOODLE, CONTAINS SCRAMBLED EGG
- N2. CLASSIC HOFEN (FLAT RICE NOODLE) [LG] [VO] 港式河粉 19.9** TERIYAKI SAUCE
- N3. HOKKIE MEE (THICK EGG NOODLE) 福建炒面 19.9** 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 19.9
- R2. NASI GORENG ㊄ 泰式辣饭 20.9** 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**
MILD CURRY COCONUT SOUP BLENDED WITH TURMERIC CHICKPEA POWDER, VEG MUSHROOM, HOKKIEN EGG NOODLE & RICE VERMICELLI
- | | |
|-----------------|---|
| Veg € Tofu 22.9 | [VO – Vegan Option available, please ask for NO egg noodle] |
| Chicken 24.9 | Prawn € Calamari 26.9 |
| | Soft Shell Crab 28.9 |
- 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] 22.9 | Chicken 24.9 | Pulled Pork 26.9 | Prawn € Calamari 26.9 |
|---------------------|--------------|------------------|-----------------------|
- S4. SHOYU UDON** FRAGRANT SOY MUSHROOM SOUP, VEG, NORI, FRESH AND DRIED SPRING ONION, UDON NOODLE
- | | | |
|---------------------------|--------------------|----------------------|
| Tempura Mushroom [V] 24.9 | Katsu Chicken 24.9 | Soft Shell Crab 28.9 |
|---------------------------|--------------------|----------------------|
- S5. TOM YUM VERMICELLI [LG] [D] ㊄**
OUR INTERPRETATION OF THE CLASSIC HOT TANGY THAI SOUP, LEMONGRASS, KAFFIR LIME LEAVES, PINEAPPLE, VEG, RICE NOODLE
- | | | |
|---------------------|--------------|-----------------------|
| Veg € Tofu [V] 22.9 | Chicken 24.9 | Prawn € Calamari 26.9 |
|---------------------|--------------|-----------------------|
- Ramen Extra: Miso Egg | Veg +\$3 Chicken +\$4 Pork belly +\$7 Seafood +\$8 Soft Shell Crab +\$9
- [GF] GLUTEN FREE RICE NOODLE OPTION AVAILABLE - PLEASE ASK OUR STAFF

WINE



WE PARTNER WITH AWARD-WINNING 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 **13/60**
FRESH AND DRY WITH AROMAS OF CITRUS, APPLE AND PEAR LEADING TO A BRIGHT ZESTY FINISH

W2. ROSE CRITTENDEN ESTATE, MORNINGTON PENINSULA **12/55**
STRAWBERRIES & LIFTED FLORAL NOTIES, DRY AND FRUITY

WHITE

W3. CHARDONNAY, PARINGA ESTATE, MORNINGTON PENINSULA **13/60**
DELICATE STONE FRUIT AROMAS OF WHITE PEACH, WITH A HINT OF CITRUS

W4. PINOT GRIS, FOXEYS HANGOUT, MORNINGTON PENINSULA **14/65**
SAVOURY AROMATICS OF MUSK AND SPICE WITH TEXTURAL FLAVOURS OF PEARS AND LEMON JUICE

W5. SAUVIGNON BLANC, CRITTENDEN ESTATE, MORNINGTON PENINSULA **12/55**
REFRESHING, CRISP, JUICY PINEAPPLE, GUAVA AND FRESH LEMON

RED

W6. SHIRAZ, PARINGA ESTATE, MORNINGTON PENINSULA **13/60**
TROPHY BEST VICTORIAN SHIRAZ, MED-BODIED, SPICY BLACKBERRY, LIFTED FLORAL VIOGNIER AROMATICS

W7. PINOT NOIR, FOXEYS HANGOUT, MORNINGTON PENINSULA **14/65**
POWERFULLY FRUITED, DARK MACERATED CHERRIES, SPICE, NEW OAK, SAVOURY, GRAPE TANNIN

W8. CABERNET SAUV SINGLE VINEYARD, SOUMAH, YARRA VALLEY **/85**
BLACK CURRANTS & DARK PLUM BALANCED

SWEET

W9. MOSCATO, CRITTENDEN ESTATE, MORNINGTON PENINSULA **12/55**
BEGUILING NOSE OF LYCHEE AND GINGER WITH A DELICIOUS FRIZZANTE

BEER



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

CLASSIC BEER

BR1. TSINGTAO 青岛 4.5%, 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 **12**

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**

SPIRITS



JAPANESE WHISKY SUNTORY TORYS CLASSIC **16** NEAT OR ON THE ROCK
SUNTORY'S HAKUSHU DISTILLERY, MEDIUM-BODIED, WITH SWEETNESS OF HONEY AND APPLE, SPICENESS OF WHITE PEPPER

TENJAKU JAPANESE GIN **15** NEAT OR ON THE ROCK
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**

SPRITZER



APEROL SPRITZER **16** APEROL, PROSECCO, SODA, ORANGE

LIME-CELLO SPRITZER **20** JAPANESE LIME LIQUER, PROSECCO, SODA, LYCHEE

APPLE CIDER SPRITZER **21** PENINSULA ORGANIC APPLE CIDER, APEROL, CINNAMON

NON-ALCOHOLIC SPRITZER **12**
BITTER ORANGE, RHUBARB ROOT, CINCHONA AND GENTAIN ROOT, TOP NOTED WITH ORANGE BLOSSOM DISTILLATE

MARGARITA



CLASSIC MARGARITA **18** REFRESHING AND CLASSIC

YUZU MARGARITA **20** MYSTERIOUS AND DELICIOUS

PLUM MARGARITA **22** WITH AN EXOTIC JAPANESE PLUM TWIST

COCKTAIL



BEIJING BELLINI **16** CRITTENDEN PROSECCO, LYCHEE LIQUOR, LYCHEE

ORIENTAL MOJITO **21** WHITE RUM, JANPANASE LIME LIQUEUR, MINT, LIME, SODA

ELDERFLOWER G&T **20** JAPANESE TENJAKU GIN, ELDERFLOWER INFUSED TONIC, CUCUMBER

SUNTORY HIGHBALL **21** JAPANESE SUNTORY TORY WHISKY, SPICED BLOOD ORANGE, GINGER ALE

UMESHU NEGRONI **23** GIN, CAMPARI, JAPANESE UMESHU SAKE

ESPRESSO MARTINI **22** INDUSTRY BEAN COLD BREW, COFFEE LIQUEUR, VODKA, COFFEE BEAN

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 FAVOURITE!

15/90ml **26/180ml** **95/720ml (B)**
GOLD MEDAL WINNER FROM THE RENOWNED KATSUYAMA BREWERY, SWEET AROMAS & CLEAN REFRESHING TASTE, SIMPLY ELEGANT
SERVE: COLD OR HOT GOES WELL WITH CHINESE & JAPANESE CUISINE
MEDAL: THE 2015 SUPPORTERS GOLD MEDAL, THE 2016 OLD MEDAL, THE 18TH MIYAGI SAKE REVIEW AWARDS

MIYAMIZU TOKUBETSU JUNMAI sakuramasamune 15.5% **30/300ml (B)**

LIGHT BODIED, SLIGHTLY DRY WITH AROMA OF PEAR, CLEAN SUBTLE SWEETNESS WHEN COLD, MORE UMAMI FLAVOURS WHEN WARM.
SERVE: COLD OR ROOM TEMPERATURE GOES WELL WITH ANY CUISINE

CLOUDY SAKE, KAWATSURA SANUKI 6%

12/90ml **20/180ml** **65/720ml (B)**

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

JAPANESE LIQUEUR



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

15/90ML (NEAT or ON THE ROCKS) **18/WITH SODA**

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

YUZUSHU, UMELOYADO - YUZU
WITH A BEAUTIFUL CITRUS INFUSION OF JAPANESE YUZU, FRESH YET RICH IN FLAVOUR WITH MELLOW TEXTURES

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

DESSERT



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

DE2. NUTELLA WONTONS (3PCS) [N] [D] **14.9** WITH COCONUT ICE CREAM

DE3. CHOCOLATE DUMPLINGS (2PCS) [N] [D] **14.9**
FRIED SESAME RICE BALLS, CHOCOLATE FILLING, SERVED WITH ROASTED SESAME ICE CREAM

DE4. COCONUT AFFOGATO [D] **12.9 / 18.9**
INDUSTRY BEAN COLD BREW + COCONUT ICE CREAM /ADD FRANGELICO OR BAILEYS

DE5. ICE CREAM [D] **6.9**
Coconut | Matcha | Japanese Sesame

DE6. FERRERO ROCHER GELATO [N] [V] [GF] **9.9**

HOT TEA (ONE POT SERVES 1-2 PERSONS)



T1. GREEN TEA, Bi Luo Chun, Dongting Lake, China 碧螺春 **6**
LEGENDARY GREEN TEA, SMOOTH & SILKY MOUTH FEEL, PROMOTES GOOD SKIN

T2. JASMINE GREEN TEA, Suzhou, China 茉莉绿茶 **6**
BRISK FLAVOUR WITH UPLIFTING JASMINE FRAGRANCE, SMOOTH & SWEET TASTE. LIFTS POSITIVE SPIRIT

T3. GENMAICHA, Kyoto, Japan 玄米茶 **6.5**
JAPANESE GREEN TEA WITH FRESH GRASSY FLAVOUR AND ROASTED RICE AROMA, MILD AND REFRESHING

T4. OOLONG TEA, Iron Buddha, Anxi, China 铁观音 **6**
CHINA'S MOST BELOVED OOLONG, LIGHT ORCHID FLAVOUR & GENTLE ASTRINGENCY

T5. ROSE OOLONG, High Mountain, Taiwan 玫瑰乌龙 **6.5**
FULL-BODIED OOLONG WITH DRIED ROSE BUD, ALSO CALLED TEA OF BEAUTY

T6. BLACK TEA, Wuyi, China 正山小种 **6**
SMOKY YET MALTY AND HONEY-SWEET, MELLOWS WITH AGE AND GROWS RICHER IN COLOUR

T7. PU'ER TEA, Dali, China 普洱 **7**
RICH & EARTHY TASTE WITH COMPLEX OVERTONES RANGING FROM PLUM TO DATES TO CHOCOLATE

T8. CHRYSANTHEMUM FLOWER TEA, Huang Mountain, China 贡菊 **6.5**
UPLIFTING FLORAL AROMA, BOOSTS IMMUNE SYSTEM, CALMS NERVES, PROTECTS HEART AND VISION

HOUSE SIGNATURE ICE TEA



T11. PEACH ICE TEA 蜜桃 **7.5** **T12. MINTY LYCHEE ICE TEA 荔枝**
T13. LEMON LIME ICE TEA 柠檬 **T14. STRAWBERRY ICE TEA 草莓**

NON-ALCOHOLIC



COKE, COKE ZERO, LEMONADE **5** **BLOOD ORANGE, GINGER ALE** **6**

APPLE /ORANGE JUICE **6** **LEMON LIME BITTER/SODA LIME BITTER** **7.5**

COLD BREW COFFEE (INDUSTRY BEAN) **6.5**

COCONUT WATER W COCONUT CHUNKS **7.5**

KOMBUCHA (LEMON GINGER/RASPBERRY LEMONADE) **7** **SPARKLING WATER** **4/7**



FULLY LICENCED & BYO (WINE ONLY) CORKAGE \$11/BOTTLE
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CARD PAYMENT SURCHARGE APPLIES PUBLIC HOLIDAY SURCHARGE 15%
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