








ENTRÉE

Vegetable Spring Roll (3) 素春捲		
Crispy vegetarian spring roll serving with side of sweet & sour sauce.		\$ 9
Peking Duck Spring Roll (3) 烤鴨春捲		\$16
Crispy peking duck spring rolls serving with side of sweet & sour sauce.		
San Choi Bao (2) 生菜包  GFO		\$14
Fresh lettuce wraps serving with traditional pork mince and vegetables in a tasty spicy soy-based sauce.		
Deep Fried Wonton (5) 炸云吞		\$ 9
Deep fried crispy pork wonton serving with side of sweet & sour sauce.		
Deep Fried Cuttlefish Dough Sticks 花枝油條		\$ 9
Golden crispy Chinese dough sticks filled with cuttlefish and serving with side of sweet & sour sauce.		
Deep Fried Tofu 炸豆腐		\$14
Deep fried golden crispy tofu tossed with special spice.		
Seafood & Tofu Soup 豆腐海鮮羹	\$ 9	\$18
Soft and silky tofu is braised in a scrumptious chicken soup and enhanced with mixed seafood.		
Shanghai Spicy & Sour Soup 上海酸辣湯	\$ 9	\$18
The famous Shanghai favourite soup packed with acidity of Zhejiang vinegar, black fungus mushroom, tofu, bamboo shoots and finished with a beaten egg.		

DIM SUM

Dumplings in Chilli Dressing (5) 紅油抄手 		\$ 9
Pork and vegetable dumplings bath in a spicy, fragrant house made chilli oil.		
Xiao Long Bao (3) 上海小籠包		\$ 9
Classic Shanghai steamed juicy pork dumplings serving with side of red vinegar.		
Har Gao (3) 廣式蝦餃		\$10
Classic Cantonese steamed prawn dumplings.		
Trio of Mushroom & Truffle Vegetable Dumplings (3) 三鮮菇松露素餃 GFO		\$16
Steamed mixed mushroom & vegetable dumplings with truffle.		
Matcha Scented Vegetable Dumplings (3) 沁香抹茶素餃 GFO		\$16
Matcha green tea scented hand-made vegetetable dumplings.		
Squid Ink Mala Pork Xiao Long Bao (3) 墨魚汁麻辣小籠包		\$16
Steamed juicy spicy pork dumplings with squid ink skin.		
Wagyu Beef & Black Truffle Xiao Long Bao (3) 黑松露和牛小籠包		\$16
Steamed hand-made juicy wagyu beef dumplings infused with black truffle.		
Truffle Prawn Dumplings with Tobbiko (3) 黑松露魚子蝦餃 GFO		\$16
Steamed hand-made prawn dumplings with balck truffle topped with tobikko (flying fish roe).		
Spanner Crab & Lobster Bisque Xiao Long Bao (3) 龍蝦貴妃蟹小籠包		\$20
Steamed hand-made spanner crab dumplings filled with lobster bisque.		

CHEF SIGNATURE

Sweet & Sour Fish in Squirrel Shape 松鼠魚		\$36
A legendary fish cuisine from Jiangsu Province in China. Carving a marinated fish into an ornamental shape similar to a squirrel, and battered deep-fried to crispy and dousing it in sweet & sour sauce with a sprinling of pine nuts over the top.		
Thai Steamed/ Deep-fried Lemon Fish 泰式檸檬魚 (清蒸/油炸) 		\$36
Being sour, spicy, garlicky and well-balanced in taste, this marvelous Thai flavour fish dish can be chosen <u>Steamed</u> or <u>Deep-fried</u> at your preference.		
Signature Plum Duck 招牌梅醬鴨		\$36
Boneless roasted duck topped with chef special tanggy plum sauce.		
Thai Roasted Duck Curry 泰式咖哩鴨 		\$36
A well-balanced combination of tender roasted duck breast and the sharp and sweet flavours of lychee & coconut.		
Salt & Pepper Squid (Tubes) 椒鹽中卷		\$32
Crispy, yet tender texture deep-fried squid tube tossed with aromatic salt and pepper seasoning.		
Dong Po Pork 東坡肉		\$30
Shanghai classic slow braised pork belly with soy suace, rice wine & brown sugar.		
Shanghai Style Sautéed Prawn 乾燒蝦 		\$30
A favourite Shanghai Chinese New Year dish - wok tossed crispy prawns with our Chef's special sauce.		
Golden Crispy Prawn 吉利富貴蝦球		\$28
Crispy deep-fried prawns coated with house-made fruited mayonnaise sauce.		
Salt & Pepper Soft-Shell Crab 椒鹽軟殼蟹		\$28
Crispy deep-fried soft-shell crab wok tossing to coate with classic salt and pepper seasoning.		
Spicy Stir-fry Clams 辣炒蛤蜊 		\$28
Juicy stir-fried clams bursting in a bold & spicy kick and aromatic fresh Thai basil.		
Eight Treasure Tofu 八珍豆腐		\$28
Braised in a combination of prawn, chicken, BBQ pork, tofu puff and mixed vegetables.		
San Bei Chicken (Three Cup Chicken) 三杯雞 		\$28
Wok tossed in the sesame oil until golden brown and finished with an intense flavour of rice wine, garlic cloves, ginger and Thai basil.		
Golden Egg Tofu with Minced Pork 老皮嫩肉豆腐		\$28
A popular dish in Taiwan. Pan-fried egg tofu soak in tender minced pork.		
Diced Chicken Stir Fry with Green Pepper 青椒雞  GFO		\$24
Wok tossed diced chicken with fiery and spicy green pepper.		



WU KONG

KITCHEN & BAR

SHOP 10,
129 QUEEN
STREET,
SOUTHPORT



SPARKLING

	Bottle	Glass
Veuve Fourny Blanc de Blancs Brut Vertus Premier Cru Champagne	\$136	
A flowery bouquet with citrus zest, spice and toast; a long, intense palate with biscuit notes, then a fresh finish.		
Este Sparkling Vintage Cuvee (Chardonnay, Yarra Valley, Australia)	\$96	
Fine complex, hazelnut, toast and brioche. Creamy mouthfeel but still vibrant and youthful.		
Proverbio Prosecco(Glera, Italy)	\$50	\$12
Fine bubbles, with a classic Prosecco aromatic nose. The wine is very soft on the palate, offering refreshing acidity with lots fruity flavours such as apple, apricot and some banana.		

MOSCATO

	Bottle	Glass
De Bortoli Petit Moscato Rose Frizzante (Moscato, Rutherglen, Australia)	\$50	
Highly aromatic, fresh and lively berry fruit supporting the bright sorbet characters.		
Vivo Moscato (Moscato, Australia)	\$40	\$12
The palate is lively and fresh and tastes of freshly crushed grapes with just a squeeze of lemon & ginger on the finish.		

ROSE

	Bottle	Glass
De Bortoli Rosé Rosé (Sangiovese, King Valley, Australia)	\$40	\$12
Delicate fragrance of berry, watermelon and pomegranate, with a hint of spice. Rosé Rosé is a delicately structured wine with a textural dry finish.		
Wizardy Grenache Rosé (Grenache, Heatcote, Australia)	\$50	
Very pale in colour, perfumed, dry, textural, seaspray, delicious.		

BEER

BEER ON TAP

Tiger on Tap (Singapore) ABV 5.0%

Smooth, well hopped beer with a refreshing aftertaste. Brewed using Malt Barley from Australia and Europe and bitter hops from Germany.

\$10

WHITE

	Bottle	Glass
3 Tales (Sauvignon Blanc, Marlborough, New Zeland)	\$40	\$12
Pale straw in colour with a subtle lime green highlight. Tropical aromatics of guava and passionfruit intertwine with green apple and bright citrus notes.		
De Bortoli Lorimer Semillon Sauvignon Blanc (Semillon Sauvignon Blanc, Riverina, Australia)	\$40	
Fresh, grassy aromas with tropical and citrus fruit notes carry through onto the palate which is soft and rounded, finishing with a crisp, balanced acidity.		
La Bohème Act One (Riesling, Yarra Valley Australia)	\$50	
Pale green colour. Punch Riesling flavours, apple, waxy, textural and soft acidity.		
La Bohème Act Three (Pinot Gris, Yarra Valley Australia)	\$50	
Vibrant straw colour. Gently fragrant with exotic Pinot Gris characters of pear, orange blossom and stone fruit. Textural, flavours of apple and mandarin, classic perfumed 'Gris' style.		
Rutherglen Estate Pinot Grigio (Pinot Grigio, Rutherglen, Australia)	\$40	\$12
Pale straw with green hues. This wine has delicate flavours of pears, almond with a savoury textural palate with a citrus pith finish.		
The Estate Vineyard Chardonnay (Chardonnay, Yarra Valley Australia)	\$60	
Pale straw with a green edge. Restrained, citrus florals, brioche and nutty. Fine, minerally and textural flavours with soft acidity.		
De Bortoli Lorimer Chardonnay (Chardonnay, Riverina, Australia)	\$40	\$12
Very pale straw with a green tinge. Tight and bright early picked peach and melon notes carried on a weighty palate. Culminating in a fresh and crisp finish with the most interesting of oak nuances.		

RED

	Bottle	Glass
Riorret The Abbey Pinot Noir (Pinot Noir, Yarra Valley, Australia)	\$90	
Bright medium red. Quite pure with hints of blueberry, raspberry, game and woodsmoke. Fine grained texture, restrained, spice, slightly saline, fills the palate with gentle flavours.		
The Estate Vineyard Pinot Noir (Pinot Noir, Yarra Valley, Australia)	\$60	
Bright red colour. Red and dark fruits, wood spice and violets. Generous in character, finesse but soft in style, complex and quite alluring.		
De Bortoli Regional Reserve Pinot Noir (Pinot Noir, Yarra Valley, Australia)	\$40	\$12
Medium red with bright edge. Alluring Pinot aromas of strawberry and red cherry. Soft, plump, textural, spice, gentle acidity, soft tannins.		
De Bortoli Lorimer Shiraz (Shiraz, Riverina, Australia)	\$40	\$12
Rich and Intense.		
Melba Reserve Cabernet Sauvignon (Cabernet Sauvignon, Yarra Valley, Australia)	\$116	
Dark red with purple hue. Deeply scented notes of blackberry, leaf and cedar wood. Sweet dark fruits, fine tannins, textural, long, smooth and polished.		
The Estate Vineyard Cabernet Sauvignon (Cabernet Sauvignon, Yarra Valley, Australia)	\$60	
Deep red with a purple hue. The palate shows fine grained tannins, backed by an elegant flavour profile. Sophisticated and fine.		
De Bortoli Regional Reserve Cabernet Sauvignon (Cabernet Sauvignon, Yarra Valley, Australia)	\$40	\$12
Deep red with garnet edge. Gently leafy, bright fruit, violets and blackcurrant. Rich, sweet dark and red fruits, layered tannins, soft acidity.		

Tsing Tao (China) ABV 4.7%

China's most famous beer. A cleansing, hoppy European Lager style. A partner for a wide array of Chinese foods.

\$10

Corona (Mexico) ABV 4.5%

Crispy and refreshing beer with a delicate balance of bitterness.

\$10

Peroni (Italy) ABV 5.1%

Displays a well-rounded character with pleasant malt and hop aromas.

\$10

Asahi (Japan) ABV 5.0%

Excellent richness, truly refreshing drinkability and satin smoothness.

\$10

Pure Blonde ABV 4.6%

Crisp, clean, easy drinking beer that delivers refreshment while looking after the waistline.

\$9

Somersby Apple Cider ABV 4.5%

Natural apple flavouring, unique, tasty and easy to drink.

\$9

Great Northern ABV 3.5%

Brewed with Australian pale malt, lager yeast and a light stable hop and malt extract to produce a refreshing, crisp beer without compromising on taste.

\$9

4 Pines Pacific Pale ABV 3.5%

Craft beer, big fruity hop aromas of passionfruit, pineapple and pear.

\$9

SPIRITS

SHOT		SHOT	
<u>BAIJIU (RICE WINE) 白酒</u>			
NATINAL CELLAR 國窖 52%VOL	\$45	MOUTAI PRINCE 茅台王子 53%VOL	\$25
<u>COGNAC</u>			
HENNESSY VS 40% VOL	\$22	HENNESSY VSOP 40% VOL	\$22
<u>WHISKEY</u>			
MACALLAN 12 40% VOL	\$30	GLENFIDDICH 12 40% VOL	\$22
THE GLENLIVET 40% VOL	\$20	JOHNNY WALKER RED LABEL 40% VOL	\$15
JOHNNY WALKER BALCK LABEL 40% VOL	\$14	JACK DANIELS 40% VOL	\$12
<u>BOURBON</u>			
JIM BEAN 37% VOL	\$15	MAKER'S MARK 40% VOL	\$15
<u>RUM</u>			
ZACAPA 23 40% VOL	\$28	FLOR DE CANA 40% VOL	\$22
APPLETON STATE 40% VOL	\$16	BUNDABERG 37% VOL	\$12
BACARDI 37.5% VOL	\$12		
<u>VODKA</u>			
GREY GOOSE 40% VOL	\$18	BELVEDERE 40% VOL	\$18
CIROC 40% VOL	\$15	ABSOLUT 40% VOL	\$12
SMIRNOFF 37% VOL	\$12		
<u>GIN</u>			
THE BOTANIST 46% VOL	\$22	MALFY 41% VOL	\$20
GIN MARE 42.7% VOL	\$20	HENDRIK'S 41.4% VOL	\$18
BOMBAY 40% VOL	\$18		
<u>TEQUILAS</u>			
DON JULIO REPOSADO 38% VOL	\$24	DON JULIO BLANCO 38% VOL	\$20
TEQUILA 1800 35% VOL	\$22	ALTOS 38% VOL	\$15
JOSE CUERVO 38% VOL	\$15	SIERRA 38% VOL	\$12
<u>MEZCAL</u>			
DERRUMBE 44% VOL	\$30	MADRE MEZCAL 45% VOL	\$26
400 CONEJOS 38% VOL	\$20		

COCKTAIL

Flaming Mountain (Chilli & Ginger Mojito) 火燄山 White Rum, Chilli, Ginger, Lime Juice, Mint	\$20
Mount Huaguo 花果山 White Rum, Jasmine Green Tea Passionfruit, Pineapple, Kumquat Lemon, Osmanthus Honey	\$20
Dragon Palace (Honey & Kumquat Lemon Margarita) 東海龍宮 Tequila, Cointreau, Kumquat Lemon, Lime Juice, Honey, Sea Salt	\$20
Zixia Fairy (Osmanthus Sangria) 紫霞仙子 Red wine, Osmanthus Honey, Lemon juice, Soda	\$20
Red Boy (Strawberry Moscato) 紅孩兒 Green Grapes, Strawberry Syrup, Moscato Wine	\$20
Demon Bull King (Espresso Martini) 牛魔王 Vodka, Crème De Cacao, Coffee, Sugar Syrup	\$20
Princess Iron Fan (Pandan Colada) 铁扇公主 White Rum, Pandan, Coconut Cream, Pineapple Juice, Lime Juice, Sugar Syrup	\$20
White Bone Demon (Pina Colada) 白骨精 White Rum, Coconut Cream, Pineapple Juice, Lime Juice, Sugar Syrup	\$20
WU KONG Daiquiri 悟空黛绮莉 White Rum, Lime Juice, Banana	\$20
Bubble Tea Lover (Milk Tea Cocktail) Vodka, Black Tea, Creamer, Sugar Syrup, Brown Sugar Pearl	\$19
Lychee Martini Vodka, Lychee	\$19
Pink Lady (Cosmopolitan) Vodka, Cointreau, Cranberry Juice, Lime Juice, Sugar Syrup	\$19



WATER

Strangelove STILL Mineral Water (750ml)	\$7
Strangelove SPARKLING Mineral Water (750ml)	\$7

HOT TEA

Classic Oolong Tea Nutty, toasted flavour. Delicate, dark and intriguing.	POT \$6
Jasmine Green Tea A robust yet smooth green tea with fragrant jasmine.	\$6
Osmanthus Flower Tea Yellow-gold flower grown in Southern China. Uniquely sweet and buttery fragrance.	\$6

MOCKTAIL

Classic Pearl Milk Tea Black Tea, Sugar Syrup, Creamer, Brown Sugar Pearl	\$10
Sweet Taro Milk Tea Black Tea, Sugar Syrup, Creamer, Diced Taro	\$10
Mojito Mint, Lime, Soda	\$10
Passionfruit & Lychee Passionfruit, Lychee, Sugar Syrup, Soda	\$10
Grapefruit & Lemon Grapefruit, Lemon, Soda	\$10
Fruit Green Tea Jasmine Green Tea, Passionfruit, Pineapple, Kumquat Lemon	\$10
Strawberry Green Tea Jasmine Green Tea, Sugar Syrup, Strawberry	\$10
Kiwi Green Tea Jasmine Green Tea, Sugar Syrup, Kiwi Fruit	\$10
Lemon & Lemongrass Green Tea Jasmine Green Tea, Sugar Syrup, Lemon, Lemongrass	\$10
FRAPPE	
Pina Colada Coconut Cream, Lime Juice, Pineapple Juice, Sugar Syrup	\$12
Strawberry Frappe with Poppings Strawberry, Creamer, Condensed Milk, Strawberry Poppings	\$12
Mango Passionfruit Frappe with Poppings Mango, Passionfruit, Creamer, Condensed Milk, Mongo Poppings	\$12
Coconut Frappe with Poppings Coconut Cream, Sugar Syrup, Creamer, Condensed Milk, Lychee Poppings	\$12

SOFT DRINK

LO-CAL SODA (300ML) Lemon Squash / Yuzu / Lime&Jalepeno / Double Ginger Beer	\$6
Pepsi / Pesí Max / Lemonade / Sunkist / Lemon Lime Bitter	\$5
Lipton Peach / Lemon Ice Tea	\$5
Apple Juice / Orange Juice / Cranberry Juice	\$5

