

FOOD MENU \*

PEKING DUCK • KUNG PAO CHICKEN

**ARE YOU** MINIMUM OF FOUR PEOPLE





**NEW FLAVOURS** 







# WHITE+WONG'S







OYSTERS • DUMPLINGS • BUNS • SOUPS

HOT OFF THE WOK





SOMETHINGONTHEWATER







TUTUTU PRESERVE THE OLD, KNOW THE NEW TUTUTU

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WOKTAILS		DUMPLINGS SERVE
JADE SLIPPER		Wagyu beef, shiital
Absolut Elyx vodka, Midori, coconut syrup, fresh lime, pineapple juice	20	Prawn & coriander of
ORCHARD ROAD		Duck & chive xiao
Malfy Blood Orange gin, St Germain elderflower liqueur, yuzu sparkling sake, soda	20	Vegetarian wonton shiitake mushroom
MONKEY KING Monkey Shoulder whisky, Campari, hazelnut, lemon	22	Chicken & shiitake sweet chilli sauce
THE LA Absolut vodka, Luxardo maraschino, cranberry, lime, chilli mango	20	BUNS   BAOS Char siu pork bun
BAXIAN'S ELIXIR Olmeca Altos Reposado tequila, Green Chartreuse, nashi pear, lime	25	Gua bao, Chinese re chilli jam, red onion
BITS   BITES		Gua bao, Korean fri sesame seeds, srira
Prawn crackers & chilli salt	8	Gua bao, tofu, pickl sriracha slaw (v)
Kimchi, coriander, sesame, apple, nashi	10	
Edamame beans, spicy sweet soy (v)	10	HOT STARTERS
RAW   COLD CUTS		Peking Duck, hoisin cucumber, spring or
Freshly shucked market oysters, chilli jam, fresh lime, crispy shallots GF 6 for 48   12 for	96	Masterstock fried p
Sashimi of kingfish, heirloom tomatoes, chilli, lime, coconut cream, coriander GF	21	Crispy soft-shell cra spring onion, Sichu
Bang Bang chicken salad, bean sprouts, cucumber, peanuts, black vinegar & chilli dressing, sesame seeds	25	Salt & pepper squic
Thai beef salad, pasture-fed eye fillet, nam prik,		Crispy fried chicker
basil, mint, coriander, tomato, cucumber, peanuts, toasted rice, lemongrass, kaffir lime leaf GF	26	Pad Thai noodles, e
Vermicelli noodle salad, seasonal vegetables, wood ear mushrooms, soy & sesame dressing, crispy shallots (V) GF	20	coriander, lime GF Chicken   Prawns   Fr
10		BBQ   ROAST ME
SOUPS 1970's Chicken & corn soup (appetiser) GF	11	Chinese roast duck hoisin & mandarin
Tom Yum, hot & sour prawn soup, fresh lime,		250g Chinese roast
coriander, chilli jam GF	21	250g Char siu pork

VII.	MDI	INI	CC		
JU	MPI	LIN	63	SERVED W RED VINEGAR & SOY   CHILLI OIL	

Chicken & shiitake mushroom money bags, sweet chilli sauce (CRISPY FRIED)	4 for 16
Vegetarian wontons, gochujang, chinese cabbage shiitake mushroom, tofu, sweet chilli sauce (v)	4 for 16
Duck & chive xiao long bao	4 for 18
Prawn & coriander crystal skin dumplings (M)	4 for 16
Wagyu beef, shiitake & cumin shumai	4 for 16

# **BAOS**

Gua bao, Chinese roast pork belly, chilli jam, red onion & peanut salad 2 for 18			
Gua bao, Korean fried chicken, pickled cucumber, sesame seeds, sriracha slaw	2 for 18		
Gua bao, tofu, pickled cucumber, sesame seeds,	2 for 19		

# ARTERS | A BIT MORE

Peking Duck, hoisin sauce,	Half (8 PANCAKES)	57
cucumber, spring onion	Whole (16 PANCAKES)	114
Masterstock fried pork hock, tamari caramel, crispy ginger, coriander	nd & chilli	27
Crispy soft-shell crab, garlic, chilli, b spring onion, Sichuan pepper GF	ean sprouts,	27
Salt & pepper squid, tamarind carar mint, spicy tomato coriander salad	nel, bean sprouts,	22
Crispy fried chicken, sticky chilli sa	uce, sesame seeds	22
Pad Thai noodles, egg, bean sprouts coriander, lime GF	, peanuts,	
Chicken   Prawns   Fried Tofu (V-NO EGG)	TY ANY	29

# **ROAST MEATS**

Chinese roast duck, hoisin & mandarin sauces	Half 50   Whole 100
250g Chinese roast pork belly, ho	isin sauce 46
250g Char siu pork scotch, chilli	& red vinegar 42

#### **CURRIES**

Green curry of chicken, eggplant, roast cauliflower, kaffir lime, coconut cream, crispy curry leaves GF	38
Massaman curry of lamb shoulder, kipfler potatoes, crispy shallots, peanuts GF	39
Red curry of beef shin, coconut cream, almonds, fresh lime GF	38
Penang curry of tofu, mushrooms, green beans, tomatoes, kipfler potatoes, coconut cream, pickled chilli & radish (v) GF	34
Wok-fried crispy market fish dry curry, broccolini, green beans, red onion, dried chillies, bean sprouts, mint, coriander, kaffir lime, curry leaves, peanuts GF	40

#### **HOT WOKS**

2 for 16

Kung Pao chicken, green beans, peanuts, garlic chives, chilli	37
Crispy fried sweet & sour pork, capsicum, shallots, spring onion	37
Shaking Beef, wok-fried pasture-fed beef fillet, chilli, red onion, garlic, ginger, soy, cress, coriander GF	46

# RICE | VEGETABLES | SALADS

Steamed rice – serves two (v) GF	(
Wok-fried broccolini, garlic, ginger, soy & sesam	e GF 12
W+W Fried Rice Pork & Prawn   Pork   Prawn GF   Vegetarian GF	12
Green papaya salad, dried shrimps, peanuts, mint, ponzu & sesame dressing GF	12
Mixed green salad, soy & sesame dressing	12
Roti Chanai	per piece 6

# **REFRESHING | SWEET THINGS**

Deep fried ice cream, coconut, salted butters	cotch 18
Yuzu curd, mascarpone Chantilly, coconut so	rbet,
Swiss meringue, freeze-dried berries	18
House made sorbet & ice cream selection	3 for 18



### **GRAND BANQUET \$89PP**

MINIMUM OF 4 - SERVED WITH STEAMED RICE

Prawn crackers & chilli salt

Edamame beans, spicy sweet soy (v)

Sashimi of kingfish, heirloom tomatoes, chilli, lime, coconut cream, coriander GF

Basket of dumplings or buns

Crispy soft shell crab, chilli, bean sprouts, spring onion, Sichuan pepper GF

Thai beef salad, pasture-fed eye fillet, nam prik, basil, mint, coriander, tomato, cucumber, peanuts, toasted rice, lemongrass, kaffir lime leaf GF

Crispy fried chicken, sticky chilli sauce

Red curry of beef shin, coconut cream, almonds, fresh lime GF

Wok-fried broccolini, garlic, ginger & sesame GF

Yuzu curd, mascarpone Chantilly, coconut sorbet, Swiss meringue, freeze-dried berries

### EMPEROR BANQUET \$120PP

MINIMUM OF 4 - SERVED WITH STEAMED RICE A selection of our signature dishes

Prawn crackers & chilli salt

Edamame beans, spicy sweet soy (v)

Sashimi of kingfish, heirloom tomatoes, chilli, lime, coconut cream, coriander GF

Two baskets of dumplings or buns

Bang Bang chicken salad, bean sprouts, cucumber, peanuts, black vinegar & chilli dressing, sesame seeds

Peking duck, cucumber, spring onion, hoisin sauce

Chinese roast pork belly, hoisin sauce

Massaman curry of lamb shoulder, kipfler potatoes, crispy shallots, peanuts GF

Wok-fried broccolini, garlic, ginger & sesame GF

Yuzu curd, mascarpone Chantilly, coconut sorbet, Swiss meringue, freeze-dried berries

No added MSG. Just lots of real food and fresh ingredients. All our meat is free range & our seafood caught using sustainable methods. Please let us know of any allergies and our chefs will try to adjust dishes upon request so you don't miss out. Dishes with a (V) indicate vegetarian, (GF) gluten-free and (M) includes meat products.

Kindly note, we cannot fully guarantee our food will be completely free of gluten, nuts, or shellfish residue, as these ingredients are present in our kitchen.

ALL CREDIT CARD TRANSACTIONS INCUR A PROCESSING FEE OF 1.5% | ALL DEBIT CARDS INCUR A PROCESSING FEE OF 1.5% | ALL EFTPOS NO CHARGE | 'TAP & GO' INCURS CREDIT/DEBIT CARD FEE GROUPS OF 8 OR MORE INCUR A DISCRETIONARY SERVICE CHARGE OF 10%. PUBLIC HOLIDAYS INCUR A 15% SURCHARGE. SUNDAYS INCUR A 10% SURCHARGE



#### WHITE+WONG'S.

# **GRAND BANQUET \$89PP**

MINIMUM OF 4 - SERVED WITH STEAMED RICE

Prawn crackers & chilli salt

Edamame beans, spicy sweet soy (V)

Sashimi of kingfish, heirloom tomatoes, chilli, lime, coconut cream, coriander GF

Basket of dumplings or buns

Crispy soft shell crab, chilli, bean sprouts, spring onion, Sichuan pepper GF

Thai beef salad, pasture-fed eye fillet, nam prik, basil, mint, coriander, tomato, cucumber, peanuts, toasted rice, lemongrass, kaffir lime leaf GF

Crispy fried chicken, sticky chilli sauce

Red curry of beef shin, coconut cream, almonds, fresh lime GF

Wok-fried broccolini, garlic, ginger & sesame GF

Yuzu curd, mascarpone Chantilly, coconut sorbet, Swiss meringue, freeze-dried berries

#### **EMPEROR BANQUET \$120PP**

MINIMUM OF 4 - SERVED WITH STEAMED RICE A selection of our signature dishes

Prawn crackers & chilli salt

Edamame beans, spicy sweet soy (v)

Sashimi of kingfish, heirloom tomatoes, chilli, lime, coconut cream, coriander GF

Two baskets of dumplings or buns

Bang Bang chicken salad, bean sprouts, cucumber, peanuts, black vinegar & chilli dressing, sesame seeds

Peking duck, cucumber, spring onion, hoisin sauce

Chinese roast pork belly, hoisin sauce

Massaman curry of lamb shoulder, kipfler potatoes, crispy shallots, peanuts GF

Wok-fried broccolini, garlic, ginger & sesame GF

Yuzu curd, mascarpone Chantilly, coconut sorbet, Swiss meringue, freeze-dried berries