



**BOSS
STOP**
ASIAN FUSION CUISINE

Asian Fusion Cuisine Expert

MAIN DISH

We cater for diets of all kinds! From our finest quality meat cuts, halal chicken, veggie noodle option, we've got something for everyone. Check out our menu here or go to our socials for allergens and other information.

Menu prices often change and may be different in the restaurant, please refer to the menu in restaurant.

SMALL PLATES & STARTER 小盘菜 / 前菜

*Perfect for sharing or to start your meal.

DIM SUM 小点心

*Freshly hand-wrapped in our kitchen

SEAFOOD SIU MAI 小炒海鲜羹 \$15.50

Filled with scallop, crab and prawn delicately seasoned and steamed to perfection. 162,3,4,5,6

BEEF SIU MAI 小炒牛肉羹 \$12.50

Beef Siu Mai seasoned with fresh coriander, gently steamed to highlight the natural richness of the beef. 162,5,6

PAN-FRIED DUMPLINGS 特色煎饺

*Freshly hand-wrapped in our kitchen

BEEF DUMPLINGS 煎牛肉饺 \$12.50

Pan-fried beef dumplings seasoned with our House 12 spices blend. 162,5,6

PORK DUMPLINGS 煎猪肉饺 \$12.00

Chinese pork dumplings with garlic chives ginger. 162,5,6

PRAWN DUMPLINGS 煎虾饺 \$12.00

Pan-fry shrimp dumplings with bamboo shoots. 162,3,5,6

CHICKEN DUMPLINGS 煎鸡肉饺 \$12.00

Beef Boiled Chicken, cabbage. 162,4,5,6

VEGETABLE DUMPLINGS 煎素菜饺 \$11.00

Cabbage, garlic chives, bamboo shoots and bean sprouts. 162,5,6



ASIAN TAPAS 下酒小吃

GOLDEN SOFT-SHELL CRAB 黄金软壳蟹 \$15.00

Crispy soft shell crab, lightly battered and finished with house-made honey sauce. 162,3,4,5,6

CORN & PORK RIBS 猪玉米排骨 \$12.00

Tender pork ribs, slow-cooked and deep-fried until crispy, topped in classic cornbread soft and pepper seasoning. 162,4,5,6

POPCORN CHICKEN 香酥炸鸡块 \$10.00

Crispy chicken bites tossed in aromatic house spice blend, finished with fragrant seasoning. 16,5,6

CHIAO SHAU 煎粉蒸排骨 \$9.00

Traditional boiled portions with prawn and pork filling served in our house-made Sichuan chili oil with garlic and sesame. 162,3,4,5,6

CRISPY CALAMARI 酥炸鱿鱼 \$11.50

Tender squid in light, crispy batter, deep-fried until golden, served with mango sauce. 162,3,4,5,6

BOSS CHICKEN 霸王炸鸡 \$9.50

Crispy fried chicken drumsticks served with our choice of house-made sauce: 162,3,4,5,6,7,8,9,10,11,12,13,14,15,16,17,18,19,20,21,22,23,24,25,26,27,28,29,30,31,32,33,34,35,36,37,38,39,40,41,42,43,44,45,46,47,48,49,50,51,52,53,54,55,56,57,58,59,60,61,62,63,64,65,66,67,68,69,70,71,72,73,74,75,76,77,78,79,80,81,82,83,84,85,86,87,88,89,90,91,92,93,94,95,96,97,98,99,100,101,102,103,104,105,106,107,108,109,110,111,112,113,114,115,116,117,118,119,120,121,122,123,124,125,126,127,128,129,130,131,132,133,134,135,136,137,138,139,140,141,142,143,144,145,146,147,148,149,150,151,152,153,154,155,156,157,158,159,160,161,162,163,164,165,166,167,168,169,170,171,172,173,174,175,176,177,178,179,180,181,182,183,184,185,186,187,188,189,190,191,192,193,194,195,196,197,198,199,200,201,202,203,204,205,206,207,208,209,210,211,212,213,214,215,216,217,218,219,220,221,222,223,224,225,226,227,228,229,230,231,232,233,234,235,236,237,238,239,240,241,242,243,244,245,246,247,248,249,250,251,252,253,254,255,256,257,258,259,260,261,262,263,264,265,266,267,268,269,270,271,272,273,274,275,276,277,278,279,280,281,282,283,284,285,286,287,288,289,290,291,292,293,294,295,296,297,298,299,300,301,302,303,304,305,306,307,308,309,310,311,312,313,314,315,316,317,318,319,320,321,322,323,324,325,326,327,328,329,330,331,332,333,334,335,336,337,338,339,340,341,342,343,344,345,346,347,348,349,350,351,352,353,354,355,356,357,358,359,360,361,362,363,364,365,366,367,368,369,370,371,372,373,374,375,376,377,378,379,380,381,382,383,384,385,386,387,388,389,390,391,392,393,394,395,396,397,398,399,400,401,402,403,404,405,406,407,408,409,410,411,412,413,414,415,416,417,418,419,420,421,422,423,424,425,426,427,428,429,430,431,432,433,434,435,436,437,438,439,440,441,442,443,444,445,446,447,448,449,450,451,452,453,454,455,456,457,458,459,460,461,462,463,464,465,466,467,468,469,470,471,472,473,474,475,476,477,478,479,480,481,482,483,484,485,486,487,488,489,490,491,492,493,494,495,496,497,498,499,500,501,502,503,504,505,506,507,508,509,510,511,512,513,514,515,516,517,518,519,520,521,522,523,524,525,526,527,528,529,530,531,532,533,534,535,536,537,538,539,540,541,542,543,544,545,546,547,548,549,550,551,552,553,554,555,556,557,558,559,560,561,562,563,564,565,566,567,568,569,570,571,572,573,574,575,576,577,578,579,580,581,582,583,584,585,586,587,588,589,590,591,592,593,594,595,596,597,598,599,600,601,602,603,604,605,606,607,608,609,610,611,612,613,614,615,616,617,618,619,620,621,622,623,624,625,626,627,628,629,630,631,632,633,634,635,636,637,638,639,640,641,642,643,644,645,646,647,648,649,650,651,652,653,654,655,656,657,658,659,660,661,662,663,664,665,666,667,668,669,670,671,672,673,674,675,676,677,678,679,680,681,682,683,684,685,686,687,688,689,690,691,692,693,694,695,696,697,698,699,700,701,702,703,704,705,706,707,708,709,710,711,712,713,714,715,716,717,718,719,720,721,722,723,724,725,726,727,728,729,730,731,732,733,734,735,736,737,738,739,740,741,742,743,744,745,746,747,748,749,750,751,752,753,754,755,756,757,758,759,760,761,762,763,764,765,766,767,768,769,770,771,772,773,774,775,776,777,778,779,780,781,782,783,784,785,786,787,788,789,790,791,792,793,794,795,796,797,798,799,800,801,802,803,804,805,806,807,808,809,810,811,812,813,814,815,816,817,818,819,820,821,822,823,824,825,826,827,828,829,830,831,832,833,834,835,836,837,838,839,840,841,842,843,844,845,846,847,848,849,850,851,852,853,854,855,856,857,858,859,860,861,862,863,864,865,866,867,868,869,870,871,872,873,874,875,876,877,878,879,880,881,882,883,884,885,886,887,888,889,890,891,892,893,894,895,896,897,898,899,900,901,902,903,904,905,906,907,908,909,910,911,912,913,914,915,916,917,918,919,920,921,922,923,924,925,926,927,928,929,930,931,932,933,934,935,936,937,938,939,940,941,942,943,944,945,946,947,948,949,950,951,952,953,954,955,956,957,958,959,960,961,962,963,964,965,966,967,968,969,970,971,972,973,974,975,976,977,978,979,980,981,982,983,984,985,986,987,988,989,990,991,992,993,994,995,996,997,998,999,1000

CRISPY PORK STRIPES 小酥肉 \$10.00

Marinated pork strips, lightly coated and fried until crisp, dusted with five spice chili seasoning. 162,4,5,6

PRAWN TOAST 鲜虾芝士 \$10.00

Golden-fried prawn toast topped with sesame seeds, served with sweet chili dipping sauce. 162,3,4,5,6

CRISPY SHIMMER MUSHROOMS 酥炸香菇菇 \$7.50

Golden-fried (Shrimp) mushrooms, light and crisp, finished with aromatic vegetable-spice oil. 162,5,6

CRISPY WONTON 香酥云吞 \$9.00

Crispy fried house-made wontons filled with pork and prawn served with sweet chili dipping sauce. 162,5,6

VEGETABLE SPRING ROLL 手工素春卷 \$7.50

House-made vegetable spring roll with garlic chives, bean sprouts and carrots served with sweet chili dipping sauce. 162,5,6

SEAWEED CRACKER 海苔 \$5.50

Light and crunchy deep-fried crackers with seaweed. 16,5

TASTE OF SICHUAN 无辣不欢

BEEF SPICY MALA POT 麻辣香锅牛肉 \$10.00

Tender slices of beef, stir-fried in a dry pot with aromatic Sichuan spices, chili, garlic and coriander, served with organic Chinese style cauliflower and golden-baked, spicy and full of numbing mala sauce. 162,4,5,6

CHONGQING BEEF BRISKET STEW 重庆牛油火锅 \$12.00

A classic and delicious dish featuring slow-cooked beef brisket with long, spicy kimchi, topped with a fried egg. 16,5,6

HUNAN SPICY CHICKEN 湖南小炒鸡 \$12.00

Hunan style chicken bites stir-fried with fresh red and green chilies, finished with Sichuan peppercorn oil for a fragrant, bold heat with a subtle numbing mala note. 162,4,5,6

MAPO TOFU 麻辣豆腐 \$10.00

Sichuan style silky tofu in rich, spicy bean paste sauce with minced meat, Sichuan peppercorn and chili oil. 162,5,6

FRESH FROM THE SEA 海鲜

BRAISED HOME-STYLE HONG 家常红烧肉 \$12.00

Golden-fried and finished with a glossy home-style braised sauce, infused with ginger, garlic and aromatic Chinese spices for deep, savory notes. 162,4,5,6

YU-XIANG CRISPY PRAWN 椒盐鲜虾 \$12.00

Golden-fried king prawns tossed in our signature Yu Xiang ("fish fragrance") sauce, served with ginger and garlic, topped with fresh chili, served with a light soy-based dipping sauce. 162,3,4,5,6

STEAMED SCALLOP WITH GARLIC & VERMICELLI 蒜蓉粉丝蒸扇贝 \$12.00

These premium king scallops gently steamed on a bed of vermicelli, topped with fragrant minced garlic and a light soy-based dipping sauce, juicy and naturally sweet. 162,3,4,5,6

WOK FRIED RICE 粉面饭

YANGZHOU FRIED RICE 扬州炒饭 \$10.00

Authentic Chinese-style wok egg fried rice with striped Char Siu pork, prawns, and eggplant. 162,3,5,6

BEEF FRIED RICE 牛肉炒饭 \$10.00

Authentic Chinese-style wok egg fried rice with striped Char Siu pork, prawns, and eggplant. 162,3,5,6

WOK FRIED NOODLE 粉面饭

YAKI UDON 辣炒乌冬 \$10.00

Hot fried with house-made Sichuan chili sauce with optional protein.

COOKING METHOD 烹饪方法

PICK A PROTEIN:

A. Prawns (162,5,11,15) \$10.00

B. Vegetable (16,4,15) \$10.00

STIR FRIED CHICKEN NOODLE 香酥炸鸡块 \$10.00

Golden-fried beef or chicken chunks with seasonal vegetables and wok-fried egg noodles in a savory soy-based sauce. 162,4,5,6

SOUP NOODLES 热汤面

BEEF SOUP NOODLE 牛骨牛肉 \$12.00

*Please ask for availability if you want to make it spicy. House-made beef short ribs broth, braised beef with traditional Chinese herbs (thirteen spices). 162,4,5,6

PORK SOUP NOODLE 香酥猪肉羹 \$12.00

Roasted boneless pork ribs with Sichuan Chili sauce, house-made beef broth. 162,4,5,6

SPICY VEGE SOUP NOODLE 麻辣素汤 \$12.00

House-made Chongqing fried spicy soup made with chili veggie and peanut sesame sauce on top. 162,4,5,6

VEGGIES 蔬菜

TERIYAKI EGGPLANT 照烧汁茄子 \$10.00

Crisp-fried with soybean butter, and lightly sautéed. 162,4,5,6

SAUTÉED ORGANIC CAULIFLOWER 炒有机花椰菜 \$10.00

Stir-fried fresh veggie such as cauliflower, mushrooms, bell peppers, asparagus, carrot, mung bean. 162,4,5,6

DRY FRIED GREEN BEAN 干煸四季豆 \$10.00

Sautéed green bean with house-made chili oil. 162,4,5,6

SAUTÉED GARLIC BROCCOLI 蒜蓉西兰花 \$10.00

Fresh broccoli florets lightly stir-fried with fragrant garlic oil. 162,4,5,6

*Please ask for availability if you want to make it spicy. Some dishes may be available for a limited time. Please ask our staff for more details.

CHEF SPECIALITIES

AGED BLACK VINEGAR BEEF RIBS 铁板黑醋焖牛肉 \$12.00

Beef ribs slow-cooked with aromatic Chinese herbs and spices and aged black vinegar. Finished cooking hot on a cast-iron plate for sizzle, rich flavor and tender, juicy meat. 162,4,5,6

SEIZING BLACK BEAN BEEF 铁板黑豆腐 \$12.00

Black bean beef strips with black bean sauce, mushrooms and pepper served sizzling on a hot plate. 162,4,5,6

HONG KONG CHAR SIU PORK 豉汁蒸肉 \$12.00

Chinese Hong Kong-style char siu pork, sweet and savory beautifully roasted, a classic Cantonese cuisine. 162,4,5,6

MEI CAI ROU ROU 古法梅菜扣肉 \$12.00

Slow-cooked, melt-in-your-mouth pork belly layered with fragrant preserved mustard greens, black and soybean with a gentle sweetness and tangy from the preserved vegetables. 162,4,5,6

GONG BAO JI DONG 宫保鸡丁 \$12.00

Classic Gongbao-style stir-fry with Boneless chicken, cashew nuts, chili and peppers, finished in our house-made sauce and spicy sauce. 162,4,5,6

SWEET & SOUR CHICKEN 菠萝咕咾肉 \$12.00

Classic sweet & sour chicken, deep-fried until golden and tossed with pineapple in a vibrant sweet and sour tangy sauce. Made with Boneless chicken. 162,4,5,6

CHICKEN KATSU CURRY 鸡肉咖喱饭 \$12.00

Golden-fried chicken, slow-cooked with our house-made curry sauce. Made with Boneless chicken. 162,4,5,6

*Please ask for availability if you want to make it spicy. Some dishes may be available for a limited time. Please ask our staff for more details.

COLD SMALL PLATES 冷盘小食

CHILLED SHREDDED KEEF 凉拌海带丝 \$10.00

Chilled shredded keef with light soy dressing, sesame oil and a hint of chili oil. 162,7,8

SMASHED CUCUMBER 拍黄瓜 \$10.00

Refreshing smashed organic cucumber with garlic and sesame dressing. 162,8

Great with drinks - Ideal for sharing

SIDES & SUPPLEMENTARY

STEAM RICE 白米 (16) \$4.50

GOLDEN EGG FRIED RICE 黄金蛋炒饭 \$6.50

SPICY FRIED NOODLE 小炒面 \$8.50

DEEP FRIED POTATO 土豆泥 \$8.50

HOUSE CHILI OIL 秘制辣椒油 \$2.50

HOUSE CHILI SAUCE 秘制辣椒酱 \$2.50

GOCHUJANG 韩式辣酱 \$4.50

HONEY WASABI 蜂蜜芥末 \$6.50

ALLERGIES

Please consult our staff for the in-house allergies guide, and feel free to reach out with any additional questions.

1A. Wheat 1B. Barley 1C. Rye 1D. Oat / 2. Sesame Seeds / 3. Molluscs / 4. Soybeans / 5. Eggs / 6. Milk / 7. Fish / 8. Peanuts / 9. Celery / 10. Mustard / 11. Crustaceans / 12. Sulphur Dioxide and Sulphites / 13. Lupin / 14A. Cashew Nuts 14B. Hazelnuts 14C. Almond / 15. Monosodium Glutamate (MSG)

Spiciness: 🌶️ = Mild, 🌶️🌶️ = Spicy, 🌶️🌶️🌶️ = Hot