#### SOMETHING FRESH & RAW

#### **Cured Salmon 22**

yuzu, cucumber, wasabi cream, rice cracker

## Tuna 'Kinilaw' 24

tuna ceviche, coconut, tomato salsa, spring onion oil

## Sichuan Salted Cucumber 15 (VG)

white miso, cashew cream, sichuan oil

#### SOME DUMPLINGS & BUNS

## Wagyu Beef Dumpling (6pcs) 19

sweet dumpling sauce

#### Pork & Prawn Dumpling (10pcs) 18

chinking vinegar & soy sauce

#### Fish & Prawn Dumpling (6pcs) 17

black vinegar, ginger

#### Vege Dumplings (6pcs) (VG) 18

sesame soy

## House Pork Bun (3pcs) 15

sweet chilli oil, peanut

## KFC Bao Bun (3pcs) 25

fried chicken, slaw, kewpie, chilli sauce

#### V (vegetarian) VG (vegan)

#### Allergen Disclaimer:

Our dishes are prepared in a kitchen where food containing wheat, milk, soy, tree nuts, and seed, etc are also prepared. Gao is sensitive to the dietary needs of its consumers, which is why we strongly advise customers to inform us before hand. Please be informed that during kitchen operations, glutinous and dairy items are being prepared, therefore there may be cross contact between ingredients.

#### SOMETHING SMALL

## Edamame (VG) 9

## Peking Duck Pancake 25

cherry hoisin, cucumber, bean sprout

#### Mushroom Pancake (V) 20

plum sauce, cucumber, bean sprout

#### Wagyu Cheese Burger Spring Roll 20

Korean burger sauce, pickled onion, parmesan, lettuce

#### Korean Fried Cauliflower (VG) 20

almond, raisin, Korean sweet chilli sauce

## Garlic Beef "Longganisa" Skewer 21

flat bread, garlic confit aioli, house pickles

## Crispy Eggplant (VG) 20

lemongrass romesco, sweet ginger sauce, olive

## "Dampa" Fried Squid 21

Asian market style sauce, Asian herbs, toasted rice

## Grilled Pork Belly 25

Filipino style, spiced vinegar, pickled papaya

## SOMETHING ON THE SIDE

## Gao Nasi Goreng 18

fried rice, truffle oil, sambal, peanut, shiitake, egg

#### Roasted Duck salad 29

lychee, orange, bean sprout, Vietnamese dressing

## Bok Choy (VG) 15

garlic & soy sauce

## Papaya Salad (VG) 18 (add prawn 6)

tomato, peanut, green bean, carrot, coriander

## **Charred Green Beans 14**

"bagoong" emulsion, hazelnut

#### Coconut Jasmine Rice 5 Roti 5

## M117 1 11

#### SOMETHING LARGE

## Gao Mapo Tofu (VG) 30

bean paste, cashew, sichuan powder, mint

#### **Wok Fried Basil Chicken 38**

lemongrass, olive oil, pineapple, capsicum

#### **Massaman Curry 39**

beef cheek, potato, curry leaves, peanuts, garlic

## Koji Aged Steak 39

miso sweet potato puree, salsa verde, kumara crisp

#### Pad Thai 30

choice of chicken or prawn or veggie

#### Sichuan Noodles 29

roast pork, chives, crackling powder, peanut

#### Gao Fried Chicken S25/L37

choice of sweet chilli, sweet soy, honey mustard, peanuts

## Crispy Pork Ribs S25/L37

apple slaw, sweet sticky glaze

## Seafood Yellow Curry 38

snapper, mussels, banana blossom, jackfruit

## SOMETHING SWEET

## 'Turon' Banana Spring Roll 16

jackfruit, coconut chocolate, bourbon caramel

## Twisted Donut 13

miso butterscotch, dark chocolate

## Soya Chocolate Mousse (VG) 15

coconut anglaise, thin pastry, lychee

# SET MENU

(Minimum of 4 People
Price Per Person

\$58 (ENTREE+MAIN)

\$68 (ENTREE+ MAIN+DESSERT)

#### Entree

Edamame
Cured Salmon
Korean Cauliflower
Dampa Fried Squid
Pork and Prawn Dumpling
Duck Pancake

#### Mains

Grilled Pork Belly Gao Fried Chicken Massaman Curry Bok Choy Pad Thai

#### Dessert

Banana Spring Roll (To be shared by 2 people)

\$75 (ENTREE+MAIN) \$85 (ENTREE+MAIN+DESSERT)

#### Entree

Edamame
Pork and Prawn Dumpling
Tuna Kinilaw
Dampa Fried Squid
Cheeseburger Spring Roll
Korean Cauliflower

#### Mains

Seafood Yellow Curry Koji Aged Steak Crispy Pork Ribs Sichuan Prawn Noodles Duck Salad

#### Dessert

Soya Chocolate Mousse (To be shared by 2 people)



