



BOWL BOWL

江湖菜

BIG PLATES

Order Up If You're Hungry

Share these special larger dishes amongst your table, or order up if you're feeling hungry

Do-It-Yourself Duck half 28 | whole 48

Roll your own pancake starting with tender and crispy duck, followed by strips of cucumber, chilli, salad and hoisin sauce – six rolling sheets come as standard, but you can ask for more (\$6 for extra 6 pancakes)

Soup of the Sea 28

A must try for seafood lovers, this hearty soup combines large cut seasonal vegetables, cabbage, pickles and fresh rockling fillets, slow cooked to perfection

Kung Pao Chicken 28 | Tiger Prawn 32.5

Tracing back to the Qing dynasty, this stir fry dish features tenderised chicken breast, peanuts, vegetables and chilli

Yu Xiang Eggplant 20.5

Eggplant – but not like you've ever experienced – crispy on the outside, melting within, and topped with a rich sweet and sour sauce

Double Cooked Pork 26

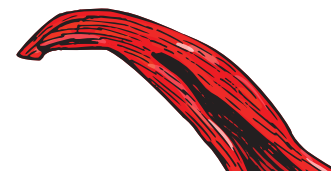
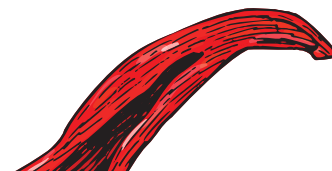
First steamed with ginger and spring onion for flavour and then pan fried for crisp intensity – this dish is tender and satisfying

Beef Tenderloin in Chicken Stock 32.5

Tenderised beef slices softly blanched in a mild chilli chicken broth

Tiger Skin Beans 20.5

Freshly picked green beans cooked to create a tiger skin with an addictive crunch – topped with optional pork mince



KEY:

Chef's Recommendation Vegetarian Hot Gluten Free Gluten Free Option Vegan
If you have any particular food allergies please inform the staff before you order.

Chinese Broccoli 19.5

Refreshing and cleansing, add a large plate of steamed Chinese broccoli in oyster or garlic sauce to the table for a green hit

Extraordinary Honey Chicken 26

Featuring crispy fried chicken strips, black honey sauce, a side of lettuce and avocado and whipped cream for dipping, this amazing dish is anything but ordinary

Smooth Curry Chicken 26

Sooth your soul with this sumptuous curry, including free range chicken, fried potatoes, carrots and a rich curry sauce

Black Bean Beef 28

Tender beef strips in an irresistible black bean sauce, served on a sizzling dish

Mongolian Beef 28

Thin slices of beef flank steak quickly fried in hot oil and drenched in a sweet soy-based sauce with green onions

Mapo Tofu 18.5

Edible art – this stunning dish takes a Chinese classic and makes it beautiful, featuring soft tofu squares in a chilli sauce topped with spring onion and slithered almonds

Shanghainese Noodle 16.5

Thick noodles, large cut seasonal vegetables and perfectly balanced sweet soy sauce – these noodles will hit the spot

Singapore Noodle 18.5

BBQ pork, fresh prawns, seasonal vegetables and a mild curry sauce are entangled with addictive rice noodles in this crowd-pleasing plate

Cantonese Seafood Fried Noodle 20.5

Seafood lovers rejoice – this dish includes fresh seafood, along with seasonal vegetables on a bed of crispy noodles

米饭

RICE

Quality rice cooked cleverly makes every bite a delight

Bowl Bowl Fried Rice 18.5

This signature Bowl Bowl dish features two types of rice, sumptuous whole prawns, plus fresh eggs and vegetables – you will taste the difference

Vegetarian Fried Rice 16.5

Delightfully fresh and fluffy, this vegetarian rice is a pure joy and even comes with a few crispy tricks up its sleeve

Salt and Pepper Chicken 22.5

Crispy skin chicken rolled in herbs, lightly fried and served on a bed of fluffy rice

Steamed Rice 2.5

配菜

SIDES

Vegetable Salad 8.5

Homemade Style Mixed Pickles 8.5

House Chilli Sauce 1.5

甜品

DESSERT

Something Sweet

Is any meal really complete without something sweet?

Chilled Mango Sago Cream With Pomelo 6.5

Wake up, refresh your palate and feel good about life with this uplifting dessert featuring cool mango, citrus and coconut flavours

Sweet Dumplings 6.5

Take a chance and try something different, this sweet dumpling dessert is as beautiful to behold as it is to devour – with sweet rice, rice wine sauce and almond

Ice Mochi - Black Sesame or Coconut 6.5

Premium ice cream wrapped in a soft and sticky rice cake dough

Green Tea Ice Cream 6

End your meal with a palate-cleansing hit of luscious green tea ice cream





BOWL BOWL



街边凉菜 SICHUAN STARTERS Best For Sharing

These colourful dishes are inspired by the street food of southwest China

Sassy Spring Rolls	6.5
Duck Spring Rolls	10.5
Cumin Beef	7.5
Chilli Fried Chicken	8.5
Salt And Pepper Squid	s 8.5 / 126
Salt And Pepper Tofu	6.5
Scallop And Prawn Taster	8
Prawn And Pork Shumai (3pc)	8
BBQ Pork Bun (2pc)	8
Veggie Bun (2pc)	6
Steamed Plain Buns (2pc)	4
Edamame Beans	6.5

Kung Fu Tofu 7.5
Cool and velvety tofu meets basil and BBQ chilli sauce

Chongqing Chips s 6.5 / 15.5
Thick wedges with a surprising Chinese twist

A Foodie Adventure

STREET FOOD PLATTER 34.5 ✓ 28.5
Go on a flavour adventure with the chef's selection of six dishes, also available in vegetarian - this is altered weekly to include the freshest ingredients in the kitchen

Singcai Bao 7.5
Try our spin on this classic lettuce cup dish with either chicken or beef

Chicken Nirvana (served cold) 8.5
Tender chicken, fiery chilli oil, soy, peanut and hints of sweetness - pleasure seekers look no further

Zesty Noodle Salad 7.5
If your body is a temple, worship it with fresh homemade noodles, seasonal vegetables, coriander and chilli

Sichuan Hot and Sour Soup 6.5
Hot and comforting, with a surprising zesty twist, this soup contains black shredded fungi, bamboo shoots, egg, tofu and green onion

Sweet Corn and Chicken Soup 6.5
Soft chicken pieces combine with a silky broth containing ginger, soy and egg in this classic Chinese soup

Heat, sweet, sour and savoury - traditional Sichuan cooking meets creative fusion at Bowl Bowl. We use fresh, seasonal ingredients, including **free range chicken** and offer genuine gluten free, vegetarian and vegan options.

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手工饺子 HANDMADE DUMPLINGS Fresh & Full Of Flavour

One bite of these lovingly crafted dumplings and you will never look back

The Steamed Dumpling Platter 10.5 (6pc)
Fancy a bit of everything? This mini platter includes Very Veggie, scallop and prawn taster, Chitalian, The Signature, Waterbomb and Porky Cabbage.

The Signature 8.5 (5pc) | 15 (10pc)
A simple, yet stunning ensemble featuring pork, chives, ginger stock and rice wine - enjoy boiled or pan fried

👤 🔥 Try The Signature dumplings boiled with scallion, peanut, sesame, garlic, Sichuan pepper and chilli sauce

Porky Cabbage 8.5 (5pc) | 15 (10pc)
This delicate dumpling includes pork, Chinese cabbage, ginger stock and rice wine - pan fried or boiled

Chitalian 8.5 (5pc) | 15.5 (10pc)
China meets Italy in this delightful dumpling that will have you reaching for more, featuring chicken, fennel, ginger stock and rice wine - pan fried or boiled
👤 🌾 Add \$2 for **Gluten Free Chitalian** (steamed only)



Red Hot Cow 10.5 (5pc) | 17.5 (10pc)
Succulent beef combines with ripe tomato, onion, mushroom, ginger stock and rice wine in this racy number - pan fried

Chicky Prawn 12.5 (5pc) | 22 (10pc)
If you like the good things in life, these first-class dumplings with whole prawns, chicken, celery, coriander, ginger stock, rice wine and chicken broth will surely satisfy - pan fried or boiled

Very Veggie ♥ 8 (5pc) | 14 (10pc)
Lucky as leprechauns and as precious as emeralds, you don't have to be a vegetarian to love these naturally green dumplings that are bursting with tofu, beans and cabbage - boiled or pan fried
👤 🌾 Add \$2 for **Gluten Very Veggie** (steamed only)

Wonton Volcano 🔥 8.5 (5pc) | 15.5 (10pc)
Some like it hot, and so they order these dumplings with pork, ginger stock, rice wine, chicken stock, Sichuan pepper, scallion and an explosive red chilli sauce

Water Bomb 14.5 (6pc)
Gorgeously soft, try and eat these steamed (and juicy) dumplings without breaking them! - they're filled with pork, ginger juice and rice wine