

Our food is designed for the shared table.
The hottest dishes are printed in red.

SPICE TEMPLE



PICKLES

To awaken the palate and to cool the fire

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| Daikon with ginger and black sesame | 11 |
| Cabbage and radish | 11 |
| Cucumber with ginger, garlic and mint | 11 |

SALADS & COLD CUTS

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|--|-------|
| Raw yellowfin tuna spicy orange oil and lettuce | 22/31 |
| Tea smoked duck salad with mustard soy dressing and pickled cabbage | 22/31 |
| Kale and sesame salad | 21 |
| Steamed eggplant with three flavours | 18/24 |
| White cut chicken Strange flavour dressing | 20/25 |

HOT ENTREE

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|--|-------|
| Fried eggplant spicy ginger and garlic dressing | 22/32 |
| Fried salt and pepper silken tofu spicy coriander salad | 14/26 |
| Fried squid, Hong Kong Typhoon style | 31 |
| Fried pork chop with sweet soy | 25 |
| Spice fried chicken wings heaven facing chillies | 21/29 |
| Hot and numbing dry Wagyu beef | 29 |

DUMPLINGS, NOODLES AND THINGS

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| Prawn wontons black vinegar and chilli | 8 for 36 |
| Wheel of fortune Prawn toast bacon, sweet and sour sauce | 26 |
| Lamb and cumin pancake | 28 |
| Pork and prawn spring rolls | 6 for 28 |
| Handmade egg noodles XO and bacon | 26 |
| Crispy Chow Mein Australian Chinese style with pork relish | 28 |

15 YEAR ANNIVERSARY BANQUET

FOR THE ENTIRE TABLE
\$149 per person

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| Cucumber with ginger, garlic and mint |
| Cabbage and radish |
| Tingling white cut chicken |
| Silken tofu with preserved eggs and soy chilli dressing |
| Lamb and fennel spring rolls |
| Fried squid with whole five spice |
| Choice of: |
| Four chillies prawns |
| Fish drowned in heaven facing chillies and Sichuan peppercorns |
| Steamed flathead, Jiangxi style |
| Hunan style Pork |
| Stir fried beef fillet with cumin and fermented chilli |
| Stir fried greens with garlic |
| Three milk cake with dried raspberries, pistachio and almond |
| \$85 per person for premium wine matching |

THE GOLDEN BANQUET

FOR THE ENTIRE TABLE
\$129 per person

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| Cucumber with ginger, garlic and mint |
| Cabbage and radish |
| Shredded white cut chicken with salted chili and mint |
| Steamed eggplant with three flavours |
| Wheel of fortune prawn toast |
| Steamed flathead Jiangxi style |
| Wuxi pork ribs |
| Stir fried Wagyu brisket with lucky money dumplings |
| Steamed Chinese broccoli with oyster sauce |
| Lychee granita raspberry puree and candied almonds |
| \$65 per person for wine matching \$39 per person for non-alcoholic pairing |

POULTRY AND PORK

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| Stir fried chicken | 48 |
| Pickled garlic stems and lemon dressing | |
| Kung Pao chicken | 49 |
| Sichuan peppercorns, heaven facing chillies and cashews | |
| Stir fried pork belly | 44 |
| White pepper and garlic stem | |
| Hot, sweet, sour and numbing pork chilli, sugar, black vinegar and Sichuan peppercorn | 47 |
| Wuxi pork ribs | 47 |

BEEF

| | |
|--|-----|
| Stir fried wagyu brisket baby eggplant and chilli paste | 49 |
| Beef fillet in fire water broth blackened with chilli and Sichuan peppercorns | 49 |
| Pure black Angus scotch fillet MB 5+ Kampot pepper and curry leaves | 165 |

VEGETABLES AND RICE

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|--|------|
| Steamed Chinese broccoli with oyster sauce and fried onions | 18 |
| Greens stir fried with garlic | 21 |
| House style fried rice bacon, peas and salted chilli | 21 |
| Steamed rice | 6 pp |

LIVE FROM THE TANK

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|--|---------------------|
| Mud Crab | \$99 |
| Lobster | \$20/100g |
| Pipis | \$34/250g \$59/500g |
| with a choice of Four chillies Salted olive and black bean dressing Black bean and salted chilli Ginger and shallot XO sauce Kampot pepper and curry leaves Add fried or boiled egg noodles | 11 |

SEAFOOD

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|--|-------|
| Steamed flathead, Jiangxi style | 29/49 |
| pickled mustard green and chilli | |
| Fish drowned in heaven facing chillies and Sichuan peppercorns Sichuan style | 58 |
| Stir fried prawns with king brown mushrooms | 29/49 |

DESSERTS

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|--|----|
| Lychee granita raspberry puree and candied almonds | 16 |
| Three milk cake dried raspberries, pistachio and almond | 21 |
| Chocolate & caramelised peanut parfait | 25 |
| Calamansi marshmallows | 11 |

Credit cards incur a processing fee of visa/mastercard 1.7%, Amex 2.7%, eftpos/debit 0.95%. External payment Apps incur additional fees.
10% discretionary service charge applies to all groups of 6+. 10% surcharge applies on Sundays, 15% on public holidays.

Please scan below to see a sample menu, translated in Chinese

