

STARTERS

DESIGNED | FOR SHARING

- Five spice salt & pepper squid **24** Prawns **30** Tofu **17**
Egg white omelette with market crab **19**
San Choy Bau + iceberg lettuce cups: Seafood **22** | Pork **18** | Vegetable **16**
Tuna Tartare Spring Rolls (2pc) **16**
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

DESIGNED | FOR SHARING

- 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

DESIGNED | FOR SHARING

- XO pipis, crispy noodle **M|P**
Singapore market chilli prawns **35**
Daily steamed market fish **M|P**
Braised eggplant & spanner crab **32**
Scallop Ma Po; 'Szechuan' spicy bean curd, scallops, shitake mushrooms **29**
Live QLD mud crab OR live Eastern Rock Lobster **M|P**

Pre order of 24 hours noticed required

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

VEGETARIAN MAINS

DESIGNED | FOR SHARING

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

Singapore noodles with curry oil, egg
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

DESIGNED | FOR SHARING

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 **34**

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

Crispy beef strips, sweet black vinegar
& sesame

Kung pao white chicken, peanuts, dried
chilli, celery

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.