

RAW AND FRESH

Sesame Seared Tuna	25
sesame dressing, wasabi ponzu, pear	
Sichuan Cucumber (VG)	18
cashew cream, chives	
Green Papaya Salad	20
tomatoes, peanuts, green beans, asian herbs	
add prawn	+6
Cos & Kimchi Salad	20
MFC's Korean ranch, egg, parmesan, nashi pear	

DUMPLINGS AND BUNS

All dumplings, buns, and sauces are handcrafted in-house by our dedicated dumpling chef.

Wagyu Beef Dumplings (6pcs)	21
sweet dumpling sauce	
Pork & Prawn Dumplings (10pcs)	20
chinkiang vinegar & soy sauce	
Crab & Fish Dumpling (6pcs)	20
black vinegar & soy sauce	
Vege Dumplings (6pcs)(VG)	20
sesame soy	
House Pork Steamed Bun (3pcs)	17
sweet chilli oil, peanuts	
Korean Fried Chicken Bao Bun (3pcs)	27
Korean chilli sauce, kempie, slaw	
Filet o Fish Bao Bun (3pcs)	27
snapper, Taiwanese spice, tartar, cheddar	

SOMETHING SMALL

Edamame (VG)	11
wok charred	
Wagyu Cheese Burger Spring Roll Wrap	22
Korean burger sauce, pickled onion, parmesan	
Peking Duck Pancake	27
cherry hoisin, cucumber, beansprouts	
Mushroom Pancake (V)	22
plum sauce, bean sprouts	
Crispy Eggplant (VG)	22
cumin mix, lemongrass romesco	
Grilled Pork Belly	28
Filipino style, spiced vinegar, pickled papaya	
Satay Grilled Lemongrass Chicken	24
satay sauce, kumara crisp	

HOUSE MADE CURRIES

Seafood Curry	42
snapper, NZ mussels, prawns	
Massaman Curry	41
beef cheek, potato, curry leaves, peanuts, kaffir lime leaves	
Vegan Curry	35
yellow curry, cauliflower, pine nut, capers	

SOMETHING LARGE

Gao Pad Thai	33
shiitake, beansprouts and peanuts.	
choice of chicken, prawn, vegetarian.	
Roast Pork Sichuan Noodles	32
wok hey, peanuts, crackling dust	
Gao Fried Chicken	\$27 L41
choice of hot N sweet, sweet soy, creamy onion	
Koji Cured Sirloin	41
crying tiger sauce, charred eggplant sauce	
fragrant herbs	
Chicken Nasi Goreng	32
sweet sambal, egg, peanuts, truffle oil	
Crispy Pork Ribs	\$28 L41
apple slaw, sweet sticky glaze	

SIDES

Wok Tossed Bok Choi (VG)	18
wok hey, shallots	
Egg Fried Rice	10
Coconut Rice	6
Roti	6
Cauliflower	17
raisins, almond, gochujang sauce	

SWEET

Twisted Donut	15
miso butterscotch, Whittakers dark chocolate	
add ice cream	+4
'Turon' Banana Springroll	18
jackfruit, coconut chocolate, bourbon caramel, hazelnut, vanilla ice cream	
Piña Colada Panna Cotta	18
rum braised pineapple, coconut, lychee	

SET MENU (MIN. OF 4 PEOPLE)

Entree + Main	64pp
Entree + Main + Dessert	74pp

ENTREE

Edamame
Sesame Seared Tuna
Korean Fried Cauliflower
Wagyu Cheese Burger Spring Roll
Peking Duck Pancake
Pork & Prawn Dumplings

MAINS

Grilled Pork belly
Gao Fried Chicken
Massaman Curry
Wok Tossed Bok choi
Gao Pad Thai
Rice

DESSERT

'Turon' Banana Springroll
(To be shared by 2 people)

TRUST THE CHEF (MIN. OF 2 PEOPLE)

10 Dishes 69pp

A shared feast of 10 unique dishes, served banquet-style for the table to enjoy.

V(vegetarian) VG(vegan) VGO(vegan optional)

Our menu is crafted for sharing, dishes served from the kitchen as they're ready.

Allergen Disclaimer:
Our dishes are prepared in a kitchen where food containing wheat, milk, soy, tree nuts, and seed, etc are also prepared. Gao is sensitive to the dietary needs of its consumers, which is why we strongly advise customers to inform us before hand. Please be informed that during kitchen operations, glutenous and dairy items are being prepared, therefore there may be cross contact between ingredients.

GAO
ASIAN FUSION