

## STARTERS

DESIGNED | FOR SHARING

Steamed market oysters with soy, ginger & shallot (2pc) **8**

Five spice salt & pepper squid **22** Tofu **17**

Egg white omelette with market crab **17**

San Choy Bau + iceberg lettuce cups: Seafood **22** | Pork **18** | Vegetable **16**

Tuna Tartare Spring Rolls (2pc) **14**

Crispy lamb spring rolls & plum sauce (2pc) **8**

Crispy wontons with duck & white radish (4pc) **12**

Cumin spiced chicken wings, Chilli mayo **15**

Fatboy chicken steamed bun, chilli mayo, pickled daikon & carrot **8**

## SOUP

FOR | ONE

Market crab & corn **14**

Pork & prawn wonton **13**

Tofu hot & sour soup **12**

## SIDES

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Wok fried seasonal vegetables **9** | **16**

Chinese broccoli with oyster & ginger sauce **9**

Char sui pork & prawn fried rice **12** | **16**

Mushroom & green bean fried rice **12** | **16**

Steamed white rice **3** OR steamed brown rice **4**

## FISH & SEAFOOD MAINS

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XO pipis, crispy noodle **M|P**

Singapore market chilli prawns **35**

Daily steamed market fish **M|P**

Crispy glacier 51 toothfish, seasonal greens, light soy **49**

Braised eggplant & spanner crab **32**

Scallop Ma Po; 'Szechuan' spicy bean curd, scallops, shitake mushrooms **29**

Live QLD mud crab **M|P**

Choice of sauce - ginger & shallot / black pepper & butter / Singapore chilli / salt & pepper

## VEGETARIAN MAINS

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Ma Po; 'Szechuan' spicy bean curd, shitake mushrooms **22**

Singapore noodles with curry oil, bean sprout, red capsicum, zucchini, garlic chive **20**

Egg noodles with mushroom, soy, garlic chive **22**

Tofu, sugar snap, pumpkin & zucchini stir fry **24**

## MEAT MAINS

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Crispy skin spatchcock, five spice salt, crackers **27**

Kung pao white chicken, peanuts, dried chilli, celery **26**

Ma Po; 'Szechuan' spicy bean curd, minced pork & shitake mushrooms **24**

Old school crispy sweet & sour red vinegar pork, lychee, white onion **26**

Singapore noodles with curry, bean sprout, char sui pork, prawn, garlic chive **24**

Eye fillet beef, red onion, snow pea shoots, lemon & pepper **32**

Crispy beef strips, sweet black vinegar & sesame **26**

Twice cooked duck, lychee, tamarind, garlic & eschallots **34**

## DESSERTS

Banana fritters, ice cream, dulce de leche **12**

Seasonal ice cream & sorbet **8**

Sago pudding, coconut, vanilla bean, passionfruit **12**

Chocolate & strawberry spring rolls, ice-cream **10**

## FEI JAI SET MENU

MINIMUM 2 GUESTS | \$55 PER PERSON

Market crab egg white omelette

Steamed scallop & prawn dumpling

Steamed chefs daily dumpling

Crispy lamb spring roll

Pork san choy bau

Daily steamed market fish

Eye fillet beef, red onion, snow pea shoots, lemon & pepper, *served medium*

Chinese broccoli with ginger & oyster sauce

Pork & prawn fried rice

Dessert Selection

A 10% service fee is added to the final bill for group bookings of 8 or more guests.