

# DAYTIME (Wednesday - Friday 11am-2pm)

## STARTERS AND SIDES

curried singapore cabbage	3
charlie's peanuts	3
coconut rice	3
boiled pork & ginger dumplings (6pc) sichuan chilli oil add x.o. sauce +3	8
curry vegetable samosas (4pc) tamarind mustard-seed chutney	8

## MAINS

zhu-pa-bao (juicy pork chop sandwich) house bread - spicy chinese mustard - crab chips	8
minchi hash stir-fried minced pork and beef - sunny egg - greens - coconut rice	13
goan gotta curry chickpea "dumplings" - roasted squash - coconut - jalapeño	13
the <i>other</i> fat rice (nasi lemak) coconut rice - tea egg - chilli sambal - greens - toasted peanuts - fried anchovies  vegetable curry + 5 porkchop + 5 minchi + 5	10

macau baked pork chop rice po-bolacho fried pork chop - fried rice - parrano cheese - coconut curry	19
arroz gordo (fat rice) our namesake, akin to paella curried chicken - char siu - linguica - chilli prawns - clams	48

## SWEETS

portuguese egg tarts (2pc) puff pastry - egg custard - love & secrets	6
macau rice crisp nori- sesame - pork floss - fish-sauce caramel	6

## COCKTAILS

bloody mary + house pickles	12
sweet bourbon tea vermouth - anise hyssop - rare tea cellars blend	9
mango mimosa	9
house sangria	9

## BEER

old style	3
tiger lager	7
sagres mini	5
evil twin, falco ipa	7
off color, apex predator	7
3 floyds, yum yum	7

## WINE

SPARKLING	10g / 30c / 45b
casa de saima, espumante, beiras, portugal '13	

WHITE	11g / 33c / 50b
quinta do ameal, loureiro, ponte de lima, portugal '13	

ROSÉ	12g / 36c / 50b
casa de saima, beiras, portugal '15	

RED	10g / 30c / 45b
tinto, lagar de darei, dāo, portugal '11	
<i>**ask to see a full wine list</i>	

## NON-ALCOHOLIC

HOUSE-MADE SODAS	
spiced grapefruit	4
citrus	4
seasonal selections (add gin or vodka +5)	4
coke or sprite, bottle	3
mango juice	3

## COFFEE & TEA

mallorca melon iced tea	4
hong-kong style milk tea, iced or hot	4
double duck - ½ coffee ½ milk tea	4.5
sparrow coffee, fat rice blend	4

*assorted teas by rare tea cellar*