





<h1>DUMPLINGS</h1>	<h1>13,50€</h1>	<h1>BAO</h1>	<h1>NOT DUMPLINGS</h1>	
<h2>8 DUMPLINGS PER SERVE</h2>		<p><b>BÃO ZI (FILLED BAO):</b></p> <p><b>PORK BAO 13,50€</b> 2 pieces, handmade fluffy steamed bread bun with a sweet'n'sticky pork filling. <b>CHAR SIU BAO</b></p> <p><b>VEGAN BAO 13,50€ VG</b> 2 pieces, with a mushroom, carrot and choy sum filling.</p>	<p><i>Dishes include a side of rice &amp; salad.</i></p> <p><b>HILLS FRIED CHICKEN 16€</b> 7 herbs and spices fried chicken served with sriracha mayonnaise &amp; sweet hoisin dipping sauce.</p> <p><b>COCONUT TOFU 16€ VG GF</b> Crispy tofu, choy sum, carrot, green beans, mung sprouts in coconut cream sauce with crispy chili oil &amp; fresh herbs.</p>	
<p><b>CHOOSE FILLING:</b></p> <p> <b>CHICKEN</b></p> <p> <b>VEGAN</b></p> <p> <b>PORK</b></p>	<p><b>CHOOSE STYLE:</b></p> <p><b>PAN FRIED DUMPLINGS</b> Hills signature handmade dumplings with a crispy fried bottom served with our soy chilli dipping sauce. Garnished with spring onions &amp; mung bean sprouts.</p> <p><b>NEW SCHOOL</b> Pan fried handmade dumplings topped with Japanese mayonnaise, coriander, spring onion, chilli &amp; fried shallot. *Vegan mayo available</p> <p><b>SATAY DUMPLINGS</b> Pan fried handmade dumplings with <b>peanut satay sauce</b>, roasted <b>peanuts</b>, chilli, coriander, crispy fried shallot</p>	<p><b>HÀN BÃO BÃO (BAO BURGERS):</b></p> <p><b>CHICKEN BAO BURGER 15€</b> Hills fried chicken, daikon slaw, cheddar, sriracha mayo between a handmade bao bun. Served with a side of our pickles.</p> <p><b>VEGAN BAO BURGER 15€ VG</b> Vegan corn &amp; bean patty, daikon slaw, chijeu sauce, Hills mayo between a handmade bao bun. Served with a side of our pickles.</p>	<h2>ALL-IN</h2>	<h2>DESSERT</h2>
<p><b>BOILED:</b></p> <p><b>PORK WONTON CHILLI</b> Pork filled egg dough dumplings in chilli soy sauce with spring onions, chilli and pork floss.</p> <p><b>MI GORENG WONTONS</b> Pork filled egg dough dumplings with Indomie style secret sauce, spring onion, chilli, chicharon, crispy fried shallot</p>	<p><b>PAN FRIED:</b></p> <p><b>VEGAN CHIJEU VG</b> Vegan dumplings, vegan chijeu sauce, roasted corn kernels, spring onions, coriander and furikake.</p>	 <p><b>HILLS DUMPLINGS 00100</b></p>	<p>Sample the greatest hits Hills has to offer by choosing our all-in set.</p> <p><b>REGULAR ALL-IN 30€</b> <b>Choose 1 plate of dumplings</b> In addition, the set includes: 1 piece of Pork Bao Hills Fried Chicken Jasmine Steamed Rice Daikon &amp; Cucumber Salad</p> <p><b>Go Large + 6€*</b> Increases the portion of dumplings to 12 pieces</p>	<p><b>MANGO BANGO 9€ GF VG</b> Mango parfait, coconut sorbet, roasted biscuit crumb, meringue shards</p> <p><b>NUTELLA DUMPLINGS 9€</b> Crispy dumplings with a soft gooey Nutella filling served with strawberry and icing sugar.</p>
<p><b>DEEP FRIED:</b></p> <p><b>GOLDEN CHICKEN WONTON</b> Fried chicken wontons, golden egg yolk sauce, onsen egg, chinese sausage crumb and chives.</p>	<p><b>STEAMED:</b></p> <p><b>PRAWN &amp; CHIVE (4 PIECES)</b> Prawn &amp; chicken filled dumplings with chives. Served with chinkiang vinegar soy sauce.</p> <p><b>CURRY DUMPLINGS</b> <i>Choose: Fish or Vegan Dumplings</i> Served in a yellow curry sauce with chives and grilled cherry tomato.</p>		<p><b>VEGAN ALL-IN 30€</b> <b>Choose 1 plate of dumplings</b> In addition, the set includes: 1 piece of Vegan Bao Coconut Tofu Jasmine Steamed Rice Daikon &amp; Cucumber Salad</p> <p><b>Go Large + 6€*</b> Increases the portion of dumplings to 12 pieces</p> <p>*go large option is 6 pieces if you select prawn &amp; chive dumplings</p>	<p><b>BANANAS FOSTER GF 9€</b> Milk ice cream, brown sugar bananas, caramel sauce &amp; biscuit crumb.</p> <p><b>ICE CREAM 5€</b> Locally made ice-cream, flavours: - Milk - Coconut Sorbet (vg, gf, lactose-free)</p>
<h1>SIDES</h1>	<p><b>RICE &amp; SALAD 5€ VG GF</b> A serving of steamed jasmine rice and our Hills daikon &amp; cucumber slaw and soy dipping sauce. *contains coriander</p>	<p><b>CORN COBS 7€ VG GF</b> Grilled corn cobs, "cheese" chijeu sauce, furikake, crispy fried shallots and chives.</p>	<p><b>PLANTAIN CHIPS 5€ VG GF</b> Thin sliced plantain chips with sriracha mayo dipping sauce.</p>	<p><b>PICKLES 5€ VG GF</b> Daikon, carrot, cucumber, garlic, chilli, sichuan peppercorn.</p>

Card Payment Surcharge Notice: card payments are processed at our restaurant by Viva Wallet via TuloPOS (RavinteliSofta Oy).

The surcharges comply with the Payment Services Acts (Maksupalvelulaki):

Domestic Consumer Cards 0%, Amex & Diners Club Cards 2.5-3.5%, Domestic Business Cards 2%, EU Business Cards 2.5%, Foreign Consumer Cards 3%, Foreign Business Cards 3.5%

# COCKTAILS

13€

The theme of this season's cocktail list is  
**"Sustainability & minimizing waste"**

read the notes below each cocktail to discover how we have made these cocktails more sustainable



## TEX'S ICED TEA vg

Reclaims lemon pulp from juicing lemons

**Base Spirit:** Bulleit Rye Whisky

RYE WHISKY + PEACH + ENGLISH  
 BREAKFAST TEA + LEMON CORDIAL  
 + ORANGE OILS



## MELON MARGARITA UP vg

Infusion with chilli off-cuts from our kitchen

**Base Spirit:** Agavita Tequila

TEQUILA + MELON + LIME  
 + GINGER & TURMERIC + CHILLI



## NAKED & FAMOUS HIGHBALL vg

Uses agave instead of this cocktail's standard honey to lower the impact on bees

**Base Spirit:** Elemental Mezcal

MEZCAL + GREEN CHARTREUSE + APEROL +  
 LIME + AGAVE + BUBBLES



## RUM PUNCH LOVE vg

Makes use of the whole lemon: peel infusion

**Base Spirit:** Havana 3 Rum

RUM + PORT + LIME + ORANGE + BITTERS



## BLACKBERRY BOULEVARDIER vg

Utilizes the whole lemon: peel zest & garnish

**Base Spirit:** Bulleit Bourbon

BOURBON + CAMPARI + VERMOUTH +  
 CREME DE MURE + LEMON ZEST



## GIN OLD FASHIONED vg

Upcycles the remaining tonic after pouring a G&T

**Base Spirit:** Konepajan Rooftop Gin

GIN + TONIC REDUCTION + CHERRY  
 BITTERS + LEMON ZEST



## PRICKLY THICKET FIZZ vg

Makes use of the whole lemon: peel infusion

**Base Spirit:** Smirnoff Vodka

VODKA + BLACKBERRY + LEMON + BITTERS  
 + BUBBLES



## GIN BASIL SMASH vg

Reclaims lemon pulp from juicing lemons

**Base Spirit:** Tanqueray Gin

GIN + BASIL + LEMON CORDIAL + CITRUS  
 OILS + SALT

# MOCKTAILS

## MAMA'S LEMONADE 7€

Thyme + Lemon + Rose Water

## 0.0% OLD FASHIONED 8€

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

## BERRY THYME 8€

Blueberry + Cranberry + Thyme  
 + Bitters



@HILLSDUMPLINGS

DRINKS MENU

HILLS  
 DUMPLINGS

# WINE



**GLASS**  
 12CL - 12€  
 16CL - 16€



**BOTTLE**  
 62€

## SPARKLING WINES

CHARLES ROUX  
**BLANC DE BLANCS BRUT**  
 Burgundy, France

## ROSÉ WINES

CHÂTEAU SAINT-ROUX  
**ROSÉ**  
 Provence, France

## WHITE WINES

STURMWOLKEN  
**RIESLING**  
 Pfalz, Germany

WINZER KREMS  
**GRÜNER VELTLINER BIO vg**  
 Kremstal, Austria

WEINGUT FOGT ONKEL DOKTOR  
**SCHEUREBE, RIESLING vg**  
 Rheinhessen, Germany

PARAJES DEL VALLE  
**MACABEO ECOLOGICO vg**  
 Jumilla, Spain

## RED WINES

LES CHIENS  
**GRENACHE NOIR, CALADOC**  
 Languedoc-Roussillon, France

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

--- Bottle only ---  
 ARTEVINO RIOJA VINÄ FORONDA SALBIDE  
**TEMPRANILLO**  
 Rioja, Spain

IL FALCHETTO  
**BARBERA D'ASTI LA MATA vg**  
 Piedmont, Italy

# BEER

## DRAFT BEERS- 40cl

BIRRA MORETTI 10€  
 MATTSSON IPA 10€

## BOTTLED BEERS

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

## CIDER

HAPPY JOE 9,5€

## SODA

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

# RICE WINE

JINRO SOJU (35CL) 25€

TAHREI JUNMAI SAKE (18CL) 15€

GENSHU UMESHU (8CL) 10€  
 (Dessert Plum Wine)

# COFFEE

TEA- OOLONG, BLACK 4€

## ESPRESSO

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