

# STARTERS

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| 點心拼盤<br>The Gardens dim sum platter 6pc                                | 22 |
| 素菇春卷<br>Spring rolls with king brown mushrooms (v)                     | 12 |
| 紅油抄手<br>Sichuan style prawn and pork wontons<br>with chilli and sesame | 16 |
| 香酥脆皮鴨<br>Crispy skin duck pancakes<br>with chilli hoisin and cucumber  | 42 |
| 白芝麻秋葵<br>Poached okra salad with sesame (v)                            | 16 |
| 辣味牛肉沙拉<br>Spicy slow cook beef salad*                                  | 16 |

# SEAFOOD

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| 招牌酸菜魚<br>Spicy and sour yellow fish soup*                   | 39                  |
| 豆酥風沙大蝦<br>Australian king prawns with soy bean chilli       | 39                  |
| 酒香乾鍋小鮑魚<br>Braised baby abalone chilli hot pot              | 49                  |
| 新加坡辣椒螃蟹<br>Singapore style chilli crab<br>with steamed bao* | <i>Market Price</i> |

# PROTEIN

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| 粉蒸牛排派<br>Slow cooked beef fillet in puff pastry (2pc)         | 13 |
| 紅三剁鮮蝦獅子頭<br>Sichuan style lion meatball in steamed tomato     | 18 |
| 肉末豆腐<br>Braised tofu and chilli pork mince* (very spicy)      | 22 |
| 宮保鵪鶉<br>Kung pao quail  | 19 |
| 芥末籽醬炸雞腿<br>Crispy skin chicken maryland<br>with mustard seed* | 22 |
| 蒜香豚肉<br>Crispy pork belly with chilli and shallot*            | 19 |

# VEGETABLE AND RICE

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| 麻油時蔬<br>Steamed Asian greens<br>with sesame and soy*                     | 16  |
| 椒鹽豆腐*<br>Crispy tofu with seven spice seasoning<br>and wild fire dukkah* | 18  |
| 辣子杏鮑菇<br>Wok fried king brown mushroom<br>with dry chilli*               | 22  |
| 素炒飯<br>Vegetarian fried rice*  | 16  |
| 鮮蝦辣椒炒飯<br>Fried rice with prawn and Sichuan chilli                       | 19  |
| 白米飯<br>Steamed rice  | 3pp |

\*Gluten free options