the Blue Breeze inn
Dinner Menu

LITTLE THINGS

PICKLED DAIKON V+ 8

SMACKED CUCUMBERS w/ garlic, sesame, chilli oil V+ 14

SICHUAN & CHILLI PEANUTS V+ 7

FRESHLY SHUCKED OYSTERS
w/ chardonnay vinegar, shallots & lemon 8 ea / 1/2 dozen 45 / dozen 86

STEAMED BAO BUN
w/ roasted pork belly & pickled cucumber 13
w/ gochujang-spiced tofu, peanut, ginger, pickled green papaya & coriander V 12

CHAR-GRILLED CHICKEN SKEWERS (2)
w/ Nyonya-style cucumber pickle & peanut sauce 22

SMALL APPETITE

CRYSTAL VEG DUMPLING (4) w/ shiitake, coriander & fried garlic V+ 20

STEAMED DUMPLING OF BLACK TIGER PRAWN & SESAME (4) 21

PORK & BLACK TRUFFLE SOUP DUMPLING (4) 21

CRAYFISH & TIGER PRAWN WONTON (5)
w/ sesame paste, chilli oil & black vinegar 28

BANG BANG CHILLI CHICKEN
w/ black vinegar, sesame & peanut 28

TYPHOON SHELTER CRISPY EGGPLANT
w/ fried garlic, black vinegar & chilli V+ 34

FRESH BURRATA
w/ roasted peanuts, ginger, sweet soy, coriander & Chinese fried bread V 30

CATCH OF THE DAY CRUDO
w/ mandarin, furikake, daikon, rice vinegar & yuzu dressing 36

CRISPY FRIED PRAWN w/ ginger, white pepper, shallot & fried garlic 34

SALT & PEPPER SQUID w/ chilli, coriander & shallots 30

WOK-TOSSED GARLIC MUSHROOMS
w/ charred green chilli, red onion & soy V+ 28

SCALLOPS & CHAR SIU PORK
w/ Sichuan chilli sauce 36

WAGYU BEEF TARTARE
w/ crispy garlic, crushed peanuts & salted cucumber 36

BLUE BREEZE INN PEKING DUCK

Peking duck, Peking pancakes, pickled cucumber, leek & kimchi w/ hoisin 95

BIG APPETITE

SLOW-BRAISED BEEF SHORT RIB
w/ spiced rendang curry, pear, watercress & cucumber salad 48

WOK-TOSSED SICHUAN CHILLI CHICKEN
w/ Sichuan pepper, garlic shoots & spring onion 42

STIR-FRIED CORIANDER CHILLI LAMB
w/ fried noodles 46

STIR-FRIED MARKET FISH & PRAWN
w/ black bean, ginger, chilli & spring onion 46

SWEET & SOUR PORK HOCK
w/ pineapple, fermented chilli & potato straws 46

WOK-TOSSED TOFU
w/ shiitake mushrooms, garlic shoots, coriander root, ginger & black pepper V+ 34

MUSHROOM & TRUFFLE FRIED RICE
w/ shiitake, salted radish & green peas V+ 36

STIR-FRIED EGG NOODLES, XO SAUCE & PORK BELLY 38

THE SIDE HUSTLE

WOK-CHARRED BROCCOLI w/ oyster sauce, ginger, almond 26

HOUSE-MADE KIMCHI V 9

THAI JASMINE RICE 6

SICHUAN CHILLI SAUCE 3

MINCED PICKLED CHILLI 3

GOT A SWEET TOOTH?

YOUR WAIT STAFF HAVE THE HOOKUP – ASK FOR A DESSERT MENU

SET MENUS

Hop on in for a canoe ride through the Pacific, perfect for tasting more & those who just can't decide...

Available for groups of four or more.

Ask about our 120 set menu

CANOE ONE
75pp

SICHUAN & CHILLI PEANUTS

SMACKED CUCUMBERS

PORK & PRAWN SHUMAI

STEAMED DUMPLING OF BLACK TIGER PRAWN & SESAME

BANG BANG CHILLI CHICKEN
w/ black vinegar, sesame & peanut

STIR-FRIED MARKET FISH
w/ prawns, black bean, ginger, chilli & spring onion

TYPHOON SHELTER CRISPY EGGPLANT
w/ fried garlic, black vinegar & chilli

STIR-FRIED EGG NOODLES
w/ XO sauce & pork belly

WOK-CHARRED BROCCOLI
w/ oyster sauce, ginger, almond

THAI JASMINE RICE

CANOE TWO
95pp

SICHUAN & CHILLI PEANUTS

SMACKED CUCUMBERS
w/ garlic, sesame, chilli oil

STEAMED BAO BUN
w/ roasted pork belly & pickled cucumber

STEAMED DUMPLING OF BLACK TIGER PRAWN & SESAME

BANG BANG CHILLI CHICKEN
w/ black vinegar, sesame & peanut

FRESH BURRATA
w/ roasted peanuts, ginger, sweet soy, coriander & Chinese fried bread

TYPHOON SHELTER CRISPY EGGPLANT
w/ fried garlic, black vinegar & chilli

STIR-FRIED MARKET FISH
w/ prawns, black bean, ginger, chilli & spring onion

MUSHROOM & TRUFFLE FRIED RICE
w/ shiitake, salted radish & green peas

THAI JASMINE RICE

= spicy = hot spicy = gluten gentle* V = vegetarian V+ = vegan

FOOD ALLERGIES? Please advise your wait person of any allergies prior to ordering and our kitchen will do their best to accommodate your needs. While we take as much care as possible, we cannot guarantee that traces of allergens will not be present.

02-1-26