

ASIAN INSPIRED FROZEN COCKTAILS

14.5 EA

Guava Tropicana

Zodiac's special blend of vanilla-infused aged rum, guava puree, passionfruit, fresh lime and coconut

Japanese Slipper

Premium vodka, Cointreau, melon liqueur, lemon and cherry garnish

YEAR OF THE COCKTAIL 19.8 EA

AVAILABLE 11AM - 11PM

Our cocktails have been carefully crafted to provide you with a balance of harmony. With a holistic approach, our cocktail flavour profiles combine fresh fruits, aromatic herbs and spices to complement our modern Chinese/Asian food experience. We also offer a full range of classic cocktails upon request anytime.



RAT 鼠

Black Tears 5 Spiced rum, Rose Rabbit Barrel-Aged Cherry Liqueur, Eden Orchards pure cherry juice served tall over ice with orange mist



OX 牛

Tanqueray Gin, lychee, apple juice, cognac, apricot, frozen grapes



TIGER 虎

Fresh oranges, pineapple, dried mandarin, vodka, Cointreau, passionfruit



RABBIT 兔

"Mojito style" fresh lime, mint, palm sugar, white rum, sparkling coconut water. Add pineapple, watermelon, guava or lychee.



DRAGON 龙

Chai honey syrup, L'affare espresso, ginger Belvedere, Kahlua



SNAKE 蛇

Slow roasted tomatoes, basil, chilli infused vodka, citrus ponzu, white and black szechuan peppercorns



HORSE 马

Freshly crushed Asian pear juice, fresh ginger, St Germain Elderflower liqueur, Veuve Cliquot float



GOAT 羊

"Gin or vodka martini style" with lychee, ginger or watermelon



MONKEY 猴

Vanilla Belvedere, Rose Rabbit butterscotch liqueur, Limoncello, fresh lemon juice



ROOSTER 鸡

Strawberry, Limoncello, Frangelico, coconut Tequila and coconut cream



PIG 猪

Thai spiced tea, white rum, condensed milk, coconut, Malibu, fresh mint



DOG 狗

A refreshing combination of Tsuru-Ume Yuzu Sake, Haku Rice Vodka and cucumber snake

NON-ALCOHOLIC

FRESHLY SQUEEZED JUICE (available 11am - 10pm)

Orange / apple / pineapple / mandarin / watermelon (seasonal)

9.5

SOFT DRINK / WATER

Coca-Cola, Coca-Cola Zero Sugar, L&P, Sprite, Schweppes Ginger Ale

4.6 6.7

Monsoon Ginger Beer, Monsoon sparkling coconut

6.5

Red Bull

6.6

Keri Juices: orange / cranberry / apple / pineapple

5.3

500ML 1L

Voyage 'Te Waihou's Blue Spring' water - sparkling / still

6.3 10.5

L'AFFARE COFFEE

Espresso, long black, Americano

4.5

Latte, flat white, hot chocolate

5.5

Cappuccino, mochaccino, chai latte

6

Liqueur coffee

13.7

NOBLE & SUNDAY PREMIUM TEA (500ML POT)

7.3

Imperial Sencha organic green

Japan Sencha organic green

Jasmine pearl organic green

Lime blossom and chamomile

White noise organic oolong

Orange sky organic rooibos

Strawberry plum organic fruit

Ginger limoncello organic herbal

Peppermint breeze organic herbal

Lime Blossom and Chamomile organic herbal

English breakfast

Classic earl grey



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DUMPLINGS, BREADS, SNACKS

All our dumplings are handmade in-house by our team of expertly trained dumpling chefs.

Fried shallot pancake, cumin salt (DF, V, VG) • Add satay sauce \$5	6.5
Chef's famous spinach leaf, topped with toasted coconut, green mango, chilli, fresh lime and roasted peanuts (DF, V)	8.5
Steamed seasonal oysters (2) with XO sauce and bacon	16
Hairy oyster wrap, wasabi, sweetie sauce (DF)	10
Fresh seasonal oysters (2) with nam jim and fried shallots (GFO, DF)	14
Crystal jade scallop dumpling (3) (GF, DF)	17
Har gow prawn dumpling (3) (DF)	14.5
Crystal vegetable dumpling (4) (GF, DF, V, VG)	15
Classic steamed prawn wontons (4) with black vinegar and chilli crunch (DF)	24
Pork and prawn siu mai (4) (DF)	17
Paua, pork and prawn siu mai (3) (DF)	20
Pork and truffle xiao long bao (4) Steamed, soup dumpling (DF)	19
Crispy-bottom lamb and fennel dumplings (4) with dark chilli (DF)	18
Sticky beef wontons with miso/truffle mayonnaise (2) (DF)	11
Yellow fin tuna Sashimi, shio konbu, mapo preserved lemon and spiced yuzu dressing (DF,GFO)	25.5
Fried chicken with organic sticky rice sauce and kimchi mayo (GFO, DF)	20.5
Wheel of fortune lamb and cumin pancake with dark chilli (DF)	17
Scallop spring rolls (2) (DF)	17.5
Hong Kong typhoon style crispy squid with sweet chilli sauce (GF, DF)	19.5
Salt and pepper silken tofu, sour dragon dressing (VG, DF)	17.5
BBQ pork buns (2) (DF)	14
Golden triangle prawn toast, crusted with almonds, sesame seeds and crisp seaweed (GFO)	18
Oriental mushroom dumplings (4) floating in duck pond with lily buds	19.5
Salt and pepper soft shell crab bao, iceberg lettuce, green chilli celeriac	16
Penang curry of beef cheek bao with sweet and hot peanut powder	15
Crispy Roti Roll	15 EA
• Satay chicken, coconut relish and pickled cucumber	
• Cumin lamb, Peking wong bok and dark chilli sauce	
• Grilled market fish, green peppercorn preserved lemon and fresh herb	
• Grilled Harbin sausage, smoked bacon, home-style egg, shitake and hot sauce (DF)	

VEGETABLES

Wok-fried greens, dripping wet with garlic (GFO, V, VG, DF)	18.5
Wok-fried edamame, fava beans and peas with pickled mustard greens, smoked pork belly (GFO, DF)	19
Field of dreams seasonal salad, fresh greens, chinese celery, soft herbs, snow pea shoots, tofu feta rolled in toasted hemp seeds, spiced walnuts, radish, tofu skin crackling, instant tomato, toasted sesame seed and onion dressing (GFO, V, VG)	24
Truffled mushroom fried rice with spring onions, edamame, favas, bean sprouts and soft herbs (GFO, V, VG, DF)	28
• Add roast duck \$21	
• Add roast pork \$17	
• Add prawns and scallops \$21	
• Add marinated venison \$18	
Shoestring fries with miso and truffle mayo (GF, V, VG, DF)	14
• Add satay sauce \$5	

POULTRY & PORK

Fu Yung egg, stir-fried kimchi rice, smoked pork belly, edamame and spring onion (VO, GFO)	23
Bang-bang chicken salad with crackling and "strange" dressing (GFO, DF)	33.5
Peking duck, cucumber, spring onions, homemade hoisin, steamed buns and pancakes (DF)	50 HALF 92 WHOLE
Kung poa chicken - roasted peanuts, dried chillis and sichuan pepper (GFO, DFO)	34.5
Sung choi bao of pork - seasoned stir fried pork with lettuce wraps and gochu jang (GFO, DF)	28
Traditional chicken satay, cooked over hot coals with coconut relish and pickled cucumber (GF)	33.5
Traditional Chinese roast pork plate, pickled cucumber, hoisin and hot mustard (GF, DF)	15 SMALL 27 LARGE
• Add bao bun (4) \$6.5	

BEEF, LAMB & VENISON

Penang curry of beef cheek, fish crackling, green beans and fried shallots (GF, DF)	41.5
Grilled cumin lamb skewers (3) cooked over hot coals with spiced eggplant relish (GF, DF)	36.5
Mountain River Venison chow fun, wok fried rice noodles tossed with marinated venison, spring onions, bean sprouts and chinese chives (DF, GFO)	30.5
Crispy egg noodle chow mein with Mountain River venison, mushroom and mapo powder relish	28.5
Prime garlic marinated ribeye steak cooked over hot coals with Kampot pepper sauce, curry leaves and shitake puree (GFO)	41

SEAFOOD

Stir-fried chilli prawns with cherry tomatoes and subtle citrus (GFO, DF)	41.5
Charcoal grilled market fish, charred ginger and spring onion sauce (GF)	35.5
Mandarin marinated yellow fin tuna with fresh coconut, red chilli and lime leaves (GF, DF)	36
Stir-fried squid with garlic, ginger and red chilli (GFO, DF)	33.5

SIDES

Steamed Jasmine rice (serves two) (GF, V)	5
Fried shallot pancake (V)	6.5
Bao bun (4) (V)	6.5
Miso and truffle mayonnaise	4.5
Penang curry	5
Satay	5
Peking wong bok (GF, DF, V, VG)	8.5
Sauces: Sweet chilli, hoisin, oyster, sichuan, ketchup	3.5 EACH

SWEETS

White chocolate and vanilla bao filled with blackcurrant compote and peanut cake (by Sweet Soul Patisserie)	18
3 milk sponge with 3 milk sauce - almond, pistachio and raspberry	15
Palm sugar and Pandanus Cream, coconut tapioca with coconut wafers (GF, DF)	15
Ice cream and sorbet selection (choice of 3) (GFO)	14.5
• Vanilla bean ice cream	
• Coconut ice cream	
• Passionfruit sorbet	
• Mango sorbet	

Our kitchen team does their absolute best to accommodate your requirements. Even with great care, we cannot guarantee that there will be no traces of allergens present in your meal. We have vegan and dairy free options available. Please advise your friendly waitstaff of any allergies you may have.

GF: Gluten Free GFO: Gluten Free Option V: Vegetarian VG: Vegan
DF: Dairy Free DFO: Dairy Free Option VO: Vegetarian Option