



PLANT-POWERED  
MODERN-ASIAN DINING

## TASTE OF EAST

Our full East a la carte menu is available to enjoy every day 5pm – 10pm.

## SMALL PLATES

Gochujang cauliflower, spring onion, sesame seed (VG) 🍵	24
Spicy Korean braised tofu, spring onions, sesame seeds (VG) 🍵	24
Ginger caramelised bang bang shiitake mushrooms (VG) 🍵	24

## VEGETABLES

Charred Asian greens, garlic, lime, chilli (V, GFI)	26
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## RICE + NOODLES

Typhoon shelter fried rice, broccolini, mushroom, burnt garlic (VG, GFI) 🍵	34
Pad Thai, tofu, egg, mung bean, peanut, chilli (V, N, VGO) 🍵	35
Char kway teow noodles, shiitake mushroom, egg, garlic chives (V, VGO)	36

## SIGNATURE PLATES

Massaman curry, potatoes, baby onion, coconut, cashew (VG, N) 🍵	34
Water chestnut wontons, chilli broth, coriander, peanut crumb (V, N)	34
Caramelised black pepper tofu, Asian greens, shallot, garlic (VG) 🍵	37
Malaysian nyonya vegetable curry, tofu puff, green beans, mushroom, coconut (VG) 🍵	37

## SIDES

Kimchi (VG, GFI)	7	'XO' sauce (VG, GFI)	4
Jasmine rice (VG, GFI)	7	Chilli sauce (VG) 🍵🍵🍵	4
Red rice (VG, GFI)	7	Chilli oil (VG, GFI) 🍵	4
		Fresh chopped chilli (VG, GFI) 🍵🍵🍵	4

## TASTE OF YUM CHA

Our full Yum Cha menu is available to enjoy every Sunday 11:30am – 2:30pm.

## STEAMED

Potato bao, soya mince, potato, jackfruit, onion, curry (VG)	15
'Liu Sha Bao' salted egg custard bun (V)	15
'Lo Mai Gai' lotus leaf sticky rice, tofu, mushroom, bamboo shoot (V)	12
Mushroom & truffle dumplings, goji, chilli oil (VG)	16
Soya & vegetable dumplings, soya mince, cabbage, carrot, wood ear, mushroom, vermicelli (V)	15
'Cheung Fun' rice noodle rolls, crispy net, enoki mushroom, radish, 'XO' sauce (VG)	15

## FRIED

Spring onion pancake, crispy seaweed, chilli sauce (VG)	11
Egg & garlic chive dumplings (V)	15
Glutinous rice taro roll, soya mince, peanut, sesame (VG, N, GFIO)	14
'Lo Bak Go' turnip cake, crispy lotus root, spring onion, 'XO' sauce (VG, GFIO)	17
Crispy spring rolls, sweet chilli sauce (VG)	14

## DESSERTS

Salted caramel chocolate tart, peanut, crushed almond, coconut sorbet (VG, GFI, N)	19
Kaffir lime & lemongrass crème caramel (VG)	19
Portuguese egg tart (V)	15

VG = vegan | V = vegetarian | DF = dairy free | GFI = gluten free ingredients

N = contains nuts | VGO = vegan option available | DFO = dairy free option available

GFIO = gluten free ingredients option available | 🍵 = mild 🍵🍵 = medium 🍵🍵🍵 = hot

We cannot guarantee the food preparation environment is free from traces of all allergens.

Please let our team know of any dietary allergies.

# dinner

## BITES

Edamame, black shiso salt (VG, GFI)	12
Crispy cups, pineapple, mango, Thai green curry cauliflower mousse (VG) 🍃	17
Spring onion pancake, crispy seaweed, chilli sauce (VG)	18

## SMALL PLATES

Southern Thai corn cakes, pickled cucumber, kaffir lime mayo' (VG) 23	
Gochujang cauliflower, spring onion, sesame seed (VG) 🍃	24
Spicy Korean braised tofu, spring onions, sesame seeds (VG) 🍃	24
Ginger caramelised bang bang shiitake mushrooms (VG) 🍃	24
Mushroom & truffle steamed dumplings, goji, chilli oil (VG)	24
House-made pan fried dumpling, cabbage, carrots, mushrooms, ginger, dumpling sauce (VG)	24
Lotus root & water chestnut crispy wontons, sweet chilli sauce (V) 🍃	25

## SALADS + VEGETABLES

Som tam, young papaya, tomato, lime, tamarind, peanut (VG, GFI, N) 🍃🍃	26
Stir-fried green beans, soy, black bean, dry chilli (VG) 🍃	24
Charred Asian greens, garlic, lime, chilli (V, GFI)	26

## SIGNATURE PLATES

Massaman curry, potatoes, baby onion, coconut, cashew (VG, N) 🍃	34
Water chestnut wontons, chilli broth, coriander, peanut crumb (V, N) 🍃	34
Spicy Kung Pao, garlic eggplant, spring onion, chilli, cashews (VG, N) 🍃🍃	35
Pad Pak Ruam, Ruam, sizzling courgettes, wood ear mushroom, baby corn, green bean, baby bok choy (VG) 🍃	37
Caramelised black pepper tofu, Asian greens, shallot, garlic (VG) 🍃	37
Malaysian nyonya vegetable curry, tofu puff, green beans, mushroom, coconut (VG) 🍃	37

## RICE + NOODLES

Typhoon shelter fried rice, broccolini, mushroom, burnt garlic (VG, GFI) 🍃	34
Pad Thai, tofu, egg, mung bean, peanut, chilli (V, N, VGO) 🍃	35
Dan Dan noodles, spicy soy mince, crispy lotus root, cucumber, bok choy, peanut, sesame (VG) 🍃	33
Char kway teow noodles, shiitake mushroom, egg, garlic chives (V, VGO) 🍃	36
Garden California Roll, cucumber, palm heart, avocado, julienned carrot toasted sesame seeds, ponzu sauce, pickled ginger, and wasabi (VG)	32

## SIDES

Kimchi (VG, GFI)	7	'XO' sauce (VG, GFI)	4
Jasmine rice (VG, GFI)	7	Chilli sauce (VG) 🍃🍃🍃	4
Red rice (VG, GFI)	7	Chilli oil (VG, GFI) 🍃	4
		Fresh chopped chilli (VG, GFI) 🍃🍃🍃	4

## DESSERTS

Salted caramel chocolate tart, peanut, crushed almond, coconut sorbet (VG, GFI, N)	19
Mango pudding, sago pearls, toasted coconut shard, coconut sorbet (VG)	19
Kaffir lime & lemongrass crème caramel (VG)	19
Matcha basque cheesecake, latte macchiato gelato (V)	19

TRUST THE CHEF	Our value-added chef's selection of East favourites. Please ask for details.	
	\$85pp	Can only be ordered for the whole table. Min 2 people.

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# dinner

# drinks

## COCKTAILS

<b>Sesatini</b>	24
Stil Gin, Vermouth, Olive brine, Sichuan pepper corn, Sesame	
<b>Ume Blossom</b>	22
Stil Gin, Umeshu, Honey, Blood Orange Soda	
<i>*non alcoholic option available with Seedlip 'Grove 42' and non-alcoholic umeshu</i>	
<b>Blue Lotus</b>	22
Stil Vodka, Heiwa 'Karakuchi Kid' Junmai, Butterfly Pea Syrup, Lavender, Lime	
<b>Lizhi</b>	23
Waiheke Distilling 'Hibiscus & Honey' Vodka, Lychee, Orange Liqueur, Lemon	
<b>The Beto</b>	22
Maker's Mark, Cinnamon, Apple Juice, Lemon, Ginger Beer	
<b>Rose of the Barrel</b>	23
Thompson 'Two Tone' Whisky, Red Wine, Vanilla, Rose syrup, Honey, Lemon	
<b>Wine Jam #3</b>	23
Christian Drouin Calvados, Wine Jam, L'Opera Bitter Orange, Cranberry, Lemon	

## NON-ALCOHOLIC COCKTAILS

<b>Pin Sour</b>	17
Pineapple, Grenadine, Almond Orgeat, Lemon	
<b>The Lavy</b>	19
Countess Core Vermouth, Lavender and Earl Grey Syrup, Lime	
<b>Chamouflage</b>	19
Chamomile and Peppermint Tea, Elderflower, Yuzu soda	
<b>Mango Fling</b>	19
Mango Purée, Vanilla, Lime, Coconut Water, Salt Rim	

## WINE

BY THE GLASS & GONE

### BUBBLES

Swift 'Marceline' Methode Traditionelle Blanc de Blanc 2023	Hawke's Bay	18	85
Quartz Reef Méthode Traditionnelle, NV	Central Otago		97
Alpha Domus 'Beatrix' Sparkling Rosé, NV	Hawke's Bay		77

### WHITE

Felton Road 'Bannockburn' Riesling, 2024 (off-dry)	Central Otago	19	87
The Darling "Amst" Blue Gewurztraminer, 2021	Marlborough		78
Nockie's Palette 'Waitaki' Pinot Gris, 2023	Central Otago	17	78
Mount Edward Pinot Blanc, 2024	Central Otago		84
De la terre 'Ridgeline' Viognier, 2018	Hawke's Bay		86
Two Rivers 'Field Blend', 2023 <i>(Viognier, Pinot Gris, Pinot Noir, Riesling)</i>	Marlborough		85
Folium Sauvignon Blanc, 2023	Central Otago	17	78
Peregrine Sauvignon Blanc, 2023	Central Otago		80
Shield Albariño, 2024	Nelson	17	78
Saddleback Chardonnay, 2025	Central Otago	17	78
Pyramid Valley Chardonnay, 2021	Nth Canterbury		93

### ROSÉ

The Elder, 2025	Martinborough	17	78
Schubert, 2023	Martinborough		83
Ara 'Zero' (non-alcoholic), 2022	Marlborough	14	60

### RED

Te Pā Pinot Noir, 2021	Marlborough	17	78
Little Forager Pinot Noir 2023	Nth Canterbury		80
Ross Taylor '290' Pinot Noir, 2024	Central Otago		78
Peregrine Pinot Noir, 2023	Central Otago		82
Amoise Cabernet Franc, 2023	Hawke's Bay	19	87
Decibel 'Giunta' Syrah 2023	Hawke's Bay	18	85
Swift Gamay Noir, 2024	Hawke's Bay		87
Terra Sancta 'The Italian' Special Release <i>(Dolcetto, Lagrein, Barbera)</i>	Central Otago		98

# drinks

G B

Ask our team

**SAKE JUNMAI** 180ml

Heiwa Karakuchi 'Kid'	26
Yamamoto 'Pure Black' Ginjo	28

**UMESHU** 60ml, with ice or soda

Heiwa Shuzō 'Tsuru-ume Kanjuku'	13
Heiwa Brewery 'Baby' (non-alcoholic)	12

**BEER & CIDER**

Waiheke Brewing Co' 'Heke' Lager (4.8%)	Auckland	13
Sawmill Pilsner (4.8%)	Auckland	14
Urbanaut 'Newtown' Hazy Pale Ale (4.8%)	Auckland	14
ParrotDog 'Birdseye' Hazy IPA (5.8)	Auckland	15
McLeod's 'Pioneer' Porter (5.5%) 440ml	Northland	16
Sawmill 'Nimble' Pale Ale (2.5%)	Auckland	12
Monteith's 'Crushed Apple' Cider (4.5%)	Greymouth	13
Heineken (5%)		13
Heineken '0.0' (non-alcoholic)		12
Tiger (5%)	(On tap)	15

**KOMBUCHA**

KB Kombucha - Ask our team for flavour selection		11
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**GIN**

Stil	NZ	12
Waiheke Distilling 'Red Ruby'	NZ	15
Roku		16
Damson Plum		17
The Botanist 'Dry'		18

**VODKA**

Stil	NZ	12
Rogue Society	NZ	13
Waiheke Distilling 'Hibiscus & Honey' or 'Kawakawa Summer'	NZ	14
Svitlo		13

**RUM**

Mount Gay 'Eclipse Gold'		12
Flor de Caña 'Extra Seco' Blanco		12
Diplomático 'Planas'		13
Sailor Jerry 'Spiced'		12

**BRANDY**

Christian Drouin 'Blanche De Normandy' Calvados		14
Rémy Martin VSOP		15

**WHISKY / WHISKEY**

Thomson 'Two Tone'	NZ	12
Monkey Shoulder	SCT	12
Jameson	IRL	12
Glenfiddich 12yo	SCT	15
Highland Park 16yo Tattoo	SCT	24
Mars 'Maltage Cosmo'	JPN	25

**BOURBON**

Maker's Mark		14
Woodford Reserve		14

**TEQUILA / MEZCAL**

El Jimador 'Reposado'		12
Ilegal 'Mezcal Joven'		13
Olmecca Altos		13
Herradura 'Reposado'		16

**LIQUEUR**

Remarkable Cream 'Butterscotch'	NZ	12
De Kuyper Creme De Cafe		12

**PORT**

Warre's Otima 10yo Tawny		16
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**ALCOHOL-FREE SPIRITS**

Seedlip 'Grove 42'		12
Countess Cora Vermouth		12

*A selection of hot & cold beverage options are available, please ask our team.*