

---

## Takeaway Menu 10% off restaurant pricing

---

### BAO BUNS

Mushroom (2) V | SF | DF 16.0

Panko fried mushroom, avocado coriander puree & fried onion

Chicken (2) SF | DF 17.0

Korean fried boneless thigh fillets in spicy sweet, chilli sauce (mild)

Chicken Teriyaki (2) SF 17.0

Cabbage, kewpie mayo, spring onion & chill floss

Pulled Pork DF | SF 17.0

Braised shredded pork with carrot & fried onions

Beef Bulgogi (2) SF 17.0

Cabbage, green mustard pickle & kimchi mayo

Duck (2) SF | DF 18.0

Shredded duck on cucumber in plum sauce with spring & fried onion

Bug meat (2) 19.0

Crispy Moreton Bay bug meat with spring onions, fried leek & kewpie mayo

### SIDES

Steam rice V | VE | GF | SF DF 3.0

Coconut rice V | VE | GF | SF DF 4.0

Roti Canai (bread) V | VE 4.0

Nasi goreng (vegetable fried rice) V | VE | DF 12.0

Nasi goreng (prawn & vegetable fried rice)

V | VE | DF 15.0

add egg 3.0

Seasonal Asian greens V | VE | GF | SF DF 16.0

Wombok, bok choy & gai lan vegetables stir fried in soy, garlic & sesame sauce

### DUMPLINGS

Vegetarian dumplings (6) V | VE | SF | DF 15.0

Chicken truffle dumplings (6) DF | SF 17.0

Pork dumplings (6) DF 17.0

Prawn dumplings (6) DF 19.0

All steamed & pan fried with Gyoza sauce

### RICE BOWL

Miso eggplant V | VE | GF | SF | DF 18.0

Thyme cherry tomatoes, peanuts, cabbage, carrot & sesame dressing

Teriyaki chicken GF | SF | DF 18.0

Carrot, cabbage, edamame, kewpie mayo & sesame dressing

Pork belly (contains shellfish) DF 20.0

Fried egg, cucumber, carrot & Asian bbq sauce

Bulgolgi beef GF | SF | DF 22.0

Cabbage, carrot, edamame, green mustard pickle & kimchi mayo

Yuzu soy salmon DF 24.0

Avocado, cucumber, carrot, edamame & sesame dressing

### CURRIES

Vegetable Curry V | VE | GF | SF | DF 24.0

Eggplant & carrot in a luscious coconut cream curry with crispy potato

Malaysian chicken curry GF | SF | DF 36.0

Tender thigh fillets & potato in a yellow coconut curry topped with chilli

Thai fish curry DF 36.0

Barramundi fillets in a rich green coconut milk curry topped with Thai basil

Beef Rendang SF | DF 38.0

Slow cooked tender beef cheek in a mild coconut cream rending curry with peanuts



fumanchuoriental  
brumanchuspecialtycoffee



fu\_manchu\_oriental  
brumanchuspecialtycoffee

bookings@fumanchuoriental.com  
www.fumanchuoriental.com

Eat Safe  
GOLD COAST  
★★★★★