

MAIN COURSE

SLICED BEEF, MINT, MALA SAUCE, PEANUT, RED PEPPER JULIENNE (GFR, DF) 🌶️	\$29
SOUR RED BEAN BROTH, SOURDOUGH, MINT, ENOKI MUSHROOM (GFR, V)	\$28
PASSIONFRUIT SOUR HOTPOT, SLICED BEEF, ENOKI MUSHROOM, CORIANDER, TOMATO, CHILLI (GFR) 🌶️	\$32
PASSIONFRUIT SOUR HOTPOT, SLICED SNAKEHEAD FISH, ENOKI MUSHROOM, CORIANDER, TOMATO, CHILLI (GFR) 🌶️	\$34
MINT CRISPY PORK RIB, GARLIC, LEMON GRASS (GFR)	\$34
GRILLED BARRAMUNDI FILLET, BABY OYSTER MUSHROOM, CHINESE CHIVE, DILL, GARLIC, SESAME (GFR, DF)	\$34
GRILLED PORK BELLY, LETTUCE, GINGER, GARLIC, ONION, SESAME, CHILLI POWDER (CONTAINS NUT), SIGNATURE TOMATO SAUCE (GFR)	\$34
CRISPY CHICKEN, LEMONGRASS, PANDAN LEAVES, ONION, GINGER, GARLIC, OYSTER SAUCE, SIGNATURE TOMATO SAUCE (GFR, DF)	\$27
WOK-SEARED SQUID, LEMONGRASS, CHILLI, GARLIC, GINGER, RED PEPPER JULIENNE 🌶️	\$34
WAGYU BEEF STEAK, ASPARAGUS, CHERRY TOMATO, FENNEL, MUSHROOM, RED WINE, LEMONGRASS, BUTTER (GFR)	\$45
SHANGLI-LA MUSHROOM FRIED RICE, MICRO SALAD	\$26
CLAYPOT RICE, PANCETTA, GREEN BEANS, POTATO	\$23
SEASONAL VEGETABLE (DF, GF, VEGAN)	\$9
Steam Rice (DF, GF, VEGAN)	\$4

SOUP

SLOW-BRAISED BEEF BRISKET SOUP, MINT, VIETNAMESE MINT, SPICY DIPPING SAUCE ON SIDE (GFR, DF)	\$12
EDAMAME VELOUTÉ, CRISPY FLATBREAD, GINGER, SICHUAN PEPPER (V)	\$9

DESSERT

ICED JELLY, ROSE JAM	\$9
ICED STICKY RICE, PINEAPPLE, MANGO, RAISINS, PEANUT, YUNNAN ROSE JAM, SESAME (GF)	\$12
MANGO STICKY RICE SMOOTHIE (GF)	\$15
COCONUT MILK, SAGO, TOASTED BREAD, MANGO, SHREDDED COCONUT (V)	\$9
ROSE PIE 2PCS	\$9

**May contain traces of nuts and gluten.

We are unable to guarantee that products are free from cross-contamination.

🌶️ Spice level can be customized to your preference.

MENU



云贵川

FEED ME MENU

\$118

For 2 PEOPLE

THAI SPICY LEMON CHICKEN, GARLIC, GINGER, MIXED HERBS, ONION (DF) 🌶️
NATURAL OYSTER, APPLE, CORIANDER, GARLIC DRESSING 2PCS (GFR, DF) or ORANGE SCALLOP, PLUM WINE, LIME, GREEN OIL 2PCS (GFR, DF)
GREEN MANGO SALAD, FENNEL, PEANUT, FRESH CHILLI, CORIANDER, CHERRY TOMATO, SWEET CORN (DF) 🌶️
WAGYU BEEF SKEWER, GARLIC 2PCS (GFR)
YUNNAN CRISPY POTATO PANCAKE, WHITE PEPPER SALT, CHILLI POWDER (GF, DF, VEGAN)
GRILLED PORK BELLY, LETTUCE, GINGER, GARLIC, ONION, SESAME, CHILLI POWDER (CONTAINS NUT), SIGNATURE TOMATO SAUCE (GFR)
MINT CRISPY PORK RIB, GARLIC, LEMON GRASS (GFR)
SHANGLI-LA MUSHROOM FRIED RICE, MICRO SALAD
COCONUT MILK, SAGO, TOASTED BREAD, MANGO, SHREDDED COCONUT (V)

APPETIZER

THAI SPICY LEMON CHICKEN, GARLIC, GINGER, MIXED HERBS, ONION (DF) 🌶️	\$17
APPLE CHEESE SALAD, YOGURT, ROSE JAM (GF, V)	\$16
PASSIONFRUIT BEEF TARTARE (RAW), PEAR, ONION, CHIVE, RAW EGG (DF)	\$23
NATURAL OYSTER, APPLE, CORIANDER, GARLIC DRESSING 2PCS (GFR, DF)	\$12
ORANGE SCALLOP, PLUM WINE, LIME, GREEN OIL 3PCS (GF, DF)	\$18
SALTED PLUM CHERRY TOMATO (GF, DF, VEGAN)	\$18



ENTRÉE

SLOW-COOKED CHICKEN CONGEE, DILL (GFR)	\$9
CRISPY TIGER PRAWN, PINEAPPLE, PASSIONFRUIT MAYO SAUCE 3PCS	\$16
GRILLED LEMONGRASS CHICKEN SKEWER, HONEY 4PCS (GFR, DF)	\$15
WAGYU BEEF SKEWER, GARLIC 2PCS (GFR)	\$16
YUNNAN CRISPY POTATO PANCAKE, WHITE PEPPER SALT, CHILLI POWDER (GF, DF, VEGAN)	\$12
SWEET POTATO WEDGES, BLACK TRUFFLE MAYO (GF, DF, VEGAN)	\$16
GREEN MANGO SALAD, FENNEL, PEANUT, FRESH CHILLI, CORIANDER, CHERRY TOMATO, SWEET CORN (DF)	\$19





WINE

SPARKLING WINE

	Glass	Bottle
Aurelia Prosecco		\$12
Henkell Sparkling Brut (Wiesbaden, Germany)		\$12
Henkell Trocken Sparkling Rosé (Wiesbaden, Germany)		\$12

ROSÉ

Hares Chase Rosé (Barossa Valley)	\$12 / \$49
Porcelaine Rosé (Provence, France)	\$58

WHITE WINE

Tangerine Wine (Ning Xia, China)	\$52
Tope Dual Citizen Riesling (Clare Valley)	\$12 / \$45
Henschke Peggy's Hill Riesling (Eden Valley)	\$56
Hahndorf Hill Pinot Grigio (Adelaide Hills)	\$12 / \$46
Bird in Hand Pinot Gris (Adelaide Hills)	\$66
Wills Domain Eightfold Chardonnay (Margaret River)	\$12 / \$49
Xige Jade dove Chardonnay (Ning Xia, China)	\$67
Leeuwin Estate Prelude Vineyards Chardonnay (Margaret River)	\$62
Shaw & Smith Sauvignon Blanc (Adelaide Hills)	\$13 / \$48
Cloudy Bay Sauvignon Blanc (Marlborough)	\$72

RED WINE

Long Story Short 26 Maples Pinot Noir (Mornington Peninsula)	\$13 / \$53
Tierra Del Puerco GMM (Barossa Valley)	\$12 / \$43
Hares Chase Springer Shiraz (Barossa Valley)	\$13 / \$54
John Duval Entity Shiraz (Barossa Valley)	\$83
Langmeil Orphan Bank Shiraz (Barossa Valley)	\$102
Wynns Black Label Cabernet Sauvignon 2022 (Coonawarra)	\$73
Xige Jade Dove Cabernet Sauvignon Gernischt (Ning Xia, China)	\$118

COCKTAIL

Dai 傣 (Gin, Passion Fruit, Lemon Juice, Pineapple Juice)	\$23
Ha Ni 哈尼 (Rum, Malibu, Pineapple Juice, Lemon Juice, Elderflower)	\$24
Na He 纳西 (Ink Gin, Elderflower Syrup, Lime Juice, Tonic Water)	\$23
Shangri-La 香格里拉 (Yunnan Black Tea, Plum Wine, Bourbon, Lemon Juice)	\$24
Yu Long 玉龙 (Sweet Rice Wine, Milk, Rum, Rose Jam, Syrup)	\$23

CLASSIC COCKTAIL

Gin & Tonic (Gin, Lime, Tonic Water)	\$22
Vodka & Soda (Vodka, Lime, Soda water)	\$22
Negroni (Gin, Passion Fruit, Lemon Juice, Pineapple Juice)	\$22
Cosmopolitan (Vodka, Triple Sec, Lime juice, Cranberry juice)	\$24
Whisky Sour (Whiskey, Lemon, Simple Syrup)	\$21
Boulevardier (Bourbon, Campari, Sweet Vermouth)	\$24
Old Fashioned (Whiskey, Demerara syrup, Angostura Bitters)	\$22
Margarita (Tequila, Triple sec, Lime juice)	\$22