

TO START

Cooling pickles (v)	8
Wakame, soy beans + sesame (v).....	10
Today's oysters, ginger pearls + spring onion oil (6pcs).....	24
Scampi toast, Umar's wild scampi caviar	26
Pork belly gua bao, mustard pickles, peanuts (4pcs)	24
Silken spanner crab, shredded abalone + soft tofu "soup"	38

SMALLER

Kingfish "Yu sheng", black garlic + white radish	24
Yellowfin tuna tartare, Sichuan flavours	26
Strange flavour chicken salad w coriander, chilli + peanuts 🍴	16
Salad of QLD tiger prawns, pickled bamboo shoots + green chilli	18
Sichuan salt + pepper tofu, roasted green chilli + spring onion (v).....	12
Chicken, prawn + shitake siumai (4pcs)	16
Scallop + prawn wontons, aged black vinegar + coriander (4pcs) 🍴	20
Pork + garlic chive dumplings w black bean + crispy chilli	16
Pan steamed lamb + cumin buns, Donna Chang hot sauce (4pcs).....	16
Fragrant fried eggplant w ginger, green chilli + sweet red vinegar (v) ...	16
Fried calamari w native pepperberry, garlic + lemon	24
Sichuan salt + pepper jumbo quail w coriander, fried garlic + chilli.....	28

LARGER

Donna Chang duck pancakes (10pcs)	48
Today's market fish, ginger + spring onion relish, white soy.....	42
Cloudy Bay clams w Donna Chang XO on fried bread	42
Halved + fried Moreton Bay bugs, Typhoon style	48
Kung pao tiger prawns w dried chillis + macadamias 🍴	42
Twice cooked half chicken w fragrant native lemon + ginger	28
Char siu roast pork neck w rockmelon blossom honey + tamari	32
Stir fried Angus beef striploin, king browns, black pepper	42
Wood grilled Wagyu scotch fillet MBS7, kampot pepper (300g)	58

LIVE SEAFOOD

Rock lobsters	Market price
<i>ginger + shallot // garlic butter sauce // Donna Chang XO 🍴</i>	
Mud crabs	128/kg
<i>ginger + shallot // black pepper sauce // Donna Chang XO 🍴</i>	
<i>Add steamed noodles // fried noodles // fried bread.....</i>	4

NOODLES, VEGETABLES + RICE

Cold wheat noodles, sesame dressing, Sichuan pepper + chilli (v) 🍴.....	12
Steamed egg noodles, white cut chicken, ginger + shallot.....	18
E-fu noodles w shredded duck, black fungi + garlic chives (v).....	18
Steamed baby bok choy w abalone oyster sauce + fried garlic oil.....	14
King abalone mushroom, black fungi, enoki + garlic chives (v)	28
Stir fried snowpea tendrils w shaoxing + garlic (v).....	12
Chinese mushroom fried rice (v).....	16
BBQ pork and tiger prawn fried rice.....	18
Fraser Isle crab fried rice w chilli conpoy + tobiko	38
Steamed jasmine rice	4

EXPRESS 58.00

2 or more

Kingfish "Yu sheng", black garlic + white radish

Steamed scallop + prawn wontons, aged black vinegar, coriander + shallot 🍴

Pork + garlic chive dumplings w black bean + crispy chilli

Today's market fish, ginger + spring onion relish, white soy

Char siu pork neck w rockmelon blossom honey + tamari

Baby bok choy w abalone oyster sauce + fried garlic oil

served w steamed jasmine rice

Steamed mango custard bun

FAVOURITES 88.00

2 or more

Kingfish "Yu sheng", black garlic + white radish

Cold wheat noodles w sesame dressing, Sichuan pepper + chilli (v) 🍴

Steamed prawn + scallop wonton w aged black vinegar coriander + chilli 🍴

Today's market fish, ginger + spring onion relish, white soy

Kung pao tiger prawns w dried chillis + macadamias 🍴

Baby bok choy w abalone oyster sauce + fried garlic oil

served w steamed jasmine rice

Char siu pork neck w rockmelon blossom honey + tamari

Stir fried Angus striploin w king brown mushrooms + black pepper

Seasonal fruit + sorbet

DELUXE 128.00

2 or more

Yellowfin tuna tartare, Sichuan flavours

Strange flavour chicken salad w coriander, chilli + peanuts 🍴

Steamed scallop + prawn wontons w aged black vinegar, coriander + chilli 🍴

Fried calamari w peppercorn, garlic + lemon

Today's market fish w ginger + spring onion relish + white soy

Roasted jumbo prawns, salted duck egg sauce + fermented chilli

Baby bok choy w abalone oyster sauce + fried garlic oil

served w Donna Chang fried rice

Chinese roast duck w Davidson's plum + five spice

Chargrilled wagyu scotch fillet MBS7, kampot pepper

Fried caramel ice cream, caramel sauce

🍴 *Denotes the spiciest dishes*

Please advise your waiter of any food allergies or intolerances. We will endeavour to cater for specific dietary needs however we cannot guarantee against traces of allergens.