

THE STORY OF WU KONG KITCHEN & BAR

Wu Kong is a story that symbolises personal growth. He is a legendary figure best known as one of the core characters in the classic 16th-century Chinese novel “Journey to the West”.

With the help of a vision of compassion, perseverance, and the pursuit of enlightenment, Wu Kong Kitchen & Bar was born during COVID while every industry was struck to survive. His story motivates us to believe in and work together as Wu Kong did during his quest to the West. In 2022, we successfully launched our first concept restaurant in Brisbane City - the iconic **WATERFALL CAVE & MAGICAL STONE**, where the legendary Wu Kong was born.

Entree

|                                                                                                                                                                       |      |      |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|------|
| <b>Vegetable Spring Roll (6) 素春捲</b>                                                 |      |      |
| Crispy golden vegetarian spring rolls served with tangy sweet & sour sauce.                                                                                           |      | \$ 9 |
| <b>Peking Duck Spring Roll (3) 烤鴨春捲</b>                                                                                                                               |      | \$16 |
| Crispy roasted duck spring rolls drizzled with luscious sweet & sour sauce.                                                                                           |      |      |
| <b>San Choi Bao (2) 生菜包</b>                                                          |      | \$14 |
| Fresh lettuce cups brimming with traditional pork mince and crisp vegetables in a fiery spicy soy-based sauce.                                                        |      |      |
| <b>Deep Fried Wonton (5) 炸云吞</b>                                                                                                                                      |      | \$ 9 |
| Deep-fried crispy pork wontons served with a side of sweet & sour sauce.                                                                                              |      |      |
| <b>Deep Fried Tofu 炸豆腐</b>                                                           |      | \$14 |
| Deep-fried golden crispy tofu tossed in special aromatic spices.                                                                                                      |      |      |
| <b>Chicken and Sweet Corn Soup 雞茸玉米羹</b>                                                                                                                              | \$ 9 | \$21 |
| A comforting swirled beaten egg soup with tender minced chicken and sweet corn.                                                                                       |      |      |
| <b>Seafood &amp; Tofu Soup 豆腐海鮮羹</b>                                                                                                                                  | \$ 9 | \$21 |
| Soft and silky tofu bathed in a sumptuous soup, enhanced with mixed seafood.                                                                                          |      |      |
| <b>Shanghai Spicy &amp; Sour Soup 上海酸辣湯</b>                                        | \$ 9 | \$21 |
| The famous Shanghai favourite soup packed with acidity of Zhejiang vinegar, shredded pork, black fungus mushroom, tofu, bamboo shoots and finished with a beaten egg. |      |      |

Dim Sum

|                                                                                                                                                                                                           |  |      |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|------|
| <b>Dumplings in Chilli Dressing (5) 紅油抄手</b>                                                                           |  | \$ 9 |
| Pork and vegetable dumplings bathed in a fragrant house-made chilli oil.                                                                                                                                  |  |      |
| <b>Vegetable Dumplings (3) 素餃</b>   |  | \$16 |
| Handmade mixed vegetable dumplings, delicate and flavourful.                                                                                                                                              |  |      |
| <b>Xiao Long Bao (3) 上海小籠包</b>                                                                                                                                                                            |  | \$ 9 |
| Classic Shanghai steamed juicy pork dumplings served with a side of rice vinegar.                                                                                                                         |  |      |
| <b>Har Gao (3) 廣式蝦餃</b>                                                                                                                                                                                   |  | \$10 |
| Crystal-skinned steamed prawn dumplings, plump and succulent.                                                                                                                                             |  |      |
| <b>Wagyu Beef &amp; Black Truffle Xiao Long Bao (3) 黑松露和牛小籠包</b>                                                                                                                                          |  | \$16 |
| Steamed hand-made juicy wagyu beef dumplings infused with luxurious black truffle.                                                                                                                        |  |      |
| <b>Truffle Prawn Dumplings with Tobbiko (3) 黑松露魚子蝦餃</b>                                                                |  | \$16 |
| Handmade prawn dumplings with basil truffle, topped with tobiko (flying fish roe).                                                                                                                        |  |      |
| <b>Spanner Crab &amp; Lobster Bisque Xiao Long Bao (3) 龍蝦貴妃蟹小籠包</b>                                                    |  | \$16 |
| Steamed hand-made spanner crab dumplings filled with rich lobster bisque.                                                                                                                                 |  |      |

Premium Seafood

**\* Live seafood requires at least 2 days advance booking** 游水海鮮需提前至少**2**天预订

|                                                                                                                       |              |
|-----------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Live Lobster</b> ( <u>Ginger&amp;Shallot Yee-Mein</u> or <u>Sashimi-Style</u> ) 游水龍蝦 (薑蔥伊麵 或 刺身)                   | Market Price |
| <b>Live Mud Crab</b> ( <u>Ginger&amp;Shallot</u> or <u>Ginger&amp;Shallot Yee-Mein</u> ) 游水泥蟹 (薑蔥 或 薑蔥伊麵)             | Market Price |
| <b>Live Abalone</b> ( <u>XO Sauce</u> , <u>Ginger&amp;Shallot</u> or <u>Garlic Sauce</u> ) 游水小鮑魚 (XO醬 或 薑蔥 或 蒜蓉)      | Market Price |
| <b>Live Coral Trout / Sea Bass / Barramundi</b> ( <u>Steamed</u> or <u>Sweet&amp;Sour</u> ) 游水星斑 / 鱸魚 / 盲曹 (清蒸 或 松子魚) | Market Price |

Chef's Signature

|  |                                                                                                                                   |      |
|--|-----------------------------------------------------------------------------------------------------------------------------------|------|
|  | <b>Signature Plum Duck 招牌梅醬鴨</b>                                                                                                  |      |
|  | Boneless roasted duck topped with chef's special tangy plum sauce.                                                                | \$33 |
|  | <b>Dong Po Pork 東坡肉</b>                                                                                                           | \$30 |
|  | Shanghai classic slow-braised pork belly with soy sauce, rice wine & brown sugar.                                                 |      |
|  | <b>Shanghai Style Sautéed Prawn 乾燒蝦</b>      | \$30 |
|  | A favourite Shanghai Chinese New Year dish - wok tossed crispy prawns with our Chef's special sauce.                              |      |
|  | <b>Golden Crispy Prawn 吉利富貴蝦球</b>                                                                                                 | \$28 |
|  | Crispy deep-fried prawns coated with house-made fruited mayonnaise sauce.                                                         |      |
|  | <b>Eight Treasures Tofu 八珍豆腐煲</b>                                                                                                 | \$28 |
|  | A famous dish from the Yangtze River area — a blissful combination of prawn, chicken, BBQ pork, tofu puff and mixed vegetables.   |      |
|  | <b>Sautéed Sichuan Pepper Chicken 碧綠川椒雞</b>  | \$26 |
|  | Charred chicken tossed in Chef's special Sichuan chilli pepper sauce.                                                             |      |

Seafood

|                                                                                                                                                 |      |
|-------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Butterfly Tail-On Prawns with Cashew Nuts 西蘭花腰果鳳尾蝦</b>  | \$28 |
| Stir-fried tail-on prawns with broccoli, topped with golden cashew nuts.                                                                        |      |
| <b>Sweet &amp; Sour Coral Trout Fillet 甜酸斑片</b>                                                                                                 | \$28 |
| Deep-fried coral trout fillet topped with house-made sweet & sour sauce.                                                                        |      |
| <b>Salt &amp; Pepper (Squid or Prawn) 椒盐 虾球 或 鱿鱼</b>                                                                                            | \$28 |
| Light battered <u>squid</u> or <u>prawns</u> tossed in a medley of crunchy stir-fried garlic and hot pepper                                     |      |

*\* All seafood are imported.*

Beef

Beef Stir Fry with Bok Choy in Oyster Sauce 小白菜炒蠔油牛肉

Tender beef wok-tossed with crisp bok choy in a rich, savoury oyster glaze.

Shredded Beef in Sweet & Sour Sauce 乾燒牛柳絲

Golden crispy beef strips coated in a tangy sweet and sour glaze with a hint of chilli.

Sichuan Poached Beef in Chilli Broth 水煮牛肉

Silky beef slices poached in a fiery, aromatic Sichuan chilli broth.

Beef Cubes in XO Sauce XO爆牛仔粒

Succulent wok-seared beef cubes tossed in premium XO sauce.

Black Pepper Beef Cubes 黑椒牛仔粒

Juicy beef cubes wok-fired with cracked black pepper.

Traditional Beef Brisket 牛腩煲

Slow-braised beef brisket, melt-in-your-mouth tender in a fragrant blend of Chinese spices.

Pork

Mapo Tofu 麻婆豆腐

Silky tofu and minced pork in a bold, numbing chilli bean sauce.

Sichuan Spicy Green Beans 乾煸四季豆

Blistered green beans wok-tossed with aromatic pork mince, garlic and chilli.

Sweet & Sour / Salt & Pepper Pork Tenderloin 甜酸 / 椒鹽 里脊

Crispy golden pork tenderloin with your choice of tangy sweet & sour or aromatic salt & pepper.

Spicy Double-Cooked Pork Belly 回鍋肉片

Twice-cooked pork belly wok-fired with Sichuan fresh chilli and peppers.

Chicken

Kung Pao Chicken 宮保雞丁

A classic Sichuan favourite — tender diced chicken with roasted peanuts in a spicy, slightly sweet sauce.

Satay Chicken 沙爹雞片

Wok-fried chicken fillet in a creamy, aromatic satay sauce.

Broccoli Diced Chicken with Cashe Nuts 西蘭花腰果雞丁

Succulent chicken and crunchy cashews with fresh broccoli in a light glaze.

Sweet & Sour Chicken 甜酸雞球

Crispy battered chicken in a vibrant tangy sweet and sour glaze.

Honey Chicken 蜜糖雞球

Crispy golden chicken drizzled with a luscious honey glaze.

Vegetable

Seasonal Vegetable Stir Fry 耗油/蒜蓉 炒時蔬

Fresh seasonal greens wok-tossed to perfection with your choice of Oyster Sauce or Garlic Sauce.

Assorted Vegetable with Tofu 雜菜豆腐

Silky tofu paired with a medley of garden vegetables.

Choy Sum in Malazhan Sauce 馬來盞炒菜心

Stir-fried Choy Sum in Malaysian-style sambal with dried shrimp, fresh & dried chilli and belacan sauce.

Rice

WU KONG Fried Rice 悟空炒飯 (牛/雞/素)

House special fried rice with a choice of Beef, Chicken or Vegetables.

XO Fried Rice XO 醬炒飯 (牛/雞/素)

Spicy XO sauce fried rice with a choice of Beef, Chicken or Vegetables.

Yang-Zhou Fried Rice 揚州炒飯

Classic Yangzhou-style fried rice with prawns, BBQ pork and mixed vegetables.

Seafood Fried Rice 海鮮炒飯

Mixed seafood frice rice with egg.

Salty Fish Fried Rice with Diced Chicken 咸鱼雞粒炒饭

A classic Cantonese style fried rice, known for its intense aroma and salty taste.

Steamed Rice 米飯

Bowl of fragrance steamed Jasmine rice.

Noodles

Xing Chow Bee Hoon 星洲炒米 (牛/雞/素)

Known as Singaporean Rice Vermicelli stir fried noodle with dash of curry powder, beansprout and onion - choice of Beef, Chicken or Vegetables.

Hong Kong Stir Fried Rice Noodle 乾炒河粉 (牛/雞/素)

Most famous Hong Kong wok flaming tossed flat rice noodle with a choice of Beef, Chicken or Vegetables.

Canton Crispy Chow Mein 粵式脆麵 (牛/雞/素)

Classic Cantonese crispy noodle topped with a sauce stir-fried of Beef, Chicken or Vegetables.

Canton Crispy Chow Mein with Seafood 粵式海鮮脆麵

Classic Cantonese crispy noodle topped with stir-fried mixed seafood and vegetables.

Seafood Char Kway Teow 海鮮炒貴刁

Popular South East Asian street eats, charred stir-fried combination seafood with flat rice noodle, a hint of spicy and smokiness.

Beef Brisket Lo Mein 牛腩乾撈麵

Dry thin egg noodle topped with slow cooked beef brisket, rich and bold flavours.

BBQ Pork & Wonton Lo Mein 叉燒雲吞乾撈麵

Dry thin egg noodle serving with side of BBQ pork and pork wontons.

Braised Beef Noodle Soup 紅燒牛肉湯麵

A rich and comforting bowl of noodle soup topped with tender braised beef, bursting with flavour from its plentiful aromatics and sauces.

Seafood Laksa 海鮮叻沙

A spicy noodle soup from Malaysia featuring a rich, aromatic coconut-curry broth served with mixed seafood and vegetables.

Dessert

Egg Custard Bao 奶黃包

Steamed buns filled with creamy egg custard.

Sweet Taro Bao 香芋包

Steamed sweet taro buns.

Fried Ice Cream 炸雪糕

Crispy golden shell with a cool, creamy ice cream centre with your choice of Choclate or Caramel sauce.

# DRINKS MENU

## SPARKLING

**Proverbio Prosecco(Glera, Italy)**

\$12 (glass) / \$50

Fine bubbles, with a classic Prosecco aromatic nose. The wine is very soft on the palate, offering refreshing acidity with lots of fruity flavours such as apple, apricot and some banana.

**Este Sparkling Vintage Cuvee (Chardonnay, Yarra Valley, Australia)**

\$96

Fine complex, hazelnut, toast and brioche. Creamy mouthfeel but still vibrant and youthful.

## MOSCATO

**Vivo Moscato (Moscato, Australia)**

\$12 (glass) / \$40

The palate is lively and fresh and tastes of freshly crushed grapes with just a squeeze of lemon & ginger on the finish.

**De Bortoli Petit Moscato Rose Frizzante (Moscato, Rutherglen, Australia)**

\$50

Highly aromatic, fresh and lively berry fruit supporting the bright sorbet characters.

## ROSE

**De Bortoli Rosé Rosé (Sangiovese, King Valley, Australia)**

\$12(glass) / \$40

Delicate fragrance of berry, watermelon and pomegranate, with a hint of spice. Rosé Rosé is a delicately structured wine with a textural dry finish.

**Wizardy Grenache Rosé (Grenache, Heatcote, Australia)**

\$50

Very pale in colour, perfumed, dry, textural, seaspray, delicious.

## RED

**De Bortoli Regional Reserve Cabernet Merlot (Yarra Valley, Australia)**

\$12 (glass) / \$40

Deep red with garnet edge. Gently leafy, bright fruit, violets and blackcurrant. Rich, sweet dark and red fruits, layered tannins, soft acidity.

**De Bortoli Lorimer Shiraz (Riverina, Australia)**

\$12 (glass) / \$40

Bright red appearance with aromas of vibrant red berries overlaid with spice notes. Loads of plum, blackberries and hints of dark chocolate oak on the palate.

**De Bortoli Regional Reserve Pinot Noir (Yarra Valley, Australia)**

\$12 (glass) / \$40

Medium red with bright edge. Alluring Pinot aromas of strawberry and red cherry. Soft, plump, textural, spice, gentle acidity, soft tannins.

**The Estate Vineyard Pinot Noir (Yarra Valley, Australia)**

\$60

Bright red colour. Red and dark fruits, wood spice and violets. Generous in character, finesse but soft in style, complex and quite alluring.

**The Estate Vineyard Cabernet Sauvignon (Yarra Valley, Australia)**

\$60

Deep red with a purple hue. The palate shows fine grained tannins, backed by an elegant flavour profile. Sophisticated and fine.

**Riorret The Abbey Pinot Noir (Yarra Valley, Australia)**

\$90

Bright medium red. Quite pure with hints of blueberry, raspberry, game and woodsmoke. Fine grained texture, restrained, spice, slightly saline, fills the palate with gentle flavours.

## WHITE

**De Bortoli Lorimer Chardonnay (Chardonnay, Riverina, Australia)**

\$12 (glass) / \$40

Very pale straw with a green tinge. Tight and bright early picked peach and melon notes carried on a weighty palate. Culminating in a fresh and crisp finish with the most interesting of oak nuances.

**3 Tales (Sauvignon Blanc, Marlborough, New Zeland)**

\$12 (glass) / \$40

Pale straw in colour with a subtle lime green highlight. Tropical aromatics of guava and passionfruit intertwine with green apple and bright citrus notes.

**Rutherglen Estate Pinot Grigio (Pinot Grigio, Rutherglen, Australia)**

\$12 (glass) / \$40

Pale straw with green hues. This wine has delicate flavours of pears, almond with a savoury textural palate with a citrus pith finish.

**De Bortoli Lorimer Semillon Sauvignon Blanc (Semillon Sauvignon Blanc, Riverina, Australia)**

\$40

Fresh, grassy aromas with tropical and citrus fruit notes carry through onto the palate which is soft and rounded, finishing with a crisp, balanced acidity.

**La Bohème Act Three (Pinot Gris, Yarra Valley Australia)**

\$50

Vibrant straw colour. Gently fragrant with exotic Pinot Gris characters of pear, orange blossom and stone fruit. Textural, flavours of apple and mandarin, classic perfumed 'Gris' style.

**La Bohème Act One (Riesling, Yarra Valley Australia)**

\$50

Pale green colour. Punch Riesling flavours, apple, waxy, textural and soft acidity.

**The Estate Vineyard Chardonnay (Chardonnay, Yarra Valley Australia)**

\$60

Pale straw with a green edge. Restrained, citrus florals, brioche and nutty. Fine, minerally and textural flavours with soft acidity.

## BEER ON TAP

**Tiger on Tap (Singapore) ABV 5.0%**

\$10

Smooth, well hopped beer with a refreshing aftertaste. Brewed using Malt Barley from Australia and Europe and bitter hops from Germany.

## INTERNATIONAL PREMIUM BEER

**Tsing Tao (China) ABV 4.7%**

\$10

China's most famous beer. A cleansing, hoppy European Lager style. A partner for a wide array of Chinese foods.

**Corona (Mexico) ABV 4.5%**

\$10

Crispy and refreshing beer with a delicate balance of bitterness.

**Peroni (Italy) ABV 5.1%**

\$10

Displays a well-rounded character with pleasant malt and hop aromas.

**Asahi (Japan) ABV 5.0%**

\$10

Excellent richness, truly refreshing drinkability and satin smoothness.

BOTTLE BEER

Pure Blonde ABV 4.6%

Crisp, clean, easy drinking beer that delivers refreshment while looking after the waistline.

Somersby Apple Cider ABV 4.5%

Natural apple flavouring, unique, tasty and easy to drink.

Great Northern ABV 3.5%

Brewed with Australian pale malt, lager yeast and a light stable hop and malt extract to produce a refreshing, crisp beer without compromising on taste.

4 Pines Pacific Pale ABV 3.5%

Craft beer, big fruity hop aromas of passionfruit, pineapple and pear.

COCKTAIL

Mount Huaguo 花果山

White Rum, Jasmine Green Tea, Passionfruit, Pineapple, Kumquat Lemon, Osmanthus Honey

Flaming Mountain (Chilli & Ginger Mojito) 火燄山

White Rum, Chilli, Ginger, Lime Juice, Mint

Dragon Palace (Honey & Kumquat Lemon Margarita) 東海龍宮

Tequila, Cointreau, Kumquat Lemon, Lime Juice, Honey, Sea Salt

WU KONG Daiquiri 悟空黛绮莉

White Rum, Lime Juice, Banana

Zixia Fairy (Osmanthus Sangria) 紫霞仙子

Red wine, Osmanthus Honey, Lemon juice, Soda

Demon Bull King (Espresso Martini) 牛魔王

Vodka, Crème De Cacao, Coffee, Sugar Syrup

Princess Iron Fan (Pandan Colada) 铁扇公主

White Rum, Pandan, Coconut Cream, Pineapple Juice, Lime Juice, Sugar Syrup

Red Boy (Strawberry Moscato) 紅孩兒

Strawberry Syrup, Moscato Wine

White Bone Demon (Pina Colada) 白骨精

White Rum, Coconut Cream, Pineapple Juice, Lime Juice, Sugar Syrup

Spider Demon Sisters (Gin Kumquat Fizz) 蜘蛛精

Gin, Kumquat Lemon, Lime juice, Procecco

Jade Fox (Lychee Martini) 玉面狐狸

Vodka, Lychee

The Seven Fairies (Cosmopolitan) 七仙女

Vodka, Cointreau, Cranberry Juice, Lime Juice, Sugar Syrup



SPIRITS SHOT \$15

WHISKEY

JOHNNY WALKER BALCK LABEL 40% VOL  
JACK DANIELS 40% VOL

BOURBON

JIM BEAN 37% VOL  
MAKER'S MARK 40% VOL

RUM

BACARDI 37.5% VOL  
BUNDABERG 37% VOL

VODKA

ABSOLUT 40% VOL  
SMIRNOFF 37% VOL

GIN

TANQUERAY 40% VOL  
ROKU 43% VOL

TEQUILAS

JOSE CUERVO 38% VOL  
SIERRA 38% VOL

MOCKTAIL

Mojito

Mint, Lime, Soda

Passionfruit & Lychee

Passionfruit, Lychee, Sugar Syrup, Soda

Grapefruit & Lemon

Grapefruit, Lemon, Soda

Fruit Green Tea

Jasmine Green Tea, Passionfruit, Pineapple, Kumquat Lemon

Strawberry Green Tea

Jasmine Green Tea, Sugar Syrup, Strawberry

Passionfruit Green Tea

Jasmine Green Tea, Sugar Syrup, Passonfruit

Lemon & Lemongrass Green Tea

Jasmine Green Tea, Sugar Syrup, Lemon, Lemongrass

Pina Colada (FRAPPE)

Coconut Cream, Lime Juice, Pineapple Juice, Sugar Syrup

Strawberry Frappe with Poppings

Strawberry, Creamer, Condensed Milk, Strawberry Poppings

Mango Passionfruit Frappe with Poppings

Mango, Passionfruit, Creamer, Condensed Milk, Mongo Poppings

Coconut Frappe with Poppings

Coconut Cream, Sugar Syrup, Creamer, Condensed Milk, Lychee Poppings

SOFT DRINK

Pepsi / Pesí Max / Lemonade / Sunkist / Lemon Lime Bitter

Lipton Peach Ice Tea / Lipton Lemon Ice Tea

Apple Juice / Orange Juice / Cranberry Juice

WATER

Strangelove STILL Mineral Water (750ml)

Strangelove SPARKLING Mineral Water (750ml)

HOT TEA POT

Classic Oolong Tea

Nutty, toasted flavour. Delicate, dark and intriguing.

Jasmine Green Tea

A robust yet smooth green tea with fragrant jasmine.

Osmanthus Flower Tea

Yellow-gold flower grown in Southern China. Uniquely sweet and buttery fragrance.



\$10

\$10

\$10

\$10

\$10

\$10

\$10

\$12

\$12

\$12

\$12

\$6

\$6

\$6

\$6

\$6