

ENTREES

Pacific Oyster. HK Kilpatrick, Red Vinaigrette or Natural	6
Prawn Toast, Tobiko, Prawn Mayo	9
18 Hour Baby Abalone, Glass Noodle, Caviar	13
Spanner Crab Croquette, Hot & Sour	10
Hiramasa Kingfish, Plum, Ponzu	26
Barley Fed Beef Tartare, Sweet Soy & Sesame, Pepperberry Cream	24
Grilled Broccolini, Tofu Cream, Miso Dressing	20
Crispy Skin Spatchcock, Lemon Sauce, 5 Spice Salt	24
Honey Soy Sticky Pork Ribs, Pickled Green Chili	23
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

Braised Otway Pork Belly, Muy Choy, Pickled Mustard Green	46
Roasted Dry Aged Duck Crown, Caramelised Orange, Superior Soy	Half 48
	Whole 90
Fried Barramundi, Pineapple & Turmeric, Green Papaya	42
550g Flinders & Co Rib Eye, Spring Onion Relish, Bone Marrow	105
Roasted Baby Carrots, Fried Egg Custard, Kombu	34
Soy Sauce Spring Chicken, Ginger & Garlic Relish, Finger Lime	42

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^**

76 pp

Hiramasa Kingfish, Plum, Ponzu
Barley Fed Beef Tartare, Sweet Soy & Sesame, Pepperberry Cream
Chicken Wonton, Ginger Scallion Vinaigrette
Braised Otway Pork Belly, Muy Choy, Pickled Mustard Green
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
Flinders & Co 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



Share your experience & tag us
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15% surcharge on public holidays. Credit card surcharges apply.
No split bills. Cakeage 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