

FRIDGE & CELLAR



House Wine	
Ted By Mt. Edward Pinot Blanc	13 glass
Rabbit Ranch Rose	13 glass
Earths End Pinot Noir	14 glass
Tap Beer	
House - Fan-Tan's Lager by 1664	8.50
Local - Arrowtown Brewery IPA	10
Craft - Panhead Quickchange XPA	10
Non Acoholic	
Nakd Mineral Water Still or Sparkling 750ml	10.50
Housemade Syrup & Soda (Ask for flavours)	7.50

GET ME STARTED

Steamed bao bun, crispy whitebait, kimchi slaw	16
Kaffir lime skewers, chicken, kerabu salsa	14 GF
Chinese pancake, lamb, horopito, tamarind jam	16
Rice paper roll, tofu crumble, house slaw, peanut	12
Salted edamame	10 GF/V

RAW BAR



Market oyster, coriander, ginger mignonette, tobiko GF	5 each
Beef tataki, sticky coconut relish	16
Marinated raw fish, coconut and lemongrass	18 GF

DUMPLINGS

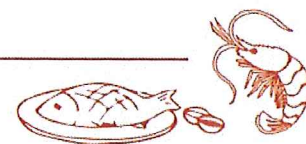


Pork & Puha gyoza	16
Prawn ha gow	18
Rabbit & karengo open wontons	14
Special house dumpling	16

FAN-TAN

KITCHEN & BAR

SEAFOOD



Chilli prawns, gula melaka caramel	26 GF
Blackened fish, watermelon salsa	29
Wok seared squid, sambal greens, crispy onions	24 GF
Octopus, cucumber, wakame, fennel, sesame	19 GF

MEAT



Lemongrass infused free-range chicken (half/whole)	26/42 GF
Shaoxing pork belly, gai lan, hoisin glaze	26
Sticky pork ribs	22
Beef massaman curry	26

GARDEN GREENS



Wok fried vegetables	12 GF/V
Cucumber, sesame, chilli	9 GF/V
Buddha bowl - (tofu, edamame, avocado, brown rice, green goddess)	19 GF/V

BIT ON THE SIDE

Wok fried rice, peas, egg, spring onion	9 V
5 spice salted fries	7 GF/V
Steamed jasmine rice	3 GF/V
House slaw	8 GF/V

SWEET & STICKY



Hokey Pokey - 4 spice wafer, honeycomb, semi freddo sandwich	12
Pavlova - lychee, strawberry, yuzu	12 GF
Ginger Crunch - white miso & ginger panacotta	14

CHEF'S BENCH

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

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 allergies please talk to your server or chef about the ingredients. Vegetarian options are noted on the menu. Public holidays occur a 15% surcharge.