

Cocktails	
Prosecco Lime Spritz	
Prosecco, Lime, Mint, Soda	
18	
Rambutan Ramble	
Vodka, lychee liqueur, apple juice, raspberry syrup, lime	
22	
Wasabi Garden	
Gin, lychee cordial, cucumber, elderflower liqueur, lemon, wasabi	
peas	
22	
Thai Tropics	
Tequila, mango liqueur, kaffir lime, sugar, green chilli	
24	
Silk Road Cooler	
Gin, triple sec, thai basil, cucumber, lemon	
23	
Classic Cocktails also available please ask staff	
Wine by the Glass	
Ruggeri Prosecco – 18	
Bloom Sauvignon Blanc – 16 / 26	
Atlas Chardonnay – 16 / 26	
Empress Riesling – 18 / 29	
Rollick Fiano – 16 / 26	
Teusner Salsa Rose – 16 / 26	
Mystic Park Shiraz – 16 / 26	
Marnong Pinot Noir – 17 / 28	
Beer	
Tiger – 11	
Tsingtao – 11	
Asahi – 11	
Peroni – 11	
Peroni 0% – 8	

MR DİN GA LING	
Snacky Dings	
(single snack items)	
Prawn toast, sesame, hoi sin, sriracha mayo (DF)	
13	
Crispy rice cake, torched beef, ssamjang, soy (DF)	
11	
Charred wagyu skewer, stracciatella, shallots, chilli oil	
16	
Char grilled edamame bowl, green tea salt, lime (GF,DF,V)	
13	
Little Dings	
Stuffed roti bread, pork krapow, mozzarella	
19	
Reef fish tartare, radish, caviar, rice crisp (GF)	
26	
Karaage chicken, sesame, miso maple, sour cream	
24	
5 spice silken tofu, wasabi avocado, yellow bean sauce	
22	
Larger Dings	
Whole BBQ local squid, nduja butter, koji onions, squid ink (GF)	
45	
Charcoal grilled scotch fillet MB4+, miso mash, shitake XO, crispy bits (GF)	
55	
Market fish fillet, asian herbs, coconut, lime, turmeric, galangal (GF,DF)	
47	
Charcoal grilled pork, green mango, pomelo, tamarind sauce (DF)	
45	
Half rotisserie chook, pumpkin, peanuts, thai basil, chilli (DF,V option)	
45	
Dings on the side	
BBQ chinese broccoli, miso butter, furikake (GF)	
16	
Fried chat potatoes, shallots, curry mayo (GF)	
17	
Steamed jasmine rice (GF, DF, V)	
5	
Sweet Dings	
Matcha cream, watermelon, vanilla, berries (GF, V)	
17	
Deep fried ice cream, miso caramel, macadamia	
18	
SHARE YOUR EXPERIENCE	
POST, BOAST & TOAST!	
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CHEF’S FEED ME MENU	
DON’T KNOW WHAT TO TRY?	
Whole table only, min 2 guests	
Mr Din Ga Ling Tasting Menu	
85pp	
Prawn toasts, sesame, hoi sin, sriracha mayo	
Crispy rice cakes, torched beef, ssamjang, soy	
Charred wagyu skewers, stracciatella, shallots, chilli oil	
Karaage chicken, sesame, miso maple, sour cream	
Charcoal grilled pork, green mango, pomelo, tamarind sauce	
Jasmine rice	
Matcha cream, watermelon, mandarin, berries	
Mr Din Ga Ling Banquet	
105pp	
Crispy rice cakes, torched beef, ssamjang, soy	
Prawn toasts, sesame, hoi sin, sriracha mayo	
Charred wagyu skewers, stracciatella, shallots, chilli oil	
Reef fish tartare, radish, caviar, rice crisp	
Karaage chicken, sesame, miso maple, sour cream	
Charcoal grilled scotch fillet MB4+, miso mash, shitake XO, crispy bits	
Matcha cream, watermelon, vanilla, berries	