

dumplings

RED CHILI WONTONS \$12

Pork & shrimp wontons, garlic, chili oil, scallions, soy vinaigrette

PORK XLB DUMPLINGS \$12

Pork soup dumplings, sesame oil, onions, ginger, Chef's soy

HAR GOW \$11

Crystal prawn dumplings, bamboo shoots, toasted sesame, Chef's soy

small bites

ROASTED MUSHROOM SALAD V | GF | C \$12

Shiitake, bean sprouts, harissa, black vinegar, confit garlic, scallions

POPIAH DE CANARD \$16

Crispy duck spring rolls, cabbage, scallions, carrot, onion, apricot sauce

CHILI KARAAGE GF \$12

Chinois-style fried chicken, spicy chili & garlic sauce, Shaoxing wine, toasted sesame seeds, arugula

CRISPY SHRIMP BAO \$15

Tempura shrimp, sriracha mayo, chili oil, cucumber, scallions, toasted sesame (3 per order)

Dollar Dumplings | pork, chicken & veggie
Tuesday - Sunday 5:00 - 7:00 PM

GARLIC CHIVES GAO V | GF \$10

Fried chive cube dumplings, sambal chili, pickled onions, dark soy

GYOZA DE BOEUF \$12

French onion beef gyoza, gruyere, swiss, pickled onions, cilantro aioli

STEAMED SHUMAI \$11

Chicken & shrimp, water chestnut, carrots, fried garlic, scallions, Chef's soy

SALT & PEPPER SHRIMP GF AVAILABLE \$12

Garlic, ginger, scallions, Szechuan peppercorn, shaoxing wine

CRAB RANGOON \$11

Fried crab & cream cheese wontons, apricot duck sauce, toasted sesame

HOISIN RIBS \$15

Chef's BBQ sauce, soy, tri-colored peppers

PORK BELLY BAO \$15

Homemade tian-mian bean sauce, mustard, cucumber, spring onions (3 per order)

GF GLUTEN-FREE V VEGAN FRIENDLY C CELIAC FRIENDLY

entrées

CHAR SIU CHICKEN \$19
RICE

Hong Kong Style BBQ Chicken, red soy, swiss chard, soy egg, ginger chimichurri

MISOZUKE SALMON \$21
RICE GF | C

Honey glazed miso salmon, wasabi seaweed rice seasoning, mixed greens salad

LU RAO FAN \$18

Slow braised 5-Spice pork belly bits on rice, soy egg, scallions, ginger, arugula salad

CHINOIS CHICKEN \$14
SALAD

Mixed greens, walnuts, orange, red soy chicken, ginger dressing

+ SUBSTITUTE FRIED TOFU V | GF
+ REMOVE PROTEIN [-\$4] V | GF | C

1970'S GARLIC \$18
NOODLES

Egg noodles, shiitake, spinach, garlic butter, parmesan, Chef's soy

+ FRIED CHICKEN \$4
+ SAUTÉED SHRIMP \$5
+ FRIED TOFU \$4

desserts

MATCHA CRÈME BRÛLÉE GF | C \$7

CHOCOLATE CHEESECAKE \$7

FRENCH VANILLA PROFITEROLES \$9

GF GLUTEN-FREE V VEGAN FRIENDLY C CELIAC FRIENDLY