SPECIAL OF THE MONTH

CHAR SIU BEEF DUMPLING **98**
Beetroot, lotus, hoisin sauce, soya sauce
(G, SO, CR, O, GA) 450 Cal 105

NEW TO THE MENU

DIM SUM

KAFFIR LOBSTER DUMPLING **128**
Lobster, prawn, kaffir lime, spinach
(G, SE, CR, O) 180 Cal 47

ANGUS BEEF DUMPLING **92**
Black garlic
(G, SO, SE, E, CR, CE, O, GA, CH) 182 Cal 47

TOKI PINK PUFF DUMPLING **98**
Wagyu, beetroot
(G, SO, SE, D, E, CR, O) 585 Cal 152

CRYSTAL MUSHROOM DUMPLING **74**
King and shitake mushroom, truffle sauce
521 Cal 135

SZECHUAN SUI MAI **50**
Chicken, shrimp, soybean, chili, Chinese mushroom, spring onion
(G, SO, SE, CR, O, CH) 160 Cal 42

XIAO LONG BAO **68**
Guang Zhou style chicken dumpling, light spicy sauce
(G, SO, SE, CR, O, CH) 201 Cal 86

CRYSTAL SHRIMP **55**
Chinese water chestnut, carrot
(G, SO, SE, CR, O) 300 Cal 78

VEGETABLE SPRING ROLL **66**
Cabbage, snow pea, Chinese black mushroom, turnip, glass noodles
(G, SO, SE, D, CR) 190 Cal 49

BLACK TRUFFLE DUMPLING **50**
Potato, Chinese forest mushroom, coriander
190 Cal 49

CRYSTAL ASPARAGUS BUN **60**
Asparagus, king mushroom
(D, SY, G) 120 Cal 31

All our items may contain traces of: Gluten (G) - Mustard (MU) - Soybeans (SO) - Sesame (SE) - Peanuts (P) - Tree nuts (N) - Sulphites (SU) - Lupin (L) - Dairy (D) - Eggs (E) - Fish (F) - Mollusc (MO) - Crustacean (CR) - Celery (CE) - Onion (O) - Garlic (GA) - Chilli (CH)

Adults need an average of 2,000 calories per day. Children aged 4–13 years require 1,200–1,500 calories per day. Individual calorie needs may vary. An individual's salt intake should not exceed 5 grams per day, which is equivalent to 2000 mg of sodium.

Minutes to burn calories High Sodium content

STARTERS

JIANG PAO PRAWNS 130
Crispy prawns, jiang pao sauce
(G, SO, SE, N, E, CR, CE, GA, CH)
758 Cal 197

WAGYU 'SHEN JING' BUN 95
Crispy duck skin, quail egg,
spicy topping, mint
(G, SO, SE, D, E, CH) 595 Cal 155

YUSHENG SALMON 198
Papaya, sesame seeds,
Szechuan flavours
(G, MU, SO, SE, SU, F, CH) 410 Cal 106

BAKED SMOKED ANGUS BUN 55
Smoked short rib, spicy creamy sauce,
chili, spring onion
(G, SO, SE, D, E, CR, O, GA, CH)
932 Cal 242

SESAME PRAWN TOAST 94
Bread, sesame seeds, hoisin sauce
(G, SO, SE, D, E, CR) 200 Cal 52

MANGO PRAWN 143
Mango, toasted bread, horseradish
creamy dressing
(G, D, E, CR) 620 Cal 161

SALT & PEPPER TIGER PRAWNS 130
Stir fry crispy tiger prawns with dry chili,
spring onion and Chinese spices
(G, SE, P, D, E, CR, O, GA, CH)
758 Cal 197

CRISPY CALAMARI 176
Spring onions, red chili, sesame oil
(G, SE, D, E, MO, O, GA, CH)
232 Cal 60

CHICKEN LETTUCE WRAP 94
Mushroom, mixed vegetables,
baby lettuce
(G, SO, SE, CR, O) 260 Cal 68

BAKED SCALLOPS 145
Glass noodles, butter garlic
and chili sauce
(G, SO, SE, D, CR, O, CH) 437 Cal 114

SMOKED CORN CHICKEN 94
Caramelized chicken, soy bean paste,
spring onion
(G, SO, SE, E, O) 360 Cal 94

BANG BANG CHICKEN 72
Bang bang sauce, pandan cream,
pineapple aioli
(G, SO, SE, N, D, E, CE, O, GA, CH)
720 Cal 187

SALAD & SOUPS

GARDEN GREEN SALAD 108
Lotus root, pickled cucumber, sesame
(G, SO, SE, CE, GA, CH) 554 Cal 144

LOBSTER SALAD 180
pecan nuts, mixed greens, citrus salad
(N, D, E, SO, G, CR, SE, O) 450 Cal 117

PRAWNS AND SESAME SALAD 140
Lettuce, sesame sauce
(G, SE, D, E, CR, O, CH) 450 Cal 227

CRISPY SEAWEED 66
seaweed, cashew nuts
(N) 270 Cal 70

SZECHUAN HOT AND SOUR SOUP 83
Shrimp, chicken, tofu, black mushroom
(G, SO, E, CR, O, CH) 240 Cal 62

SWEET CORN SOUP 72
Chicken, egg white, chicken broth
(E) 230 Cal 60

OUR SIGNATURE DUCK

SZECHUAN CRISPY DUCK 253
Spring onion, cucumber, homemade
pancake, plum relish
(G, SO, SE, CR, O) 590 Cal 153

TOKI PEKING DUCK 420
Selection of classic and
non-classic garnishes
(G, SO, SE, D, CR, O, CH)
2152 Cal 559

CANTONESE DUCK SALAD 120
Citrusy sesame dressing,
pomegranate
(P, N, E, SO, G, CR, SE, O) 320 Cal 78

TOKI STYLE TOMAHAWK 720
Duck oven roasted, Chinese crushed
potatoes, black pepper sauce
(G, SO, SE, D, F, CR, CE, O, CH)
2671 Cal 694

FROM THE LAND

WAGYU BUTTER BLACK BEANS 426
Mango, ginger and XO sauce
(G, SO, SE, E, CR, CE, O, GA, CH)
780 Cal 202

BLACK PEPPER WAGYU TENDERLOIN 473
Wagyu beef, onion, garlic,
black pepper sauce
(G, SO, D, F, CR, CE, GA, CH)
590 Cal 153

SWEET AND SOUR CHICKEN 154
Chicken, pineapple, bell peppers,
sweet and sour sauce
(G, E, F, CE, CH) 430 Cal 112

BLACK BEAN ANGUS 242
Beef, mushroom, green capsicum,
black bean sauce
(G, SO, SE, E, CR, O, GA, CH) 430 Cal 112

KUNG PAO CHICKEN 154
Chicken, cashew nuts, dried chili,
black vinegar
(G, SO, SE, N, E, CE, O, CH) 490 Cal 127

CRISPY SZECHUAN ANGUS BEEF 242
Chili, spring onion, Szechuan glaze
(G, SO, SE, N, E, F, O, CH) 1058 Cal 203

FROM THE SEA

SEAFOOD GREEN FRIED RICE 138
Shrimp, scallop, olive leaf
(G, SO, SU, D, E, CR, O, GA, CH)
293 Cal 76

CANTONESE STYLE SEABASS 320
Whole seabass, ginger, spring onion,
leek, superior soy
(G, SO, F, CR, CE, O, CH) 208 Cal 54

HONEY BLACK PEPPER LOBSTER 750
Mushroom, celery, carrot, honey black
pepper sauce
(G, SO, SE, D, E, F, CR) 100 Cal 26

CHILI TIGER PRAWN 198
Chinese water chestnut,
black mushroom, chili
(E, CR, O, CH) 455 Cal 118

CANTONESE STEAMED NAJEL 220
Cantonese style najel, ginger fillet,
superior soy
(G, SO, E, F, CR, CE, O, CH) 244 Cal 63

SESAME GLAZED SALMON 180
Honey, oyster sauce, asparagus,
leeks, sesame
(G, SO, SE, D, F, CR, GA) 202 Cal 52

GRAINS & VEG

STIR-FRIED GREEN BEAN WITH ANGUS BEEF 108
Green beans, Angus beef,
sweet chili sauce
(G, SO, SE, F, O, GA, CH) 369 Cal 96

VEGETABLE FRIED RICE 50
Mixed vegetables, edamame
Add Truffle + 30
(G, SO, SE, SU, D) 220 Cal 57

BRAISED SHORT RIB NOODLES 220
Spiced honey short rib, roasted
vegetables, braised Chinese sauce
(G, SO, SE, E, F, CR) 919 Cal 239

RICE NOODLES 90
Prawns, chicken, cabbage, carrots,
onions, green pepper, red chili,
oyster sauce
(G, SO, SE, E, F, CR, O, CH) 116 Cal 30

VEGETABLE NOODLES 66
Chinese cabbage, carrot, onion, soy
(G, SO, SE, E, F, CR) 167 Cal 43

CANTONESE SPINACH 80
Spinach, fresh mushrooms, carrot, garlic
127 Cal 33

SIGNATURE MOCKTAILS

JADE FIZZ 55
Cucumber, apple, passion fruit, yuzu
175 Cal 45

HIBISCUS MARTINI 55
Hibiscus ice tea, raspberry, cinnamon, rose
392 Cal 102

PANDA 55
Lychee, ginger, orange, vanilla
280 Cal 73

PINK LADY 55
Fresh raspberry, yuzu, ginger
111 Cal 29

PASSIONFRUIT MOJITO 55
Lime, passion fruit, mint, soda
250 Cal 65

RASPBERRY MOJITO 55
Lime, fresh raspberry, mint, soda
235 Cal 61

CLASSIC MOJITO 55
Lime, mint, soda
149 Cal 39

WHITE ISLAND 55
Coconut, yuzu, fresh pineapple juice
333 Cal 86

DRAGON SOUR 55
Fresh pineapple juice, lime, coconut, yuzu, ginger ale
235 Cal 61

TEA INFUSION

GREEN TEA WITH MINT 28
Premium green tea blended with cooling mint for a crisp, refreshing finish.

GUNPOWDER GREEN TEA 28
Tightly rolled Chinese green tea with a bold, slightly smoky flavor.

JASMINE DRAGON PEARL 28
Hand-rolled green tea pearls infused with fragrant jasmine blossoms.

YUZU HONEY 28
Bright citrusy yuzu balanced with natural honey for an uplifting cup.

CEREMONIAL MATCHA 28
Premium Japanese matcha with rich umami and a velvety green finish.

MILKY OOLONG 28
Smooth, creamy oolong with naturally buttery notes and a silky finish.

ENGLISH BREAKFAST 28
Robust, full-bodied black tea with malty notes for an energizing cup.

EARL GREY ROYALE 28
Elegant black tea infused with bergamot for bright, refined citrus notes.

CHAMOMILE 28
Soothing herbal infusion with delicate floral notes and gentle sweetness.