

SET MENUS

ONE DINING

Tea house and Restaurant

(Mon-Fri)

(周一至周五)

\$58PP YUM CHA SET

\$58/位 饮茶套餐

(Thu-Sun)

(周四至周日)

\$78PP SUMMER BANQUET

\$78/位 夏日午餐套餐

\$98PP SUMMER BANQUET

\$98/位 夏日午餐套餐



\$58 YUM CHA SET

\$58 per person

**Minimum 2 people
(Monday-Friday only)**

Complimentary Chinese Tea Valued at \$8pp
赠\$8pp茶位

Soy and Pepper Chicken Bites
黑椒酱油脆鸡球

Truffle Wagyu Triangle Spring Roll
三角松露和牛春卷

Radish Spring Roll
萝卜丝春卷

Pork Xiao Long Bao
上汤小笼包

Shiitake Mushroom Dumpling
香菇杂菌饺

Scallop and Prawn Dumpling
鲜虾带子饺

Poached Greens with Garlic Crumb
蚝油蒜香青菜

Lava Custard Bun
黑金流沙包

Combination is updated regularly. Come back often to try new flavors.
套餐菜色定期更新 欢迎经常光临试新





\$58 (V) YUM CHA SET

\$58 per person

**Minimum 2 people
(Monday-Friday only)**

Complimentary Chinese Tea Valued at \$8pp
赠\$8pp茶位

Cucumber Salad in Vinegar Dressing
醋拌黄瓜

Four Fortunes Vegetarian Mix with Gluten Curd
四喜烤麸

Salt and Pepper Tofu
椒盐豆腐

Vegetarian Dumpling
炸素饺

Radish Spring Roll
萝卜丝春卷

Shiitake Mushroom Mini Vege Bun
香菇小菜包

Poached Seasonal Greens with Garlic Crumbs
白灼金蒜时蔬

Steamed Multigrain Cake
杂粮千层糕



Combination is updated regularly. Come back often to try new flavors.
套餐菜色定期更新 欢迎经常光临试新

V = *Vegetarian*



Starter

Pacific Oyster with Soy

Sesame Dressing

太平洋牡蛎配芝麻酱油味汁

Dim Sim

Pork Xiao Long Bao

上汤小笼包

Prawn and scallop Dumpling

鲜虾带子饺

Shiitake Mushroom Dumpling

香菇杂菌饺



Sides

Black Bean Tofu with

Sweet Chilli Sauce

(new item)

黑椒酱油脆鸡球

Truffle and Wagyu

Triangle

黑松露和牛三角春卷



Main

Slow Cooked Pork Belly,

Served with Poached Asian

Greens with Oyster Sauce and

Garlic Crumbs, Steamed Rice

红焖五花腩

配蚝油金蒜时蔬 米饭

Dessert

Chinese Donut and

Mochi with Honey &

Sesame

蜂蜜黑芝麻糍粑油条



\$78^{pp} SUMMER BANQUET

Available: Thu-Sun Minimum 2 people





Starters

Cucumber Salad in Vinegar Dressing
醋拌黄瓜



Sides

*Black Bean Soft
Centre Tofu*
黑豆流心豆腐

Radish Spring Roll
萝卜丝春卷

Shiitake Mushroom Mini Bun
迷你香菇菜包



Dessert

Steamed Multigrain Cake
杂粮千层糕



\$78^{pp} SUMMER BANQUET (V)

Available: Thu-Sun Minimum 2 people

Main

Wok Fried Green Beans
素干煸四季豆

*Soy Braised Vegetarian
"Chicken", served with
Vegetarian Fried Rice*
红烧素鸡，配什锦素炒
饭





Starters

Pacific Oyster with Soy Sesame Dressing
太平洋牡蛎配芝麻酱油味汁

Cucumber Salad in Vinegar Dressing
醋拌黄瓜

Dim Sim

*Black Pepper Beef Siu
Mai with Sticky Rice*
黑椒牛肉糯米烧卖

*Classic Crystal Prawn
Dumpling*
水晶虾饺皇

Side

*Soy and pepper
Chicken Bites*
黑椒酱油脆鸡球
*Prawn, Scallop and
Garlic Chive Parcel*
韭菜鲜虾带子薄脆



Main

*Steamed Barramundi in Black
Bean Sauce, Ginger and Shallot*
豆豉清蒸盲曹
*Poached Asian Greens with
Oyster Sauce and Garlic
Crumbs, Steamed Rice*
蚝油金蒜时蔬 米饭

Dessert

*Coconut Panna-
Cotta with Koi Jelly*
荷塘锦鲤椰子奶冻



\$98^{pp} SUMMER BANQUET

Available: Thu-Sun Minimum 2 people





Starters

Cucumber Salad in Vinegar Dressing

醋拌黄瓜

Shanghai Style Teriyaki Bamboo Shoot

上海油焖竹笋



Sides

Black Bean Soft

Centre Tofu

黑豆流心豆腐

Radish Spring Roll

萝卜丝春卷

Shiitake Mushroom Mini Bun

迷你香菇菜包



Dessert

One Dining Signature

Almond Soup

和壹招牌杏仁茶

Main

Wok Fried Cauliflower

干锅花菜

Matsutake, Assorted Mushroom

and Tofu Stir Fry

松茸杂菌烧豆腐

Poached Greens with

Garlic Crumbs, Steamed

Rice

金蒜时蔬 米饭

\$98^{pp} SUMMER BANQUET (V)

Available: Thu-Sun Minimum 2 people





WINE LIST



SPARKLING WINE

	gl	btl
NV Dunes & Greene Chardonnay Pinot Noir (200ml) South Australia		\$8.8
NV Angas Brut Premium Cuvee South Australia		\$25
NV Jansz Premium Cuvee Tasmania		\$55
NV Pol Roger Brut Reserve Non Vintage Epernay France		\$188

WHITE WINE

CHARDONNAY

	gl	btl
Oxford Landing Estate South Australia	\$7	\$25
Wirra Wirra Adelaide Adelaide SA		\$29
Hill Smith Estate Eden Valley SA	\$10	\$39
Vasse Felix Filius Margaret River WA		\$45

RIESLING

	gl	btl
Jim Barry Watervale Clare Valley SA	\$10	\$39

SEMILLON

	gl	btl
Brokenwood Hunter Valley NSW		\$45

SAUVIGNON BLANC & BLENDS

	gl	btl
Haha Sauvignon Blanc Marlborough NZ		\$35
Twin Islands Sauvignon Blanc Marlborough NZ	\$10	\$39
Vasse Felix Classic Dry White Margaret River WA	\$9	\$35

PINOT GRIS & PINOT GRIGIO

	gl	btl
Opawa Pinot Gris Marlborough NZ		\$40
Corte Giara Pinot Grigio delle Venezie DOC Veneto Italy	\$9.5	\$40





WINE LIST



ROSE gl btl

Chaffey Bros. Not Your Grandma's Rose \$9.5 | \$38
Barossa SA

RED WINE

PINOT NOIR gl btl

Haha Pinot Noir | \$40
Marlborough NZ

TarraWarra Estate Pinot Noir | \$55
Yarra Valley Vic

MERLOT gl btl

Smith & Hooper Merlot | \$35
Wrattonbully SA

SHIRAZ gl btl

Oxford Landing Shiraz \$7 | \$25
South Australia

Earthworks Barossa Shiraz \$8 | \$30
Barossa SA

Yalumba Barossa Shiraz \$10 | \$39

Barossa SA

Brokenwood Shiraz | \$50

McLaren Vale / Beechworth

John Duval 'Entity' Shiraz | \$85

Barossa SA

CABERNET SAUVIGNON gl btl

Earthworks \$8 | \$30

Barossa SA

Vasse Felix Filius | \$45

Margaret River WA

Bowen Estate \$58

Barossa SA

BLENDED RED gl btl

Jim Barry The Barry Bros. Shiraz Cabernet \$10 | \$39

Clare Valley SA

Wirra Wirra Church Block | \$42

McLaren Vale SA





WINE LIST



BEERS (STUBBIES)

Heineken	\$9
TsingTao	\$9
Kirin Ichiban	\$9
Lord Nelson Three Sheets Ale	\$12

APERTIF \$11

Campari
Pimm's no.1
Pernod

SPIRITS \$12

Barcardi Rum	Johnnie Walker Red
Bundaberg Rum	Southern Comfort
Boutrbon	Tequila
Brandy	Vodka
Wild Turkey	Gin
Jameson Irsih Whiskey	

LIQUEURS

\$13

Baileys	Kahula
Cointreau	Malibu
DOM Benedictine	Midori Melon
Drambuie	Ouzo
Galliano Vanilla	Sambuca White
Grand Marnier	Tia Maria

COGNAC

g/l b/l

Hennessy VSOP	\$15 \$230
Hennessy XO	\$25 \$538

CHINESE LIQUOR

Mao Tai 茅台	\$ 600
Wu Liang Ye 五粮液	\$ 300



DESSERTS

ONE DINING

tea house and restaurant

FULL SIZE DESSERTS

SIGNATURE ALMOND SOUP WITH PHOENIX BISCUIT (GF,V) \$ 16

招牌杏仁茶配杏仁饼

COCONUT PANNA-COTTA WITH WULIANGYE JELLY \$ 18

五粮液果冻配椰子奶酪

CHINESE DONUT & MOCHI WITH CINAMMON, VANILLA ICE CREAM AND SALTED CARAMEL SAUCE \$ 20

肉桂麻糬油條配香草冰淇淋，海盐焦糖酱

LYCHEE GOUTTE WITH ROSE LOTUS BALL (V) \$ 22

荔枝慕斯配玫瑰汤圆



CHINESE SWEET PASTRIES

CHINESE PASTRY TRIO (ASSORTED FILLINGS) \$ 15

中式酥点三小件

BLACK SWAN TWIN (SWEET POTATO FILLING) \$ 16

黑天鹅酥一对