



IMPRESSION

头盘 Appetizers

(GF) Gluten-Free (on Request)

(VG) Vegan (on Request)

(V) Vegetarian



\$12.50

脆网芒果虾
Crispy Mango Shrimp Roll



\$12.50

高汤水晶虾饺 (4 piece)
Onsen Prawn Dumplings



\$14.50

鱿鱼须
Crispy Fried Squid Tentacles



\$11.00

炸云吞 (6 piece)
Pork Fried Wontons



\$11.00

煎饺 (6 Piece)
Pan Fried Dumplings

Options

- Pork and garlic Chives
- Garlic Chives & Egg



\$19.50

软炸鲜蘑 (VG)
Fried Oyster Mushroom



\$9.90

彩虹小泡菜
Pickle Vegetables

冷菜

Cold Plates

(GF) Gluten-Free (on Request)

(VG) Vegan (on Request)

(V) Vegetarian

(V)(VG) 五彩拉皮 \$22.00

Meng Bean Glass Noodles

Pork, Black Fungus, Egg, Carrot, Spring Onion, Coriander, Sesame Sauce



\$22.00

蕨根粉 (V)(VG)

Fern Root Noodles

Peanuts, cucumber, Scallions, Coriander, Chili Oil



\$16.00

夫妻肺片
Mr & Mrs Smith

(sliced Beef, Tripe, Capsicum, Cucumber, Chili oil, peppercorns)
Sichuan cold appetizer known for its bold, spicy, and numbing flavors.



\$16.00

秋葵 (V)(VG)

Soy Glazed Okra

with minced Garlic & Fresh Chilli glazed with seasoned soy



汤Soup

四川酸辣汤

Sichuan Hot & Sour (S) \$8 (M) \$22
with Shredded tofu, bamboo shoot, Chinese mushroom, black Fungus & Chicken

南瓜玉米羹

Pumpkin Puree Sweet Corn Soup (S) \$8 (M) \$22
with Egg drop and goji Berries

珍珠番茄汤

Pearl Tomato Soup (M) \$22
Tomato base thick soup

养生猪手汤

Nourishing Pork Trotter Soup (M) \$22

小 (S) Small - Single Portion
中 (M) Medium - 5/6 portions



\$15.50

口水鸡

Sichuan Saliva Chicken

(Dressed with house made Sesame, peanut chilli sauces) is a famous cold appetizer from Sichuan cuisine. This dish is renowned for its tender poached chicken, drenched in a vibrant, spicy, and numbing sauce that is irresistible—hence the name "mouthwatering."

印象北京烤鸭 Peking Duck (2 Course)

(GF) Gluten-Free (on Request)

(VG) Vegan (on Request)

(V) Vegetarian

\$96 whole/ \$47 half/ \$27 Quater

served with cucumber, spring onion, pancakes and our Special Peking Duck Sauce

Please Note (only whole or half duck comes with 2 course options)

- Options 1: Remaining Duck bones will be fried, then wok tossed with our special salt seasoning
- Options 2: using the remaining duck bones we will cook a duck Broth



- Peking Duck is one of China's most iconic dishes, with a history dating back over 700 years to the Yuan Dynasty (1271–1368). Originally, it was a dish served exclusively to the imperial court, prized for its flavourful meat and crispy skin.
- By the Qing Dynasty (1644–1912), Peking Duck had transitioned from an imperial delicacy to a popular dish for the public, thanks to famous Beijing restaurants like Bianyifang (established in 1416) and Quanjude (founded in 1864). These establishments perfected the preparation methods, including air-drying the duck and roasting it in specialized ovens. Today, Peking Duck is celebrated worldwide for its exquisite flavor, crispy skin, and cultural significance, served with thin pancakes, sweet bean sauce, and fresh garnishes.

Peking Duck is typically served in several stages. The first course is the skin, which is carefully sliced and presented with a thin layer of meat. The skin is often dipped in sugar or sweet bean sauce for added flavor. The second course features the remaining duck meat, which is shredded and served with pancakes, hoisin or sweet bean sauce, and julienned vegetables like scallions and cucumbers. The crispy skin, tender meat, and savory sauce create a perfect balance of flavors and textures

鸡/鸭类 Poultry

(GF) Gluten-Free (on Request)

(VG) Vegan (on Request)

(V) Vegetarian

\$32.00

重庆辣子鸡

Chongqing Style Fried Chicken Wings

(Dried Chilli, Sichuan Pepper Corns garnish with sesame seed, peanuts & scallions) A fiery and aromatic dish from Chongqing, Known for its bold heat, vibrant colours, and numbing-spicy Flavors



宫保鸡丁 Kong Pao Chicken

\$30.00

(Dried Chilli, Sichuan Pepper Corns garnish with sesame seed, peanuts & scallions)

A fiery and aromatic dish from Chongqing, Known for its bold heat, vibrant colours, and numbing-spicy Flavors

道口烧鸡 Northern Style Braised Chicken (boneless)

\$49.50

marinated and slow-cooked to achieve tender meat, infused with a variety of seasonings that give it a distinctive taste



\$15.00

麻辣鸡丝

Crunchy Shredded Chicken

Shredded chicken fried to golden crispiness, then tossed with chili oil, sesame seeds, and a blend of our special seasonings for a flavourful kick



\$30.00

茶香熏鸭

Chinese Tea Smoke Duck

Jasmin Tea Smoke Duck, glazed with our Special Soy Sauce

猪肉类 Pork

(GF) Gluten-Free (on Request)

(VG) Vegan (on Request)

(V) Vegetarian

火山口窝窝头 Fire on the Crater

Savory pork mince stir-fried with salted sprout vegetables and chili, served with six crater buns for a fiery, flavourful experience

\$30.00



咕嚕肉 Sweet & Sour Pork

\$28.50

Crispy corn-starch-battered pieces wok-tossed in our tangy sweet and sour sauce, complemented by pineapple, carrots, and onions

蜜汁排骨 Honey Braised Pork Ribs

\$30.00

balance of rich, Savory pork Flavors and a sweet, sticky sauce that caramelizes beautifully

红烧肉 Mao's Braised Pork Belly

\$32.00

perfect harmony of Savory, sweet, and aromatic Flavors. The soy sauce and caramelized sugar create a rich, umami-filled sauce



\$30.50

锅包肉 Dongbei Crispy Vinegar Pork

tender strips of pork with a rich, flavorful sweet bean sauce. It's both aromatic and satisfying



\$30.00

京酱肉丝 Sauteed Shredded pork

perfect harmony of Savory, sweet, and aromatic Flavors. The soy sauce and caramelized sugar create a rich, umami-filled sauce



\$15.50

消魂麻辣猪手

Mouthwatering Spicy Pork Trotters

braised trotters bathed in spicy and numbing Sichuan-style Broth



\$48.00

秘制霸王肘

Impression Supreme 12 hour Stewed Pork Hock

Pre-order Required

牛/羊肉类 Beef & lamb

(GF) Gluten-Free (on Request)

(VG) Vegan (on Request)

(V) Vegetarian



\$38.00

炒烤羊肉夹馍 🌶️

Stir-fry Cumin Lamb with Buns (6 buns)

Flavourful and aromatic dish that combines tender stir-fried lamb with the warm, earthy flavors of cumin and chili served with buns making sandwiches.



\$58.00

印象烤羊排 🌶️

Impression Roasted Lamb Racks

Tender lamb rack, pre-marinated and slow-roasted to perfection, then seasoned with our signature cumin and chili spice blend for a flavourful, crispy finish

黑椒和牛

Black Pepper Wagyu Beef

Chinese stir-fry cooking, combining the richness of New Zealand Wagyu with the warm, peppery heat of black pepper



\$48.00



\$35.00

自贡水煮牛肉 🌶️🌶️🌶️

Sichuan Boiled Beef

a signature dish in Sichuan cuisine It's a complex and bold combination of tender beef slices cooked in a spicy and fragrant broth filled with chili peppers, Sichuan peppercorns



辣妹子牛肉干

Sichuan Beef Jerky

House-made beef jerky stir-fried with dried chilies, delivering a bold, spicy flavors and a satisfyingly chewy texture

\$28.00



毛血旺 Mao Xue Wang 🌶️🌶️

(Beef, tripe, Duck Blood Jelly, bean sprouts, Black fungus, luncheon meat)

\$38.00

手把羊肉串 Cumin Lamb Skewers

\$6.00/per skewer (min order 2)

These skewers are characterized by their bold, smoky flavors, infused with aromatic cumin and chili spices

熔岩锅巴 Lava Crispy Rice

\$22.00

Options 1 - Sweet and sour (with Shrimp & Pineapple)

Options 2 - Black Pepper Sauce (Mince beef & Mix Vege)

海鲜类 Seafood

(GF) Gluten-Free (on Request)

(VG) Vegan (on Request)

(V) Vegetarian



飞燕笋壳鱼 Flying Blue Cod & Crouching Prawn

Thinly sliced blue cod served atop a bed of vermicelli and steamed prawn cutlets, perfectly seasoned with soy and garlic sauce. Garnished with fresh scallions and ginger for added Flavors and fragrance

清蒸笋壳鱼 Steam Whole Blue Cod

\$68.00

A whole blue cod steamed with aromatic ginger and spring onions, then glazed with a seasoned soy sauce



金汤酸菜鱼

\$38.00

Fish Fillet in Sour Cabbage Broth

The broth is tangy and Savory, with the sourness of the pickled mustard greens balanced by the mild sweetness of the fish and the gentle heat from the spices



水煮鱼

Fish Fillet in Spicy Broth

\$38.00

tender slices of fish fillet simmered in a rich, chili-infused broth, creating a harmonious blend of heat, numbing sensation, and Savory depth.



藤椒鱼

Sichuan Peppercorn Fish Fillet (cold dish)

\$38.00

With a crispy texture, this fish is drenched in a tangy, spicy chili sauce and garnished with diced capsicum, garlic, fresh chili, and vibrant green Sichuan peppercorns for an extra kick

海鲜类 Seafood

(GF) Gluten-Free (on Request)

(VG) Vegan (on Request)

(V) Vegetarian



\$78.00

爆炒黑金鲍

Stir-fry New Zealand Paua

A whole 450-500g Paua, thinly sliced and stir-fried with ginger, scallions, and flat beans for a deliciously fragrant and Savory dish



Seasonal

蒜蓉粉丝蒸生蚝

Steam Oysters

Steamed with Garlic, chili & vermicelli

1/2 dozen

\$32.00

1 dozen

\$59.00



脆皮椒盐虾 (GF)

\$34.00

Salted Spicy Wok Tossed Dimond Prawns

deep-fried to a golden, crunchy perfection, then tossed in a fragrant and slightly spicy salt and pepper seasoning



芦笋虾球 (GF)

Summer Breeze Prawn Cutlets

\$34.00

Stir-fried with tender asparagus and crisp capsicum, offering a light and refreshing Flavors that's perfect for warm weather

(GF) 鱼香虾球

Sauteed Prawn Cutlet

The dish is a perfect symphony of Sichuan's Sweet & Spicy Garlic Sauce giving it a sweet, sour, spicy, and Savory, with a subtle smokiness from the doubanjiang

\$32.00



\$88.00

南极小龙虾

Stir-fry New Zealand Scampi

- 椒盐 Salted Spicy
- 香辣 Chongqing Style



蔬菜类 Tofu & Veges

(GF) Gluten-Free (on Request)

(VG) Vegan (on Request)

(V) Vegetarian



\$30.00

山水豆腐 (V)

Impression Special tofu

HOUSE-MADE silky, Savory egg tofu, glazed with our signature sauce and topped with shredded chicken, Chinese mushrooms, carrots, and onions for a flavourful finish



\$30.00

(V)(GF) 鱼香脆皮豆腐

Impression Crispy Fried Tofu

Our HOUSE-MADE tofu, fried to crispy golden perfection and glazed with a flavourful sweet and spicy garlic sauce.

麻婆豆腐 **Mapo Tofu** (contains mince) 🌶️ (V) **\$28.50**

HOUSE-MADE tofu cooked in a rich, fiery sauce made with doubanjiang, Sichuan peppercorns, and ground pork, delivering a perfect balance of spicy, numbing, and Savory

干煸四季豆 **Dry-Fried String Beans** (contains mince) 🌶️ (V)(VG) **\$28.50**

The dish has a bold spicy kick from the chillies, balanced by the Savory depth of the soy sauce and the numbing sensation from the Sichuan peppercorns

炆炒土豆丝 **Stir-Fried Shredded Potatoes** 🌶️ (V)(VG)(GF) **\$18.00**

Savory, tangy, and spicy Flavors, with the vinegar providing a sharp contrast to the sweetness of the potatoes



\$28.00

(V)(VG) 冬菇扒菜心

Chinese Mushroom with Pak Choy



\$30.00

(V)(VG) 松塔茄条

Crispy Eggplant

Hand-cut eggplant, fried to a crispy perfection and glazed with our special sweet and spicy garlic sauce, then garnished with crunchy pine nuts

罗汉斋 **Buddha's feast** (V)(VG) **\$26.00**

This dish contains mix of different vegetables (Broccoli, Bean Curd, Cabbage, Carrot, Bok Choy, Chinese Shiitake mushroom)

干锅有机花菜 **Dry Pot Organic Cauliflower** 🌶️ (V)(VG) **\$28.50**

(Pork belly, Capsicum, Dried Chili, & peppercorns) flavourful and vibrant dish that showcases Cauliflower in a bold, stir-fried style commonly found in Sichuan cuisine

清炒时蔬 **Garlic Stir-fry Seasonal Veteables** (V)(VG) **\$24.00**

please select one of the follow: Chinese Cabbage, Shanghai Bok choy, Broccoli

荷塘月色 **Moonlight over the Lotus pond** (V)(VG) **\$28.00**

Lotus roots, Capsicums, cucumber & black Fungus

主食 Staple Food

(GF) Gluten-Free (on Request)

(VG) Vegan (on Request)

(V) Vegetarian



\$24.00

五谷米炒饭 (V)(VG) Multi Grain Fried Rice

Black Rice, Purple Rice, Jasmin Rice, egg, & Pinenuts

扬州炒饭 \$24.00 Yangzhou Style Fried Rice

With BBQ Pork & Prawns

炒河粉 Fried Rice Noodles

Beef \$24.00

Chicken \$24.00

Vege \$22.00



\$12.00

黄金小馒头 Golden Fried Buns (6 piece)

米饭 Steam Rice

小 Small (1 bowl) \$3.00

中 Medium (5-6 bowls) \$10.00



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