

DRINKS

CHAMPAGNE & SPARKLING

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

Laurent-Perrier La Cuvee Rose 750ml NV
(Champagne, France) **165**

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

Millesimato Prosecco '19
(Treviso, Italy) **12.5 / 72**

WHITE WINES

-FIRM & OPULENT, SILKY & STRUCTURED-

Stanley Estates Reserve
Chardonnay '18 (S)
(Marlborough, NZ) **14 / 68**

Rock Ferry '3rd Rock'
Pinot Gris '18 (B)
(Marlborough, NZ) **14 / 68**

WHITE WINES CONT...

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

Odyssey
Sauvignon Blanc '19 (O)
(Marlborough, NZ) **14 / 68**

Muddy Water Deliverance
Chardonnay '18 (O)
(Waipara, NZ) **14.5 / 70**

Umani Ronchi 'Casal di Serra'
Verdicchio 20
(Marche, Italy) **14.5 / 70**

Peregrine 'Rastaburn'
Riesling '19 (O)
(Central Otago, NZ) **14.5 / 70**

Gotas de Mar, Godello 15
(Ribiero, Spain) **15 / 73**

ROSÉ

-SOFT & ROUNDED, PALE PINK &
RED FRUITS-

La Roubine R Rose
Grenache/Syrah/Cin '20(S)
(Provence, France) **15 / 73**

RED WINES

-ANGULAR & EXPRESSIVE,
MOUTHWATERING & FRUITFUL-

Muddy Water Deliverance
Pinot Noir '19 (V) (S)
(Waipara, NZ) **15 / 73**

Coppi Primitivo '15
(Puglia, Italy) **14.5 / 70**

-TOASTY, FIRM & PEPPERY-

Barone Cornacchia
Montepulciano '18 (S)
(Abruzzo, Italy) **15 / 73**

Warwick Three Cape Ladies
Pinotage/Cabernet 17
(Stellenbosch, SA) **14.5 / 70**

BEER & CIDER

Epic Lager
(Auckland) **10.5**

Sawmill Brewing Company XPA
(Matakana) **12**

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**

Morningcider Co. 'Cider'
(Auckland) **11.5**

TAP BEER

Far Eastern Pilsner
(Auckland) **11**

Guest Tap
(enquire with your server) **12.5**

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



COCKTAILS

"Better than a lychee Martini..."

Hayman's Gin or Finlandia Vodka,
St Germain, Dry Vermouth, lychee **17**

Aphrodisia Vodka

Finlandia Vodka, Cocchi Americano Bianco,
fresh lemon juice, La Fee Parisienne
Absinthe **17**

Yuxu Daiquiri

El Dorado Rum, Tsurume yuzu sake, fresh
lemon juice, sugar syrup **18**

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 Hayman's gin, lychee,
pineapple, passionfruit, lime juice **18**

Cinnabar Bead

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

HOMEMADE SODAS

Mango, toasted cinnamon & burnt
coconut **6.5**

Pineapple, ginger syrup &
Vietnamese mint **6.5**



Xuxu Negroni
(only available Tuesday to Thursday from
4pm to 6:30 pm)

Hendrix Gin, Tsurume plum wine, Cocchi
Americano Bianco, grapefruit bitters

DUMPLINGS

All dumplings are served as 6 pieces per basket

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

Boiled

Pork & chive wonton w Sichuan chilli oil &
red vinegar & crushed peanuts (spicy) **12**

Steamed

Spinach & water chestnut momo (V) **12**

Tofu, shiitake & Chinese chives (V) **12**

Prawn & ginger har gao **12**

Pork & shrimp shao mai **12**

Pork Buns (3 pieces) **15**

Pan fried

Organic chicken & shiitake
mushroom **12.5**

Duck & leek w hoisin dipping sauce **12.5**

SIDES

Seasonal vegetable salad w/ honey
sesame dressing **8**

Chilli spiced peanuts **4**

DESSERTS

Steamed chocolate buns (3 pieces) **12**

Banoffee dumpling, Salted caramel &
banana (6 pieces) **12**

- Add one scoop of hazelnut ice
cream for **4.5 (V)**

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

RESTAURANT
MONTH-AUGUST 1-31



Available Tuesday to Thursday from
4pm to 6:30pm - min of 2 people.

2 baskets of dumplings of your
choice + a seasonal vege salad
+ 2 Xuxu Negroni **40**