

## LUNCH MENU

5 SPICE EDAMAME	10 GF/V
DAILY HOUSE SPECIAL DUMPLINGS 8 PCS	16
DAILY SUSHI SELECTION	12 GF
STEAMED BAO BUNS, PULLED LAMB, KIMCHI SLAW, MISO MAYO	16
BUDDHA BOWL, PICKLED VEG, BLACK & BROWN RICE, GREEN GODDESS	19 GF/V
SESAME STICKY PORK RIBS, GOCHUYANG GLAZE	22
ROTI ROLL (ASIAN GREENS, SATAY SAUCE, CHOICE OF PROTEIN & HEAT)	15



## FRIDGE & CELLAR

HOUSE WINE (GLASS)	
PALLADINO SPARKLING	10
LITTLE DARLING SAUVIGNON BLANC	10
SQUARE MILE PINOT NOIR	10
TAP BEER	
HOUSE - FAN-TAN'S LAGER BY 1664	8.50
LOCAL - ARROWTOWN BREWERY IPA	10
CRAFT - PANHEAD QUICKCHANGE XPA	10
NON ALCOLIC	
NAKD MINERAL WATER STILL OR SPARKLING 750ML	10.50
HOUSEMADE SYRUP & SODA (ASK FOR FLAVOURS)	7.50

## GET ME STARTED

STEAMED BAO BUN, PULLED LAMB, KIMCHI SLAW, MISO MAYO	16
GADO GADO SALAD - TOFU, GREEN BEANS, SAMBAL EGG, PEANUT	16 GF
BEEF CHEEK CROQUETTES, CHILLI LEMONGRASS PALM SUGAR	16
CONFIT DUCK PANCAKES (8), CUCUMBER, PLUM SAUCE	40



## RAW BAR

MARKET OYSTER, CORIANDER, GINGER MIGNONETTE, TOBIKO	5 (EA) GF
TUNA DUO: TATAKI & TARTARE, SOY, MIRIN, KARENGO, TORAGASHI	22 GF

# FAN-TAN

## KITCHEN & BAR

## DUMPLINGS



PRAWN & GINGER POT STICKERS, LAKSA SAUCE	18
SPECIAL HOUSE DUMPLING	16
WATERCHESTNUT & SHITAKE MUSHROOM OPEN RAVIOLI	18 V

## SEAFOOD



HAPUKA, CASSAVA CHIPS, COCONUT CHILLI JAM	29 GF
STEAMED MUSSELS & CLAMS, TOM YUM BROTH (S/L)	14/22 GF
HOROPITO SALT & PEPPER SQUID, WASABI BEAN PUREE (S/L)	16/23
TIGER PRAWN COCONUT AND TAMARIND CURRY	26

## MEAT



KUNG PAO CHICKEN, DRIED CHILLI, PEANUTS, CRISPY ONION (GF OPTIONAL)	26
AROMATIC GOAT CURRY, POTATOES, CORIANDER	27 GF
SESAME STICKY PORK RIBS, GOCHUYANG GLAZE	22 GF
SLOW COOKED VENISON SHIN, ORANGE, CHILLI, ROSEMARY, RED WINE	27

## BIT ON THE SIDE

WOK FRIED RICE, PEAS, EGG, SPRING ONION	9 GF/V
5 SPICE SALTED FRIES	7 GF/V
ROTI X 2	7.5 V
STEAMED JASMINE RICE	3 GF/V



## GARDEN GREENS

5 SPICE EDAMAME	10 GF/V
WOK FRIED VEGETABLES	12 GF/V
SIMMERED PUMPKIN, WAKAME & PUMPKIN SEEDS	12 GF/V



## SWEET & STICKY



ORCHARD FRUIT & LYCHEE SPRING ROLL, QUINCE COULIS, YUZU SORBET	12
JELLY TIP SEMIFREDDO, CHOCOLATE CRUMBLE	12 GF
PINEAPPLE LUMP CHOCOLATE TRUFFLE	14 GF
STICKY DATE PUDDING, ORANGE CARAMEL, VANILLA BEAN MISO ICE CREAM	12

## CHEF'S BENCH

SOCIAL DINING WITH OUR INTERACTIVE EATING EXPERIENCE FEATURING SEASONAL FAN-TAN FAVOURITES, NEVER THE SAME MEAL TWICE. LIMITED AVAILABILITY NIGHTLY.

## COCKTAILS

ZAOCHEN MARY	ASIAN TWIST ON BLOODY MARY	15
EASTPRESSO MARTINI	CHILLI CHOCOLATE MARTINI	18
GINGER MONK	FUN TAKE ON A SOUR	18
ZEN SPRITZ	EASTERN INSPIRED SPRITZ	18
ALOE LOVELY	SAKE BALANCED DAIQUIRI	18
LEAVING THE BRANCH	DRUNKEN LYCHEE MARTINI	18

DON'T WANT TO DINE, WE DO TAKE AWAY!

Our Fan-Tan menu is best described as Asian fusion. It's bold and fresh with influences from all over Asia combined with a twist on some traditional Kiwi favourites. The dishes are full of flavour, prepared with love and passion for fresh food and designed to be shared in a family style.

If you have any allergies, please talk to your server about the ingredients. Public holidays incur a 15% surcharge.