# **DUMPLINGS**

13.70€

# BAO

# NOT DUMPLINGS

Dishes include a side of rice & salad.

## **8 DUMPLINGS PER SERVE**

CHOOSE FILLING:



CHICKEN



**VEGAN** 



**PORK** 

CHOOSE STYLE:

#### PAN FRIED DUMPLINGS

Hills signature handmade dumplings with a crispy fried bottom served with our soy chilli dipping sauce. Garnished with spring onions & mung bean sprouts.

## **NEW SCHOOL**

Pan fried handmade dumplings topped with Japanese mayonnaise, coriander, spring onion, chilli & fried shallot. \*Vegan mayo available

#### SATAY DUMPLINGS

Pan fried handmade dumplings with **peanut** satay sauce, roasted peanuts, chilli, coriander, crispy fried shallot

#### **BOILED:**

## PORK WONTON CHILLI:

Pork filled egg dough dumplings 1 in chilli soy sauce with spring onions, chilli and pork floss.

# **MI GORENG WONTONS**

Pork filled egg dough dumplings with Indomie style secret sauce, spring onion, chilli, chicharon, crispy fried shallot

#### DEEP FRIED:

# **GOLDEN CHICKEN** WONTON

Fried chicken wontons, golden egg yolk sauce, onsen egg, chinese sausage crumb and chives.

#### PAN FRIED:

## **VEGAN CHIJEU vg**

Vegan dumplings, vegan chijeu sauce, roasted corn kernels, spring onions, coriander and furikake.

#### STEAMED:

# **PRAWN & CHIVE** (4 PIECES)

Prawn & chicken filled dumplings with chives. Served with chinkiang vinegar soy sauce.

## **CURRY DUMPLINGS**

Choose: Fish or Vegan Dumplings Served in a yellow curry sauce with chives and grilled cherry tomato.

#### BÃO ZI (FILLED BAO):

## **PORK BAO 13.70€**

2 pieces, handmade fluffy steamed bread bun with a sweet'n'sticky pork filling. CHAR SIU BAO

## VEGAN BAO 13,70€ vg

2 pieces, with a mushroom, carrot and choy sum filling.

#### HÀN BÃO BÃO (BAO BURGERS):

## **CHICKEN BAO** BURGER 15<sup>©</sup>

Hills fried chicken, daikon slaw, cheddar, sriracha mayo between a handmade bao bun. Served with a side of our pickles.

## **VEGAN BAO** BURGER 15° vg

Vegan corn & bean patty, daikon slaw, chijeu sauce. Hills mavo between a handmade bao bun. Served with a side of our pickles.



HILLS DUMPLINGS 00100

# HILLS FRIED

CHICKEN 16° 7 herbs and spices fried chicken served with sriracha mayonnaise & sweet hoisin dipping sauce.

# COCONUT TOFU 16€ vg gF

Crispy tofu, choy sum, carrot, green beans, mung sprouts in coconut cream sauce with crispy chili oil & fresh herbs.

# **ALL-IN**

Sample the greatest hits Hills has to offer by choosing our all-in set.

## REGULAR ALL-IN 30°

## Choose 1 plate of dumplings

In addition, the set includes: 1 piece of Pork Bao Hills Fried Chicken Jasmine Steamed Rice Daikon & Cucumber Salad

#### Go Large + 6€\*

Increases the portion of dumplings to 12 pieces

#### VEGAN ALL-IN 30€ Choose 1 plate of dumplings

In addition, the set includes: 1 piece of Vegan Bao Coconut Tofu Jasmine Steamed Rice Daikon & Cucumber Salad

#### Go Large +6€\*

Increases the portion of dumplings to 12 pieces

\*go large option is 6 pieces if you select prawn & chive dumplings

# **DESSERT**

# **MANGO BANGO**

# 9€ GF VG

Mango parfait, coconut sorbet, roasted biscuit crumb. meringue shards

## NUTELLA **DUMPLINGS 9<sup>©</sup>**

Crispy dumplings with a soft gooey Nutella filling served with strawberry and icing sugar.

## BANANAS FOSTER GF 96

Milk ice cream. brown sugar bananas, caramel sauce & biscuit crumb.

# ICE CREAM 5€

Locally made ice-cream. flavours: - Milk - Coconut Sorbet (vg, gf, lactose-free)

# SIDES

## RICE & SALAD 5° vg gF

A serving of steamed jasmine rice and our Hills daikon & cucumber slaw and soy dipping sauce. \*contains coriander

# CORN COBS 7° VG GF

Grilled corn cobs, "cheese" chijeu sauce, furikake, crispy fried shallots and chives.

# PLANTAIN CHIPS 5 VG GF

Thin sliced plantain chips with sriracha mayo dipping sauce.

#### PICKLES 5° vg gF

Daikon, carrot, cucumber, garlic, chilli, sichuan peppercorn.

# COCKTAILS

13€

The theme of this season's cocktail list is "Staff Picks"

Our staff have each picked a favourite and we've named the cocktails after them!



## **AIRMAIL**

"THE NAT"

Base Spirit: Ron Cristobal Nina AGED RUM + LIME + HONEY + BITTERS



#### GIN OLD FASHIONED VG

"THE YASARA"

Base Spirit: Loi Loi Rooftop Gin GIN + TONIC REDUCTION + CHERRY BITTERS



#### **BLACKBERRY** BOULEVARDIER vg

"THE OTHER JOE"

Base Spirit: Bulleit Bourbon BOURBON + CAMPARI + VERMOUTH + BLACKBERRY



## **NEW SCHOOL MARGARITA**

"THE THEO"

Base Spirit: Agavita Tequila TEQUILA + LIME + AGAVE + TRIPLE SEC SALT FOAM



#### BAREKNUCKLE PUNCH

"THE ANETE"

Base Spirit: Johnnie Walker Red WHISKY + BENEDICTINE + GRAPE + CHAITEA



#### TONKA SIPPER vg

"THE KIRIAKI"

Base Spirit: Havana club 3vrs RUM + TONKA BEANS + LEMON CORDIAL



#### **NAKED & FAMOUS** HIGHBALL va

"THE SHRUIT"

Base Spirit: Yuu Baal Mezcal MEZCAL + CHARTREUSE + APEROL + LIME



#### APPLETINI vg "THE SIRAPA"

Base Spirit: Smirnoff Red Label

VODKA + VERMOUTH + APPLE + LIME

# MOCKTAILS

#### MAMA'S LEMONADE 7€

Thyme + Lemon + Rose Water

**BERRY THYME 8€** Blueberry + Cranberry + Thyme + Bitters

#### 0.0% OLD FASHIONED 8€

Gordon's 0.0% Gin + tonic reduction + cherry + lemon zest



# $\sqrt{2}$ Z $\overline{\phantom{a}}$ S $\leq$ П Z

@HILLSDUMPLINGS



# WINE



GLASS 12CL - 12€ 16CL - 16€



BOTTLE 62€

## SPARKLING WINES

CHARLES ROUX BLANC DE BLANCS BRUT BIO

Burgundy, France

# **ROSÉ WINES**

--- Bottle only---

CHÂTEAU SAINT-ROUX ROSÉ Provence, France

## WHITE WINES

STURMWOLKEN RIESLING

Pfalz, Germany

WINZER KREMS GRÜNER VELTLINER BIO VG

Kremstal, Austria

BIECHER GRAND ALEXANDRE PINOS GRIS VG

Alsace, France

COLPASSO GRILLO vg Sicily, Italy

## **RED WINES**

COLPASSO NERO D'AVOLA VG

Sicily, Italy

TAGARO PASSO DEL SUD **APPASSIMENTO** Puglia, Italy

ARTEVINO RIOJA VINÃ FORONDA SALBIDE **TEMPRANILLO** 

Rioja, Spain

RENZO MASI CONTRAPPASSO TOSCA ROSSO SANGIOVESE & SYRAH vg

Tuscany, Italy

# BEER

# **DRAFT BEERS- 40cl**

BIRRA MORETTI 10€ BRYGGERI IPA 10€

# **BOTTLED BEERS**

BIA SAIGON 9.5€ TSINGTAO 9,5€ TSINGTAO 0% 7€

CIDER

HAPPY JOE 9.5€

Pepsi, Pepsi Max 25cl: 4,50€ Hartwall Vichy 25cl: 3,50€

# RICE WINE

25€

10€

4€

# JINRO SOJU (35CL)

TAHREI JUNMAI SAKE (18CL) 15€

**GENSHU UMESHU (8CL)** 

(Dessert Plum Wine)

# COFFEE

TEA- OOLONG, BLACK

**ESPRESSO** 

ESPRESSO / DOPIO 3,20€ / 3,90€ BARISTA COFFEES 4,50€ / 5,20€ AMFRICANO 3.90€

SODA