

ENTREES

Pacific Oyster. HK Kilpatrick, Red Vinaigrette or Natural	6
Milk Buns, Mandarin Butter, Condensed Milk (4 pcs)	12
Prawn Toast, Tobiko, Prawn Mayo	9
18 Hour Baby Abalone, Glass Noodle, Caviar	13
Seared Yellowfin Tuna, Wasabi Pea Furikake, Soy & Mirin Dressing	27
Grilled Broccolini, Tofu Cream, Miso Dressing	21
Crispy Skin Spatchcock, Lemon Sauce, 5 Spice Salt	24
Grilled Octopus, Red Curry Crispy Rice, Vietnamese Saté	28
Omni Meat Wonton, Sichuan Sesame Sauce (4 pcs)	16
Truffle Pork & Prawn Siu Mai (3 pcs) +\$6 extra piece	18
Deep Fried Silken Tofu, Typhoon Shelter, Black Garlic	16
Chicken Wonton, Ginger Scallion Vinaigrette (4 pcs)	18

MAINS

Otway Pork Cutlet, Honey & Black Pepper, Charred Peppers	46
Roasted Dry Aged Duck Crown, Caramelised Orange, Superior Soy	Half 48 Whole 90
550g Cape Grim Rib Eye, Spring Onion Relish, Bone Marrow	105
Fried Barramundi, Pineapple & Turmeric, Green Papaya	42
Lamb Shoulder, Peanut & Toasted Coconut Curry, Macadamia	44
Mixed Mushroom, Fried Egg Custard, Kombu	34
SIDES	
Steamed Gai Lan, Ginger Garlic, Oyster Sauce	15
Cos Lettuce, Radicchio, Ginger & Yuzu Dressing	15
Lap Cheong Fried Rice <i>Vegetarian Option available. +\$3 Fried Egg</i>	23
Truffle Fried Rice <i>Vegetarian Option available. +\$3 Fried Egg</i>	27
Steamed Rice	5pp

FEED ME*^

78 pp

Seared Yellowfin Tuna, Wasabi Pea Furikake, Soy
Grilled Octopus, Red Curry Crispy Rice, Vietnamese Saté
Chicken Wonton, Ginger Scallion Vinaigrette
Otway Pork Cutlet, Honey & Black Pepper, Charred Peppers
Gai Lan, Ginger Garlic, Oyster Sauce
Cos Lettuce, Radicchio, Ginger & Yuzu Dressing
Ma Lai Guo, HK Milk Tea Anglaise

LUX ME^

110 pp

Prawn Toast, Tobiko & Prawn Mayo
18 hrs Baby Abalone, Glass Noodle, & Caviar
Truffle Prawn & Pork Siu Mai
Crispy Skin Spatchcock, Lemon Sauce, 5 Spice Salt
Cape Grim Rib Eye, Spring Onion Relish, Bone Marrow
Steamed Gai Lan, Ginger Garlic & Oyster Sauce
Vietnamese Coffee Flan, Cocoa Crumb

DESSERTS

Vietnamese Coffee Flan, Cocoa Crumb	15
Ma Lai Gou, HK Milk Tea Anglaise, Boba	16
Mango Sago, Coconut Jelly, Pomelo	12



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15% surcharge on public holidays. Credit card surcharges apply.
No split bills. Cakage fee of \$5 per guest (unless on a banquet menu).
Please advise staff if you have any dietary requirements.
While we take great care, we cannot guarantee dishes are entirely free of allergens.



* Vegetarian/Vegan options available

^ Items may change without notice