

## BURGERS



### Recommended



### SHAUN-SAN

\$20.00

Exclusive house-mixed wagyu shortrib patty, bacon, mature cheddar, provolone, onions, housemade special sauce



### ULTIMATE FISH BURGER

\$18.00

Battered hake, Avruga Caviar tartare, mature cheddar cheese



### YUZU KARAAGE BURGER

\$14.00

Fried chicken in yuzu kosho batter, American slaw, mature cheddar



### UNAGYU BURGER

\$20.00

House mixed wagyu patty, unagi, pickles, tare, sansho, lettuce



### NANBAN CHICKEN BURGER

\$18.00

Japanese fried chicken, nanban sauce, shredded white cabbage



### KATSU OKONOMIYAKI BURGER

\$16.00

Pork katsu, bonito flakes, Bulldog sauce, Kewpie, lettuce



### UNAGI BURGER

\$15.00

Unagi, tamago, sansho, lettuce, tare, Japanese pickles, fried nori



### WAGYU BURGER

\$15.00

Wagyu, cheddar, provolone, pickles, onions

## BITES



### TRUFFLE FRIES

\$9.00

Crispy fries tossed in the finest white truffle oil and showered in parmesan



### CRISPY BATTERED FRIES

\$4.00

Double dipped in seasoned batter and fried to perfection.



## WRAPS



SIGNATURE STUFF



VEGAN-FRIENDLY



SPICY



### ✓ IMPOSSIBLE BLACK PEPPER... \$13.00

INSPIRED BY BLACK PEPPER BEEF, SINGAPORE.

"IMPOSSIBLE" MEAT, TATER TOTS, BLACK PEPPER SAUCE AND CHOPPED ONIONS, PACKED IN A TORTILLA FLOUR WRAP AND TOASTED.



### CHICKEN SATAY RICE..... \$8.80

INSPIRED BY SATAY AND KETUPAT, SINGAPORE.

CHICKEN THIGH, HOMEMADE SATAY SAUCE, CUCUMBER, RAW ONIONS, ROMAINE LETTUCE, JASMINE RICE, TOPPED WITH MAYONNAISE AND CRISPY WONTON SKIN, PACKED IN TORTILLA FLOUR WRAP AND TOASTED.



### ✋ SPICY CHICKEN INDOMIE..... \$8.80

INSPIRED BY WARUNG STYLE INDOMIE, INDONESIA.

CHICKEN THIGH, PAN-FRIED INDOMIE, ROMAINE LETTUCE, SUNNY SIDE UP EGG, TOPPED WITH CRISPY WONTON SKIN, MAYONNAISE, ABC GARLIC CHILLI SAUCE, PACKED IN A TORTILLA FLOUR WRAP AND TOASTED.



### CHEESY BULGOGI BEEF..... \$11.80

INSPIRED BY BULGOGI AND MODERN KOREAN CHEESE DISHES, SOUTH KOREA.

SLICED BEEF, BULGOGI SAUCE, ROMAINE LETTUCE, JASMINE RICE, MAYONNAISE, MOZZARELLA CHEESE, KIMCHI, PACKED IN A TORTILLA FLOUR WRAP AND TOASTED.



### ✓ CAULIFLOWER BUTTER CURRY... \$9.00

INSPIRED BY ALOO GOBI & BUTTER CHICKEN, INDIA.

ROASTED CAULIFLOWER CHUNKS, BUTTER CURRY, ROMAINE LETTUCE, GOLDEN FRIED TATER TOTS, TOPPED WITH MAYONNAISE AND CORIANDER, PACKED IN A TORTILLA FLOUR WRAP AND TOASTED.



### CHAR SIEW RICE..... \$9.80

INSPIRED BY CHAR SIEW RICE FROM LONG TANG.

SLICES OF HONEY ROASTED CHAR SIEW, JASMINE RICE, ROMAINE LETTUCE, SIDE UP EGG, CRISPY WONTON SKIN, TOPPED WITH MAYONNAISE, ABC GARLIC CHILLI SAUCE, PACKED IN A TORTILLA FLOUR WRAP AND TOASTED.



## SIDES



### 🔥🔥🔥 **HOT WINGS** ..... **\$8.00**

MID JOINT WINGS, SPLIT DOWN THE MIDDLE AND DEEP FRIED, SERVED WITH A SAUCE THAT'S TOO HOT FOR YOU.



### **CREAM OF MUSHROOM SOUP** ..... **\$3.80**

BUTTON MUSHROOM, SHIITAKE MUSHROOM, THYME, GARLIC AND BOMBAY ONION.



### **TOM YUM SOUP** ..... **\$3.20**

AN ASSORTMENT OF FRAGRANT THAI HERBS AND SPICES THAT INCLUDE LEMONGRASS, KAFFIR, LIME LEAVES, GALANGAL AND CRUSHED RED CHILLI PEPPERS.



### **CRISPY BATTERED FRIES** ..... **\$4.00**

DOUBLE DIPPED IN SEASONED BATTER AND FRIED TO PERFECTION. WE'RE NOT PLAYING AROUND WITH THESE FRIES.



### **GOLDEN TOTS** ..... **\$4.00**

GOLDEN-FRIED TATER TOTS SERVED WITH KETCHUP AND MAYONNAISE.



### **SALTED EGG YOLK SAUCE** ..... **\$2.00**

MOAR BANDWAGON SAUCE!  
YUM YUM!



### 🔥🔥🔥 **THE BSTRD SAUCE** ..... **\$3.00**

A HOUSE SPECIAL RED HOT CHILI JAM THAT'LL ADD SOME FIRE TO YOUR TASTE BUDS.

WARNING: CONSUME RESPONSIBLY. WE TAKE NO RESPONSIBILITY FOR THE PAIN OR TOILET HUMOR THAT MAY PROCEED.

## DESSERT



### **BASTURDS** ..... **\$5.00**

THEY'RE COLD, SOFT, CHOCOLATEY, AND DELICIOUS, AND DEFINITELY NOT SOME SORT OF NUMBER 2. TRUST US. :)



## MAINS

### Signature Dishes



#### PREMIUM BEEF BOWL \$50.00

*Aus Wagyu Picanha (MBS8-9), uni, ikura, Avruga caviar, onsen egg, pickles, Japanese rice*

Premium Beef Bowl (Japanese A4 Wagyu) .. \$65.00



#### HOSHI WAGYU DONBURI \$17.80

*Sliced Aus Wagyu Picanha (MBS8-9), Japanese rice, pickles, spicy tare*

Hoshi Wagyu Donburi (Japanese A4 Wagyu) ... \$45.80



#### HOSHI SEAFOOD DONBURI \$32.00

*Hokkaido scallops, amaebi, fried amaebi heads, salmon sashimi, ikura, and tobiko*



#### CHILLED HOKKAIDO SCALLOP SOMEN \$25.00

*Chilled somen, Hokkaido scallops, shio kombu dressing, sakura ebi powder, ponzu jelly, ikura*



#### STEAK AND FRIES \$24.00

*Aus Wagyu Picanha (MBS8-9), crunchy fries, side salad, spring onion Bearnaise sauce*

Steak and Fries (Japanese A4 Wagyu) ..... \$50.00



#### CHILLED HOKKAIDO SCALLOP SOMEN (WITH UNI) \$38.00

*Chilled somen, Hokkaido scallops, shio kombu dressing, sakura ebi powder, ponzu jelly, ikura, uni*



#### REEF AND BEEF DONBURI \$28.00

*Aus Wagyu Picanha (MBS8-9), Hokkaido scallops, Japanese rice, pickles, spicy tare, shio kombu*



#### TRUFFLE ANGEL HAIR PASTA \$30.00

*Shio kombu, tobiko, Avruga caviar, uni*

Add Hokkaido Scallops .... +\$8.00



#### SALMON POKE \$16.80

*Salmon, spicy tare, avocado, cucumber, Japanese rice, pickles*



#### SALMON MENTAICO ABURI DONBURI \$18.80

*Salmon, mentaiko mayo, tobiko, ikura, Japanese rice, pickles*



#### UNAGI DONBURI \$17.80

*Unagi, tamagoyaki, Japanese rice, pickles*



#### TERIYAKI CHICKEN DONBURI \$12.80

*Teriyaki glazed chicken, Japanese rice, pickles*



## SIDES



### ★ HOSHI WAGYU STEAK \$16.00

*Aus Wagyu Picanha (MBS8-9), choice of sauce, seasonal salad*

*Sauce options:  
Beef Jus, Spring Onion Bearnaise*



### CHILLED HOKKAIDO SCALLOP SOMEN (HALF) \$13.50

*Chilled somen, Hokkaido scallops, shio kombu dressing, sakura ebi powder, ponzu jelly, ikura*



### ABURI HOKKAIDO SCALLOPS \$13.80

*Torched Hokkaido scallops, shio kombu*



### ✔ HOSHI SALAD \$8.50

*Mixed seasonal salad, Shio Kombu dressing, crispy bits*



### CHICKEN NANBAN \$8.80

*Fried chicken with house tartare sauce*



### TOBIKO GARLIC FRIED RICE \$8.50

*Tobiko, egg, garlic, fried rice*



### MISO SOUP \$3.00

*Chef's blend of miso, tofu, and light broth*



### AMAEBI 2 WAYS \$13.00

*Amaebi sashimi, fried amaebi heads, ponzu jelly, seasonal salad*



### SALMON MENTAICO ABURI \$12.00

*Salmon, mentaiko mayo, tobiko, ikura*



### MENTAICO FRIES \$9.00

*Golden battered fries drizzled with mentaiko mayonnaise, tobiko and spring onions*



### BREADED CHICKEN SKINS \$6.00

*Fried chicken skins, spicy tare, shichimi*



### CHARRED SPICY EDAMAME \$6.00

*Edamame, spicy sauce, shichimi*



### SUSHI RICE \$3.00

*Sushi vinegar seasoned rice*

## ADD-ONS

UNI .....	\$16.80
IKURA .....	\$8.00
ONSEN EGG .....	\$2.50

BEEF JUS SAUCE .....	\$2.50
SPRING ONION BEARNAISE SAUCE .....	\$2.50

## MEATS



Firecracker Chicken

### 1. Firecracker Chicken (1 pax) 🐉 \$11

Deep-fried diced chicken with chopped dried chillies, cashews, chives and Szechuan peppercorns.

### 2. Ha Cheong Gai 🐉

#### [Prawn Paste Fried Chicken] (6 pcs) \$10

Fried chicken marinated and battered with our homemade prawn paste.

### 3. Sweet and Sour Pork

Deep-fried diced pork in a sweet red vinegar sauce, stir-fried with red and green bell peppers.

(1 pax) Regular: \$14

(3-4 pax) Large: \$24

### 4. Pot Braised Roasted Pork & Tofu (1 pax) \$10

Pork belly and tofu braised in a ginger soy sauce gravy with chopped cabbage, carrots and mushrooms.

### 5. Black Pepper Beef

Shortrib beef cubes stir-fried with onions, bell peppers and a house special black pepper sauce.

(1 pax) Regular: \$20

(3-4 pax) Large: \$36

### 6. Char Siew Spare Ribs (2-3 pax) \$13

Boneless pork rib slices wok-fried in char siew sauce.



Sweet and Sour Pork



Ha Cheong Gai



Black Pepper Beef



- Signature



- Vegetarian



SEAFOOD

1. Steamed Coral Grouper in Hong Kong Style (2-3 pax) \$36

A family meal classic. Whole coral grouper steamed and basked in green onion and ginger soy sauce.

2. Curry Fish Head (3-4 pax) \$32

Fish head stewed in a house special curry with fried beancurd, tomatoes, cabbage, french beans and tomatoes.

3. Kung Pow Fish Head (3-4 pax) \$27

Fish head stir-fried with a dark Szechuan Kung Pow sauce, garlic, chives and bell peppers.

4. Kung Pow Seafood (1 pax) \$14

Slipper lobster and squid stir-fried in our Szechuan Kung Pow sauce blend.

5. Szechuan Poached Fish

Patin fish fillets poached in a fragrant oily broth made from traditional Szechuan herbs and spices.

(1 pax) Regular: \$20 (3-4 pax) Large: \$36

6. Chili Clams (2 pax) \$15

Clams stir-fried with our in-house chili gravy.

7. Mala Fried Shrimp

Fried butterflied shrimp with crispy ground garlic, fermented soybeans, sliced chillies and “mala” Szechuan peppercorns.

(5 pcs) Regular: \$20 (8 pcs) Large: \$30

8. Salt and Pepper Squid (1 pax) \$9

Deep-fried squid wok tossed in salt and pepper.

9. Salted Egg Yolk Squid (1 pax) \$11

Deep-fried squid wok tossed with our salted egg yolk sauce.

10. Salted Egg Yolk Shrimp

Butterflied shrimp deep-fried and wok tossed in our salted egg yolk sauce.

(5 pcs) Regular: \$18 (8 pcs) Large: \$28

11. Szechuan Spicy Clams

Clams fried au jus with Szechuan sauce, onions, ginger and chillies.

(1 pax) Regular: \$12 (3-4 pax) Large: \$22



Curry Fish Head



Szechuan Poached Fish



Salted Egg Yolk Squid

## RICE AND NOODLES



Giant Prawn Crispy Noodles

- |  |   |
|--|---|
| <p><b>1. White Rice</b> <span style="float: right;">\$1</span></p> <p>Good ol' whole grain white rice.</p>   | <p><b>5. Sliced Fish Hor Fun (2-3 pax)</b> <span style="float: right;">\$11</span></p> <p>Toman fish slices with both wok-fried and crispy hor fun, doused in a house special seafood egg gravy.</p>  |
| <p><b>2. Truffle Iberico Pork Teochew Noodles</b> 🐉</p> <p>"Mi tai mak" wok-fried silver needle noodle served with Pork Jowl, crispy deep-fried silver needle noodle, poached egg and finished with a savoury white truffle gravy.</p> <p>(1 pax) Regular: \$20      (3-4 pax) Large: \$36</p> | <p><b>6. Mala Fried Rice (1 pax)</b> <span style="float: right;">\$12</span></p> <p>Fiery wok-fried rice with Iberican pork jowl slices, shimeiji mushrooms, lotus root, black fungus, broccoli and fried with Szechuan peppercorn oil.</p> |
| <p><b>3. Giant Prawn Crispy Noodles</b> 🐉</p> <p>(1 pax) <span style="float: right;">\$38</span></p> <p>Crispy "sheng mian" noodles with giant river prawns, Chinese chives, sliced ginger, topped with a garlic and seafood stock gravy.</p>  | <p><b>7. Yangchow Fried Rice (1 pax)</b> <span style="float: right;">\$10</span></p> <p>Our house special stir-fried rice with shrimp and char siew pork.</p>   |
| <p><b>4. Mixed Seafood Bee Hoon in Prawn Broth</b></p> <p>(1 pax) <span style="float: right;">\$10</span></p> <p>Bee hoon with prawns, fish slices, clams in our signature prawn and seafood broth</p>   | <p><b>8. Fried Mee Sua Noodles (1 pax)</b> <span style="float: right;">\$7.50</span></p> <p>Wok-fried "mee sua" noodles with char siew, shrimp, egg, bean sprouts, onions and bell peppers.</p>   |
| <p><b>5. Ocean Treasures White Bee Hoon</b></p> <p>Bee hoon with fish slices, prawns and clams wok fried in a house special seafood broth.</p> <p>(1 pax) Regular: \$12      (2-3 pax) Large: \$18</p>   | <p><b>9. Olive Fried Rice (1 pax)</b> 🌿 <span style="float: right;">\$8</span></p> <p>Stir-fried rice with olives, diced mushrooms, bell peppers, long beans and egg.</p>   |



- Signature



- Vegetarian



## VEGETABLES AND TOFU



Mapo Tofu

### 1. Stir-Fried Dou Miao (1 pax) 🌱

Wok-fried pea shoots.

\$6

### 2. Fu Young Fried Egg (1 pax)

Pan-fried Chinese omelette.

\$6.50

### 3. Chongqing Cabbage Stir Fry 🐉 (1 pax)

Spicy stir-fried cabbage with chopped bacon, garlic, soy sauce, vinegar and spicy dried chillies.

\$10

### 4. Mapo Tofu (1 pax) 🐉

Freshly made tofu with “mala” numbing spice sauce with a choice of beef, pork or Impossible™ vegan meat sauce.

*Pork Sauce: \$8*

*Impossible™ Meat Sauce: \$10*

### 5. Sambal Kang Kong (1 pax)

\$8

Kang kong stir-fried in a prawn paste “belacan” chili sauce.

### 6. Kai Lan Stir Fry (1 pax)

\$7

House special baby kai lan stir-fried with oyster sauce, garlic and ginger.



Stir Fried Dou Miao



Sambal Kang Kong



Chongqing Cabbage Stir Fry



- Signature



- Vegetarian

SET MEALS

1. Sweet & Sour Pork Set

\$8

Sweet and sour pork, stir-fried broccoli, achar and steamed rice.

2. Black Pepper Beef Set

\$17

Black pepper beef cubes, stir-fried broccoli, achar and steamed rice.

3. Butter Sauce Chicken Set

\$8

Butter sauce chicken, stir-fried broccoli, achar and steamed rice.

4. Braised Mushroom Chicken Set

\$11

Braised mushroom chicken, stir-fried broccoli, achar and steamed rice.

5. Firecracker Chicken Set

\$7

Firecracker chicken, stir-fried broccoli, achar and steamed rice.

6. Braised Fish Fillet with Pickled Vegetable Set

\$9

Braised patin fish with pickled vegetable, stir-fried broccoli, achar and steamed rice.

7. Mapo Tofu Set

\$7

Mapo tofu, stir-fried broccoli, achar and steamed rice.

8. Impossible™ Mapo Tofu Set 

\$8

Impossible™ mapo tofu, stir-fried broccoli, achar and steamed rice.
- 
- Braised Mushroom Chicken Set
- 
- Firecracker Chicken Set
- 
- Sweet & Sour Pork Set
- SOUP
1. ABC Soup (1 pax)

\$8

A hearty broth cooked with with pork ribs, chicken, tomato and carrots.
- 龍堂
- 
- Signature
- 
- Vegetarian



MAINS



NOODLES (DRY/SOUP)

Noodle & Wonton	\$5.50
Char Siew with Noodles & Wonton	\$8.00
Roasted Chicken with Noodles & Wonton	\$6.50
Roasted Pork with Noodles & Wonton	\$8.00
Char Siew & Roasted Chicken with Noodles & Wonton	\$8.50
Roasted Chicken & Roasted Pork with Noodles & Wonton	\$8.50
Char Siew & Roasted Pork with Noodles & Wonton	\$10.00

RICE

Char Siew with Rice	\$7.00
Roasted Chicken with Rice	\$6.00
Roasted Pork with Rice	\$7.00
Char Siew & Roasted Chicken with Rice	\$8.00
Roasted Chicken & Roasted Pork with Rice	\$8.00
Char Siew & Roasted Pork with Rice	\$8.50



SIDES

Wonton Soup (6 pcs)	\$5.00
Boiled Bok Choy	\$4.00
Braised Egg	\$1.50
Braised Tofu	\$3.00
Rice	\$1.20
Noodle	\$1.00







**SPICY**



**VEGAN**



## Hoshi Wagyu Steak \$16.00

Aus Wagyu Picanha (MBS8-9), choice of sauce, seasonal salad.

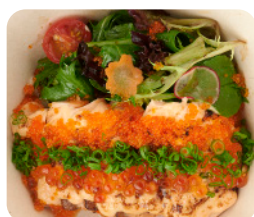
**Sauce options:**

Beef Jus, Spring Onion Bearnaise



## Hoshi Salad \$8.50

Mixed seasonal salad, Shio Kombu dressing, crispy bits.



## Aburi Salmon with Mentaiko \$12.00

Salmon, mentaiko mayo, tobiko, ikura.



## Aburi Hokkaido Scallops \$13.80

Torched Hokkaido scallops, shio kombu.



## Chilled Hokkaido Scallop Somen (half) \$13.50

Chilled somen, Hokkaido scallops, shio kombu dressing, sakura ebi powder, ponzu jelly, ikura.



## Chicken Nanban \$8.80

Fried chicken with house tartare sauce.



## Breaded Chicken Skin \$6.00

Fried chicken skins, spicy tare, shichimi.



## Hot Wangs \$8.00

Mid joint wings, split down the middle and deep fried, served with a sauce that's too hot for you.



## Sushi Rice \$3.00

Sushi vinegar seasoned white rice.



## Tobiko Garlic Fried Rice \$8.50

Tobiko, egg, garlic, fried rice.



## Mentaiko Fries \$9.00

Golden battered fries drizzled with mentaiko mayonnaise, tobiko and spring onions.



## Ikura \$8.00

20g of high quality ikura.



## Truffle Fries \$9.00

Crispy fries tossed in the finest white truffle oil and sprinkled with parmesan cheese.



## Golden Tots \$4.00

Golden-fried tater tots served with ketchup and mayonnaise.



## Crispy Battered Fries \$4.00

Double dipped in seasoned batter and fried to perfection.



## DRAFT BEER

Asahi Pint	\$10.00
Kronenbourg Blanc Pint	\$11.00

## BOTTLED BEER

Stella Artois	\$7.00
Corona Extra	\$7.00
Asahi Black	\$9.00
Little Creature Pale Ale	\$10.00

(5.20% ABV) By using whole hop flowers in this pale ale, it has a pretty serious citrus and stone fruit flavour, balanced with specialty malts and a decent hit of bitterness.

### Sierra Nevada Brewing Company Pale Ale \$12.00

(5.60% ABV) Heavy on the hops, indulge in the intense aromas of pine and citrus.

### Sierra Nevada Brewing Company Hazy Little Thing IPA \$12.00

(6.70% ABV) Juicy hops and silky malt meet in a Hazy Little Thing with fruit-forward flavour, modest bitterness, and a smooth finish.

### Stone & Wood Brewing Company The Gatherer \$10.00

(6.80% ABV) With a twist of real of watermelon, cucumber, mint, and hopped with Galaxy, The Gatherer is uniquely zesty and refreshing.

### Garage Project White Mischief \$10.00

(2.90% ABV) Kettle soured wheat, lightly salted and infused with white peaches - a delicate three way salty, sweet and sour balancing act.

### Lost Coast Great Peanut Butter Chocolate Milk Stout \$12.00

(5.60% ABV) Smooth and creamy, this midnight-black stout boasts flavours of coffee, caramel, toffee, prunes, raisins and roasted peanuts allowing for a rich sweetness and easy drinking.

## COFFEE

Espresso	\$2.50
Cappuccino	\$3.00
Cafe Latte	\$3.00
Lungo	\$2.50
Iced Lungo	\$3.00
Iced Latte	\$3.50

## TEAS

Gryphon British Breakfast (Hot)	\$2.50
Gryphon Osmanthus Sencha (Hot)	\$2.50
Iced Lemon Tea	\$2.50

## SOFT DRINKS

Coca-Cola	\$1.80
Coca-Cola No Sugar	\$1.80
Sprite	\$1.80
Ayataka Green Tea	\$1.80
Da Hong Pao Oolong Tea	\$1.80
Yeo's Soya Bean	\$1.80
100 Plus	\$1.80
Yeo's Chrysanthemum Tea	\$1.80
Dasani Drinking Water	\$2.00