



## SEASONAL SPRING MENU

### ENTRÉE

#### Edamame, Smoked Salt, Sesame \$12

Classic soybeans, elevated with smoke and sesame

#### Honey Glazed Burrata \$25

Pocket filled cheese with a sweet honey yuzu butter, garnished with a sweet and sour pickle zucchini  
+ Add sourdough bread \$6

#### Freshly Shucked Sydney Rock Oysters, Kaffir Lime Mignonette \$7 ea

+Add Mister Wei Private Caviar \$6 ea

#### Salmon Cevichè \$27

Garnished with a citrus dressing, topped with crispy potatoes

#### Wagyu Beef Tartare \$29

Chopped raw wagyu with a rich marbling and buttery texture, topped with raw egg yolk and japanese crisp

#### Seared Hokkaido Scallop, Apple, Kosho Butter, Caviar \$32 (3 pieces)

Delicate scallop with citrus butter and Mister Wei Private Caviar

### DUMPLINGS (3 PIECES)

Chicken and corn sui mai \$14

Jumbo prawn hargow \$15

Mister wei scallop and black truffle dumpling \$19

+Add Mister Wei Private Caviar \$20

### FROM THE WOK

#### Mister Wei Fried Rice \$27

Golden fried rice layered with shallot, sweet cherry tomato, crab meat with egg and flying fish roe, seasoned with light soy

#### Wild Mushroom and Tofu, Snow Pea, Shaoxing Wine \$24

Seasonal mushrooms with Shaoxing and sesame

#### Kung Pao Chicken \$29

Sichuan chicken stir fry and vegetables finished with chilli threads

#### Wagyu Pad See Ew, Gai Lan, Crispy Shallots \$35

Tender wagyu with glossy flat rice noodle with crispy shallots

#### Crispy Pork Belly, Tomato and Chilli Sauce, Broadleaf Rocket \$42

Succulent pork belly with crisp crackling, finished with a fragrant spicy tomato sauce

### MAINS

#### Barramundi, Brown Butter Tom Yum \$45

Crispy skinned fish with black garlic in a fragrant tom yum, served with snake beans and barley risotto

#### 350g Premium Scotch Fillet, Porcini Jus, Rosemary Mushrooms \$55

Prime beef with a deep umami reduction

#### Fettuccine, Miso Cacio e Pepe, Chilli Oil \$38

Miso cacio e pepe, truffle pecorino and aged cheese  
+Add lobster MP

#### Signature Spanner crab with squid ink spaghetti \$45

Handmade squid ink spaghetti with spanner crab and XO butter sauce, chilli oil, crispy shallots, cimi di rappa

#### Mapo Ragu \$29

Short pasta, pork ragu with crispy chilli garlic and kale

#### Premium Wagyu Shio Koji Tomahawk MP per 100g

Served with truffle butter, mushroom glaze jus, caper and herb salsa

\*15% Sunday surcharge applies

### SIDES

#### Imperial Green Salad \$15

Mixed lettuce, apple cucumber, sesame dressing

#### Brussel Sprouts \$16

With shiso sesame mayo, tamari sherry dressing

#### Shoestring Fries, Pickle Mustard Mayo \$12

Golden fries with pickle mustard mayo

#### XO Chat Potatoes with Chives \$15

Crisp potatoes finished with fresh chives

#### Jasmine Rice \$5

Fragrant steamed rice, light and aromatic

### LIVE LOBSTER MP

Served with handmade linguine, citrus black pepper sauce, seasonal vegetables, fish roe and crustacean oil

### MISTER WEI PRIVATE LABEL CAVIAR

30 grams Mister Wei Malossol Imperial Reserve Caviar \$185

Served with traditional condiments

Billini, crispy potatoes, crème fraîche, chives, eschalots, pickled capers and seeded mustard.

Single 'bump' Mister Wei Malossol Imperial Reserve Caviar served at table \$20

### FOR THE KIDS

Penne napoli with aged parmesan \$15

Chicken bites, fries with tomato sauce \$17

Egg fried rice \$13

Ice cream sundae \$12

### DESSERT

Nashi pear tart, almond maple caramel, ice cream \$16

Honey panna cotta with burnt orange and toasted almond \$16

Housemade ice cream scoop (seasonal flavours) \$10