

DRINKS

CHAMPAGNE & SPARKLING

Laurent-Perrier 750ml NV
(Champagne, France) 23 / 136

Quartz Reef Methode Brut NV
(Central Otago, NZ) 14 / 82

Millesimato Prosecco '18
(Treviso, Italy) 12 / 65

WHITE WINES

- ZESTY, BRIGHT AROMATICS,
CRISP, REFRESHING & DRY-

Julicher Estate
Sauvignon Blanc '17 (V) (S)
(Martinborough, NZ) 13 / 63

Cantina 'La Vis' Nosiola '16 (O)
(Trentino, Italy) 11.5 / 55

Javier Sanz Verdejo '18 (V) (S)
(Rueda, Spain) 12.5 / 60

Muddy Water Chardonnay '18 (O)
(Waipara, NZ) 13 / 63

Anselmi Garganega '18 (V) (S)
(Veneto, Italy) 13 / 63

Chateau Jolys Manseng '16 (S)
(Jurancon, France) 12.5 / 60

WHITE WINES CONT...

-FIRM & OPULENT, SILKY & STRUCTURED-

Cupcake Chardonnay '17 (S)
(Monterey County, USA) 13.5 / 65

Rock Ferry '3rd Rock'
Pinot Gris '17 (B)
(Marlborough, NZ) 13 / 63

-COMPLEX, ELEGANT,
INTELLECTUALLY SATISFYING-

Tre Monti Albana '18 (O)
(Emilia-Romagna, Italy) 12.5 / 60

Casa d' Ambra
Biancolella/Forastera '16 (S)
(Ischia, Italy) 12 / 58



ROSÉ

-SOFT & ROUNDED, STONEFRUIT & SPICE-

Castel des Maures
Grenache/Syrah/Cin '18 (S)
(Provence, France) 13.5 / 65

RED WINES

-ANGULAR & EXPRESSIVE,
MOUTHWATERING & FRUITFUL-

Mountford Estate 'Liaison'
Pinot Noir '13 (V) (S)
(Waipara, NZ) 13.5 / 65

Petit Clos Pinot Noir '18 (O) (B)
(Marlborough, NZ) 13.5 / 65

Luigi Giusti Lacrima '15 (S)
(Marche, Italy) 12 / 58

Coppi Primitivo '15
(Puglia, Italy) 12 / 58

-TOASTY, FIRM & PEPPERY-

Barone Cornacchia
Montepulciano '17 (S)
(Abruzzo, Italy) 13 / 63

Kanonkop Kadette
Pinotage/Cabernet '17 (S)
(Stellenbosch, SA) 13 / 63

(V) = Vegan Friendly
(S) = Sustainably Grown
(O) = Organic Certified
(B) = Biodynamic

BEER & CIDER

Epic Lager
(Auckland) 10.5

Sawmill Brewing Company XPA
(Matakana) 12

The United Colours of New APA
(Dunedin) 13.5

Sunshine Brewery 'The Cut' 2.4%
(Gisborne) 10.5

Garage Project 'Hapi Daze' PPA
(Wellington) 11.5

Urbanaut Pale Ale
(Auckland) 10.5

Deep Creek 'Undercurrent' Pilsner
(Auckland) 10.5

Epic Armageddon IPA
(Auckland) 11.5

TAP BEER

Far Eastern Pilsner
(Auckland) 10.5

Guest Tap
(enquire with your server) 12.5

COCKTAILS

That's SoOo Samantha

Finlandia vodka,
Monin rose syrup, lemon juice,
Vietnamese mint 18

S'pear Me

Haymans gin, spiced pear &
clove syrup, fresh lemon,
ginger liqueur 17

Rosemary Margarita

El Jimador Blanco tequila, Cointreau,
Gekkeikan plum wine, lime juice,
rosemary, chilli salt 18

Harajuku Dreaming

Gekkeikan plum wine, Finlandia vodka,
egg white, yuzu puree, fresh lemon 18

Xuxu Martini

Chilli infused Haymans gin, lychee,
pineapple, passionfruit, lime juice 18

Ping Shi Highball

El Jimador Blanco tequila,
Cointreau, Delord Amagnac, cranberries,
apple, kaffir lime 18

Cinnabar Bead

Sailor Jerry rum, Skippers rum,
lime juice, orange juice, grapefruit juice
passionfruit, bittertruth bitters 18

HOMEMADE SODAS

Seasonal melon & mint 6.5

Mango, toasted cinnamon & burnt
coconut 6.5

DUMPLINGS

All dumplings are served as 6 pieces per basket

Pan fried dumplings are not available between
3pm to 5pm Tue-Fri.

Boiled

Pork & chive wonton w sichuan chilli oil &
red vinegar 12

Steamed

Spinach & water chestnut momo 12

Tofu, shiitake & Chinese chives 12

Prawn & ginger har gao 12

Pork & shrimp shao mai 12

Pan fried

Chicken & shiitake mushroom 12

Duck & leek w hoisin dipping sauce 12.5

Deep fried

Glutinous rice dumpling w free range
pork loin, carrots & shiitake (3 pieces) 12

SIDES

Pickled cucumbers 6.5
w sesame, chilli & garlic

DESSERT

Steamed chocolate buns (3 pieces) 12

Banoffee dumpling (6 pieces) 12
Salted caramel & banana

Please Inform staff if you have any food
allergies.
We use free range pork & organic chicken.