

## Starters 小菜

Delightful small dishes inspired by the street food from South-West of China

### Starts with \$6.8

- Vegetable Spring Rolls 炸素春卷 (3 pcs) ♥
- Spring Onion Pancake 葱油饼 ♥
- Lettuce Cup (Chicken / Beef Mince) 雞米/牛肉生菜包 (1 pc) ♥
- Fried Pork Wonton 炸云吞 (6 pcs)
- Beer Batter Wedges 薯条 ♥
- Sichuan Noodle Salad 凉面 ♥
- Smashed Cucumber with Garlic Dressing 拍黄瓜 ♥

### Starts with \$8.8

- Salt & Pepper Tofu 椒盐豆腐 ♥
  - Salt & Pepper Squid 椒盐鱿鱼丝
  - Sichuan Boneless Chili Chicken 辣子鸡 ♥
  - Salt & Pepper Chicken 椒盐鸡块
  - Double Dip Buns 金银馒头
- The Irresistible Chinese snack comes with both steamed and deep fried buns served with condensed milk dipping sauce



Salt & Pepper Tofu  
椒盐豆腐



Sichuan Boneless Chili  
Chicken 辣子鸡

## Soup 汤 \$4.8

The Two of the most iconic Chinese soups

- Hot and Sour Soup 酸辣羹 ♥
- Chicken Sweet Corn Soup 玉米鸡羹

## Steamed Dim Sum 蒸点心

Delicious hand made Xiao Long Bao and traditional Chinese style snacks to get you start your food journey

Xiao Long Bao 鲜肉小笼包 **\$10.8** (Original) / **\$12.8** (Chicken & Prawn)  
6 gorgeous soft and juicy Xiao Long Bao hand-made in house, bursting flavour in your mouth once you bite into it

Steamed Dumpling Sampler 饺子拼盘 **\$11.8** (6 pcs)  
Can't decide what you want? Order the platter that includes each of signature, pork cabbage, veggie, scallop and prawn, fennel chicken dumplings and Xiao Long Bao

- BBQ Pork Buns 叉烧包 **\$6.8** (2 pcs)
- Pork and Prawn Shao Mai 烧麦 **\$6.8** (3 pcs)
- Scallop Dumplings 带子饺 **\$6.8** (3 pcs)
- Custard Buns 奶黄包 **\$5.8** (2 pcs)
- Salted Egg Yolk Custard Buns 流沙包 **\$5.8** (2 pcs)



Steamed Dumpling  
Sampler 饺子拼盘



Xiao Long Bao  
鲜肉小笼包



BBQ Pork Buns  
叉烧包

## Miss Fu Bao 江湖刈包 \$4.8

The irresistible Chinese burger - Bao with this soft fluffy buns and tasty fillings, one is never enough!

Fried Chicken Bao 炸鸡刈包  
Steamed bao with fried chicken, mayo, spring onions and pickled cucumber

Braised Beef Bao 红烧牛肉拉丝刈包  
Steamed bao with 6 hours slow cooked pulled beef, sliced chilli and coleslaw

Fried Silky Tofu Bao 豆腐刈包 ♥  
Steamed bao with crunchy skin tofu, pickled cucumber and coleslaw



Fried Chicken Bao  
炸鸡刈包



Braised Beef Bao  
红烧牛肉拉丝刈包



Fried Silky Tofu Bao  
豆腐刈包

## Dumplings 饺子

Try one of our specialty dumplings hand-crafted in house for an unforgettable experience that will leave your taste buds craving for more

### Gluten Bye Bye \$8 (5 pcs) / \$15 (10 pcs)

- Steamed Gluten Free Vegan 无谷蛋白素饺 ♥
- Steamed Gluten Free Fennel Chicken 无谷蛋白鸡饺 ♥



Miss Fu Signature  
四川钟水饺

Miss Fu Signature 四川钟水饺 **\$7.8** (5 pcs) / **\$12.8** (10 pcs)  
Miss Fu boiled dumplings with pork mince, chives and ginger infused stock. Serve with our signature garlic and chilli sauce topped with spring onion, peanut, black sesame and Sichuan pepper (Pan fried option only available without chili sauce)

Pork & Chinese Cabbage 白菜猪饺 **\$7.8** (5 pcs) / **\$12.8** (10 pcs)  
(Boiled or pan fried)

Fennel Chicken 茴香鸡饺 **\$7.8** (5 pcs) / **\$12.8** (10 pcs)  
Delightful dumplings with chicken mince, fennel and ginger infused stock (Boiled or Pan Fried)

Chicken & Prawn 鸡虾饺 **\$9.8** (5 pcs) / **\$17.8** (10 pcs)  
Our ever popular dumplings with chicken mince, whole prawn, celery, coriander and ginger infused stock served with chicken broth (Boiled or Pan Fried)

Pan Fried Curry Beef 咖喱牛肉饺 **\$8.8** (5 pcs) / **\$14.8** (10 pcs)  
Succulent beef mince combines with onions, mushrooms and ginger infused stock Served with Curry dipping sauce ♥

Pan Fried Bean & Veggie 素菜饺 **\$7.8** (5 pcs) / **\$12.8** (10 pcs)  
These little gems are popular even you are meat eaters! Made with tofu, beans, corn, water chestnuts and shredded cabbage ♥

Tasty Pan Fried Platter (Three varieties) 煎饺子拼盘 **\$16.8** (12 pcs)  
Includes pan fried pork & chives, fennel chicken & veggies dumplings

Shanghai Mini Pork Wonton Soup 鸡汤小云吞蔬菜汤 **\$8.8** (10 pcs)

Chili Pork Wonton Broth 红油云吞 **\$7.8** (5 pcs) / **\$12.8** (10 pcs)  
Some like it hot! pork filled wonton with ginger infused stock, Sichuan pepper, scallion and an explosive red chili broth ♥



Chili Pork Wonton Broth  
红油云吞



Green Veggie Dumplings  
素菜饺



Fennel Chicken  
茴香鸡饺



Curry Beef Dumplings  
咖喱牛肉饺

Miss Fu 妹子  
Dumpling

## Noodle Bowls 大碗面

**Hand pulled noodles (Lamian). Have your favourite noodle combination, pick the one to suit your taste buds**

**Sichuan Dan Dan 担担干/汤面 \$12.8**

 Pork mince, spring onions and fried egg, available with sauce or with soup base 

**Yu Xiang Fried Chicken Soup 鱼香鸡面 \$13.8**

*Crispy fried chicken with sweet and sour, garlicky "Yu Xiang" sauce*

**Slow Cooked Braised Beef Brisket Soup 红烧牛肉面 \$13.8**

*6 hours slow cooked beef brisket, cabbage, spring onions and coriander *

**Vegetable & Tofu Soup 豆腐蔬菜汤面 \$12.8**

*Semi fried tofu, cherry tomatoes, sesame topped with spring onions and crispy wonton skins *

## Wok Fried Noodles 炒面

**Singapore Rice Noodle 新加坡炒米 \$13.8**

 Rice noodles stir fried with BBQ pork and fresh seafood seasoned with mild curry powder 

**Char Kway Teow 牛/海鲜炒贵刁 \$14.8 (Beef) / \$15.8 (Seafood)**

*Stir fried wide rice noodle with beef or seafood at your choice, egg, onion and vegetable*

**Hokkien Noodle 素/海鲜三鲜炒面 \$13.8 (Vegetarian) / \$15.8 (Seafood)**

*Stir fried Hokkien noodle with vegetable or seafood at your choice*

**Beef in Black Pepper Sauce 黑椒牛肉炒面 \$14.8**

*Stir fried noodles with tender beef strips cooked in black pepper sauce*

## Rice Bowls 盖浇饭

**Rice combined with tasty dishes to make a wholesome meal**

**Salt and Pepper Fried Chicken 椒盐炸鸡饭 \$13.8**

*Fried chicken strips seasoned with herbs, spices, served with fresh cooked rice*

**Slow Cooked Braised Beef Brisket 红烧牛肉饭 \$13.8**

*6 hours slow cooked beef brisket, cabbage, spring onions and coriander *

**Yu Xiang Fried Chicken 鱼香鸡饭 \$13.8**

 Crispy fried chicken with sweet and sour, garlicky "Yu Xiang" sauce

**Mapo Tofu 麻婆豆腐饭 \$12.8**

*Silken tofu squares with chilli sauce, spring onions  *

**Steam Rice 白米饭 \$2.5**

## Fried Rice 炒饭

**Sichuan Style Chili (Chicken or Beef) 老干妈炒饭 \$13.8**

*Stir fried rice with Sichuan chili sauce, choose between chicken or beef *

**Vegetarian 扬州素炒饭 \$12.8**

*Stir fried rice with a variety of vegetables, tofu, carrots and beans *

**Special Seafood 海鲜炒饭 \$15.8**

 The delicious wok fried rice with egg, spring onions, peas, carrots and fresh mixed seafood 

## Sharing Dishes 大菜

**Tempt your taste buds and share one of these tasty larger dishes amongst your table with family and friends**

**Salt & Pepper Seafood 椒盐鱿鱼/虾 \$18.8 (Calamari) / \$22.8 (King Prawn)**

 Cook to perfection tender squid/ King Prawn with special blend spice seasonings

**Sweet & Sour Fish and Chips 糖醋鱼薯 \$18.8**

*A Chinese take on western style fish and chips with sweet and sour sauce*

**Sweet & Sour Pork 咕嚕肉 \$18.8**

*Pork fillet cubes with sweet and sour sauce and pineapple*

**Sichuan Style Sweet Chili Chicken 宫保鸡丁 \$18.8**

*Tender chicken cubes cooked with peanuts, spring onions, ginger and sweet chili sauce *

**Fried Chicken with Squid Ink Honey Sauce 墨汁蜜糖鸡 \$19.8**

 A twist on the ordinary honey chicken, perfect fried chicken with squid ink infused honey sauce and served with avocado and fresh cream

**Yu Xiang Eggplant Chips 鱼香茄子 \$16.8**

 Crispy skin eggplant chips topped with sweet and sour, garlicky "Yu Xiang" sauce  

**Mapo Tofu 麻婆豆腐 \$16.8**

*A Classic Chinese dish with a vegetarian twist, silken tofu served with chili sauce and spring onions   *

**Stir Fried Green Bean 干煸四季豆 \$16.8**

*Crunch skin green beans topped with or without Pork mince as your choice*

**Chinese Broccoli with Oyster or Garlic Sauce 蚝油/蒜蓉芥蓝 \$16.8**

*Steamed broccoli with oyster or garlic sauce  *

## Sizzling Plate 铁板 \$20.8

**Black Pepper Beef Hot Plate 铁板黑椒牛肉**

*Tender beef strips cooked in black pepper sauce*

**Mongolian Beef Eye Fillet Hot Plate 铁板蒙古牛**

*Thin slices of beef steak with a sweet soy-based sauce*

**Vegetable & Tofu with Yu Xiang Sauce Hot plate 铁板鱼香豆腐**

*Mixed vegetable and tofu topped with sweet and sour, garlicky "Yu Xiang" sauce *

## Sichuan Hot Pot 干锅/麻辣烫 \$22.8

**The signature Sichuan style casserole cooked with special spices and fragrant chili oil either with soup base or just hot sauce.**

**Sautéed Cauliflower Casserole 干锅花菜**

*Cauliflower cooked with Sichuan chili sauce to bring a special vegetarian dish  *

**Sichuan Style Fish Fillet Casserole with Soup 酸菜鱼**

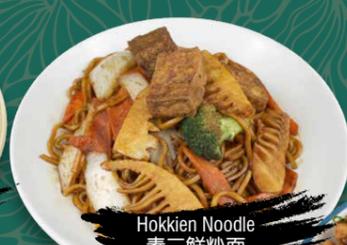
*Tender fish fillet cooked in a pickled Chinese cabbage infused broth with spicy and sour taste *

**Sichuan Style Chili Beef or Fish in Hot Spicy Soup 水煮牛肉/鱼**

 Torn apart Sichuan style beef or fish cooked in hot spicy soup base  



Singapore Rice Noodle  
新加坡炒米



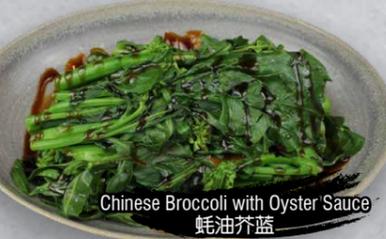
Hokkien Noodle  
素三鲜炒面



Salt and Pepper Fried Chicken  
椒盐炸鸡饭



Mapo Tofu Rice Bowl  
麻婆豆腐饭



Chinese Broccoli with Oyster Sauce  
蚝油芥蓝



Vegetarian Fried Rice  
扬州素炒饭



Sichuan Style Chili Fried Rice  
老干妈炒饭



Sweet & Sour Fish and Chips  
糖醋鱼薯



Special Seafood Fried Rice  
海鲜炒饭



Yu Xiang Eggplant Chips  
鱼香茄子



Sichuan Style Chili  
Beef in Hot Spicy Soup  
水煮牛肉

## Dessert 甜品 \$5

**Deep Fried Ice Cream with Caramel Sauce 炸冰激凌**

**Green Tea Ice Cream 绿茶冰激凌**

**Chilled Mango Sago 芒果西米露**

 Chef's Recommendation  Hot  Vegetarian  Vegan  Gluten Free  Gluten Free Option

**Yuxiang sauce** - Yuxiang sauce is a very popular cooking sauce used in Sichuan cuisines. It means fish flavour in Chinese however it has nothing to do with fish but rather is combined with special spices, sugar, vinegar, soy sauce, spring onions, ginger and garlic to give it a tangy sweet and sour garlicky taste.

**Miss Fu Signature Chili sauce** - Authentic spices and chili powders from Sichuan China combined with chili oil and chef's secret ingredients to give this sauce an aromatic, spicy taste that you will never find anywhere else! Available for purchase \$2 each

### Allergies & Intolerances:

Please be advised that food prepared in Miss Fu Dumpling may contain or have been in contact with milk, eggs, wheat, soybeans, peanuts, seeds etc. If you have any allergy or intolerance concerns please advise us before placing your order. We will endeavour to accommodate specific allergen requests, however we are unable to guarantee all our dishes to be entirely allergen free.