

BARBECUE

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Sommerland Chicken Hot & Numbing	16
Roast Pork Belly Strawberry Sweet & Sour Sauce	54
Chengdu Pork Ribs Sichuan Peppercorns & Chilli	27/54
Char Siu Coconut Sugar	49
Roast Wollemi Duck Aged Black Vinegar, Three Pepper Salt	56/99

“Our menu has a culinary focus on China’s regions – including Yunnan, chilli-loving Jiangxi, Hunan and Sichuan, Guangxi and Xingjiang – Our menu is designed to be shared and enjoyed banquet style.”  
Andy Evans, Executive Chef.