

DUMPLINGS

D A I S Y C H A N G 雏菊



CRYSTAL PRAWN (HARGOW)	18
PORK & CABBAGE	18
SHIITAKE MUSHROOM V	16
GREEN VEGAN VE	16
PORK & PRAWN SHUMAI With Daisy's signature sauce	18
FRIED MUSHROOM With truffle creamy mayo	21

SMALLER TO START

MARKET RAW FISH GI OPTION/LG Truffle oil, crispy shallot and chilli soy sauce	23
CRUNCHY CHICKEN With Bong's knock-out sauce	25
PORK BELLY BITES GI OPTION Oyster garlic pepper sauce and sesame seeds	24
PRAWN TOAST Crunchy sesame prawn toast with pickled salsa and fish roe	24
CAULIFLOWER BITES V OPTION Cumin shawarma sauce, scallions, bonito flake	20
LAMB SATAY SKEWERS GI/LG Grilled lamb satay skewer with peanut sauce	23
DEEP FRIED TOFU VE OPTION/LG Chilli garlic mushroom sauce and crispy wonton	21
TUNA SASHIMI With avocado on crispy wonton with seafood mayo	24

BIGGER TO SHARE

SALT AND CHILLI CRISPY PRAWNS Crispy garlic, onion and fresh herbs	30
KOREAN FRIED CHICKEN Fried chicken with almond and sweet soy sauce	32
WAGYU BEEF SHORT RIB DF Korean style slow-cooked beef bulgogi, sesame with kimchi slaw	43
BANG BANG MARKET FISH Stir-fried market fish with onion, capsicum and black peppercorn sauce	40
8 HOUR SMASHED BRAISED BEEF GI/DF NZ beef with Asian cucumber salad and sweet chilli jam sauce	36
GANG PAO CHICKEN Stir-fried crispy chicken with sweet chilli jam, cashew nut, onion and Szechuan pepper with jasmine rice	35
WOK FRIED VEGETABLES W PRAWNS GI OPTION Stir-fried Asian seasonal vegetables, oyster sauce, chilli garlic, prawns with garlic butter rice	35
DRY CURRY PORK BELLY GI OPTION Stir-fried crispy pork belly, vegetables, served with steamed Jasmine rice	37

DIETARY: V = vegetarian / VE = vegan / DF = dairy free / LG = low gluten / GI = gluten intolerant / GI OPTION = gluten intolerant option

Next time book in for our Chef's Mystery Dinner Menu - **\$80pp for minimum 6 people**

Enjoy an evening of dishes curated especially for you by our kitchen team. Bookings essential!



STIR-FRIED SINGAPOREAN NOODLE

Smokey pork and prawn stir-fried rice noodles with bean sprouts and spring onions

33

DRUNKEN NOODLE

Stir-fried spicy egg noodles, braised beef brisket with vegetables

33

TERIYAKI DUCK NOODLE

Aromatic roast duck, egg noodles, spring onion and carrot with sweet soy

34

CHICKEN KHAO SOI

Thai fried chicken, coconut masala & Thai herb sauce with egg noodles

33

BAO BUNS

EGGPLANT **VE** **OPTION**

Steamed bao bun, grilled eggplant with cashew nuts, shiitake mushroom, spring onion, soy sauce and kombu mayo

17

CHICKEN

Steamed bao bun, crispy chicken, Asian slaw and Japanese mayo

18

SOFT SHELL CRAB

Steamed bao bun, soft shell crab with coriander and sriracha mayo

20

HAWKER ROLL

DUCK

Five spiced duck, cucumber, spring onion and hoisin sauce

25

GREEN BEEF CURRY

8 hour braised beef in Daisy green curry sauce, pickled onion, crispy shallot

25

SALADS

GRILLED PRAWN WITH PAPAYA SLAW **GI/GF** **OPTION**

Grilled Prawn, papaya, carrot, chilli, cashews, green bean, cherry tomatoes and sweet spicy fish sauce

34

BBQ DUCK **GI** **OPTION**

BBQ duck with lychee, toasted rice with tamarind dressing

34

HEIRLOOM TOMATO **GI** **OPTION/LG**

Tomatoes, green bean, mung bean, herbs, cashew nut

18

SIDES

WOK-CHARRED BROCCOLI **GI** **OPTION/V**

With cashews, sesame and oyster sauce

20

FRIED GREEN BEANS **V**

With Chinese pepper, black bean sauce and crispy shallot

20

CURLY FRIES

With Japanese mayo or tomato sauce

14

FLAKY ROTI

6

PLAIN BAO BUN **VE**

6

PLAIN RICE

6

SWEET

ICE CREAM BAO

Sweet fried bao bun, vanilla ice cream, salted caramel sauce and crushed cashews

16

CHOCOLATE FONDANT

Chocolate fondant with mandarin orange sauce and vanilla ice cream

18

PINEAPPLE CINNAMON CRUMBLE

Warm 5 spice pineapple, cinnamon crumble, caramel drizzle and coconut ice cream

18

SORBET OF THE DAY

16