

WOKTAILS

Jade Slipper - Absolut Elyx vodka, Midori, coconut syrup, fresh lime, pineapple juice	20
Orchard Road - Malfy Blood Orange gin, St Germain elderflower liqueur, sake, soda	20
Mama-san Margarita - Altos Plata tequila, Cointreau, strawberries, jalapeños	20

BITS | BITES

Prawn crackers & chilli salt	7
Cucumber kimchi, coriander, sesame	10
Poppadoms, tamarind chutney	8
Edamame beans, spicy sweet soy	10

RAW | COLD CUTS

Freshly shucked market oysters, chilli jam, fresh lime, crispy shallots	6 for 39 12 for 78
Tempura market oysters, nahm jim, kaffir lime mayonnaise	6 for 39 12 for 78
Sashimi of kingfish, heirloom tomatoes, chilli, lime, coconut cream, coriander	21
Tuna sashimi, cucumber, pickled ginger gel, soy, yuzu, tobiko, rice cracker	19
Bang Bang chicken salad, bean sprouts, cucumber, peanuts, sesame seeds, black vinegar & chilli dressing	24
Beef tataki, spiced crème fraîche, daikon, fresh chilli, cucumber, pear, mint, coriander	24
Rainbow glass noodle vegetable salad, cashew nuts, sesame seeds, coriander, chilli & lime dressing	18

DUMPLINGS SERVED W RED VINEGAR & SOY | CHILLI OIL

Wagyu beef, shiitake & cumin shumai	4 for 16
Prawn & coriander crystal skin dumplings	4 for 16
Wild mushroom crystal skin dumplings, goji berry, coriander, teriyaki glaze	4 for 16
Duck & chive xiao long bao	4 for 18
Scallop dumplings, cauliflower puree, salted pork & chilli jam	3 for 18
Chicken & shiitake mushroom money bags, sweet chilli sauce	4 for 16

BUNS | BAOS

Char siu pork bun	2 for 15
Gua bao, Chinese roast pork belly, chilli jam, red onion & peanut salad	2 for 18
Gua bao, pickled cucumber, coriander, slaw, sriracha mayo	
Korean Fried Chicken Tempura Eggplant	2 for 18

SOUPS

1970’s Chicken & corn soup (appetiser)	10
Tom Kha Kung, prawn, tomato, chilli jam, lime leaf, coconut milk, fresh chilli, coriander	20
Chicken noodle soup, soy broth, spring onion, bok choy, corn, chilli oil, chicken dumpling	19

HOT STARTERS

Peking Duck, hoisin sauce, cucumber, spring onion	Half (8 PANCAKES) 48 Whole (16 PANCAKES) 96
Masterstock fried pork hock, tamarind & chilli caramel, crispy ginger, coriander	22
Crispy soft shell crab, garlic, chilli, bean sprouts, spring onion & Sichuan pepper	25
Salt & pepper squid, tamarind caramel, chilli, bean sprouts, mint, spicy tomato coriander salad	21
Crispy fried chicken, sticky chilli sauce , sesame seeds	22
Roti Roll, slaw, coriander, mint, lime, soy & sesame dressing, crispy shallots, toasted almonds	
Bang Bang Chicken Char Siu Pork Tempura Cauliflower	18
Pad Kee Mao ‘Drunken Noodles’ veges, capsicum, egg, shallots, coriander, bean sprouts, dried chilli, fresh lime	
Chicken Prawns Tofu	29

BBQ | ROAST MEATS

Chinese crispy chicken, satay sauce	Half 38 Whole 60
250g Chinese roast pork belly, hoisin sauce	42
250g Char siu pork scotch, chilli & red vinegar	36
Korean-style sticky beef short rib, crispy leek, red onion, pickled cucumber, coriander	38

CURRIES

Red curry of duck leg, coconut, lychee, tomato	39
Massaman curry of lamb shoulder, gourmet agria potatoes, crispy shallots, peanuts	38
Green curry of chicken, eggplant, roast cauliflower, kaffir lime, coconut cream, crispy curry leaves	36
Penang curry of tofu, mushrooms, green beans, tomatoes, gourmet agria potatoes, coconut cream, pickled chilli & radish	34
Wok-fried crispy hapuka dry curry, broccolini, green beans, red onion, dried chillies, bean sprouts, mint, coriander, kaffir lime, curry leaves, peanuts	38

HOT WOKS | A BIT MORE

Crispy fried whole market fish, black beans, chilli, coriander, ginger & lime	58
Kung Pao chicken, green beans, peanuts, garlic chives, chilli	34
Crispy fried sweet & sour pork, capsicum, shallots, spring onion	30
NZ King salmon, cauliflower & coconut puree, sambal, roasted tomato, cucumber, fresh herbs	38
Shaking Beef, wok-fried pasture fed beef fillet, chilli, garlic, ginger & soy, red onion, cress, coriander	43

RICE | VEGETABLES | SALADS

Steamed rice – serves two	6
Wok-fried broccolini, garlic, ginger, soy & sesame	12
W+W fried rice	
Char Siu Pork & Prawn Pork Prawn Chicken Vege	12
Green papaya salad, chilli, lime, dried shrimp, mint, crushed peanuts	12
Mixed Asian green salad, soy & sesame dressing	11
Roti Chanai	per piece 5

REFRESHING | SWEET THINGS

Deep fried ice cream, coconut, salted butterscotch	18
Lemongrass crème brûlée, kaffir lime ice cream, caramelised white chocolate, raspberry gel, lemon ice	18
Coconut tapioca pudding, saffron poached lychee, mango sorbet, peanut praline	18
House made sorbet & ice-cream selection	3 for 16



WHITE + WONG'S

GRAND BANQUET \$80PP

MINIMUM OF 4 - SERVED WITH STEAMED RICE

- Prawn crackers & chilli salt
- Tuna sashimi, cucumber, pickled ginger gel, soy, yuzu, tobiko, rice cracker
- Basket of dumplings
- Salt & pepper squid, tamarind caramel, bean sprouts, chilli, mint, spicy tomato coriander salad
- Beef tataki, spiced crème fraîche, daikon, fresh chilli, cucumber, pear, mint, coriander
- Masterstock fried pork hock, tamarind & chilli caramel, crispy ginger, coriander
- Green curry of chicken, eggplant, roast cauliflower, kaffir lime, coconut cream, crispy curry leaves
- Wok-fried seasonal greens, garlic, ginger & sesame
- Coconut tapioca pudding, saffron poached lychee, mango sorbet, peanut praline

EMPEROR BANQUET \$99PP

MINIMUM OF 4 - SERVED WITH STEAMED RICE

A selection of our signature dishes

- Prawn crackers & chilli salt
- Sashimi of kingfish, heirloom tomatoes, chilli, lime, coconut cream, coriander
- Basket of dumplings
- Bang Bang chicken salad, bean sprouts, cucumber, peanuts, sesame seeds, black vinegar & chilli dressing
- Peking Duck, cucumber, spring onion, hoisin sauce
- Char siu pork scotch, chilli & red vinegar
- Massaman curry of lamb shoulder, gourmet agria potatoes, crispy shallots, peanuts
- Wok-fried seasonal greens, garlic, ginger & sesame
- Lemongrass crème brûlée, kaffir lime ice cream, caramelised white chocolate, raspberry gel, lemon ice

No added MSG. Just lots of real food and fresh ingredients. All our meat is free range & our seafood caught using sustainable methods. Please let us know of any allergies and our chefs will try to adjust dishes upon request so you don't miss out. Dishes with a (V) indicate vegetarian and (M) includes meat products. Kindly note, we cannot fully guarantee our food will be completely free of gluten, nuts, or shellfish residue, as these ingredients are present in our kitchen.