

# DUMPLINGS

13,50€

# BAO

# NOT DUMPLINGS

## 8 DUMPLINGS PER SERVE

### CHOOSE FILLING:



CHICKEN



VEGAN



PORK\*  
(contains egg)

### 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 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 13,50€

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

#### VEGAN BAO 13,50€ VG

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

### HÀN BÃO BÃO (BAO BURGERS):

#### CHICKEN BAO BURGER 15€

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 mayo between a handmade bao bun.  
Served with a side of our pickles.



HILLS DUMPLINGS  
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*Dishes include a side of rice & salad.*

#### 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€

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

#### BANANAS FOSTER GF 9€

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

12€

The theme of this season's cocktail list is  
*"Cocktails from the Silver Screen"*



## BAREKNUCKLE PUNCH

INSPIRED BY: FIGHT CLUB

**Base Spirit:** Johnnie Walker Red  
 WHISKY + BENEDICTINE + CHAI + GRAPE +  
 MILK & LEMON CLARIFICATION TECHNIQUE



## NUTTY PROFESSOR vg

INSPIRED BY: THE NUTTY PROFESSOR

**Base Spirit:** Bulleit Bourbon  
 BOURBON + HAZELNUT + ALMOND ORGEAT  
 + CITRUS + PINEAPPLE + BITTERS



## NATURAL NARCAN PALOMA vg

INSPIRED BY: FEAR AND LOATHING IN LAS VEGAS

**Base Spirit:** Agavita  
 5-SPICE INFUSED TEQUILA + GRAPEFRUIT +  
 ORANGE + CITRUS + SODA



## HONEY I'M HOME

INSPIRED BY: WINNIE THE POOH: BLOOD & HONEY

**Base Spirit:** Konepaja Rooftop Gin  
 EARL GREY INFUSED GIN + CITRUS +  
 HONEY\* + LAVENDER  
*\*Vegan substitute by request*



## STRAWBERRIES & FINE WINE

INSPIRED BY: PRETTY WOMAN

**Base Spirit:** Konepaja Rooftop Gin  
 GIN + VERMOUTH + STRAWBERRY + BITTERS  
 + EGG WHITE\*  
*\*Vegan substitute by request*



## BLINDFOLD FASHIONED vg

INSPIRED BY: 12 MONKEYS

**Base Spirit:** Havana Añejo 3 Años  
 BANANA PEEL INFUSED RUM + BITTERS +  
 SALINE + CITRUS OIL



## HARVEY WALLBANGER

FEATURED IN: GAME NIGHT

**Base Spirit:** Smirnoff  
 VODKA + GALLIANO VANILLA + ORANGE +  
 EGG WHITE FOAM + BITTERS



## MOLOKO PLUS

FEATURED IN: A CLOCKWORK ORANGE

**Base Spirit:** Courrier XO  
 BRANDY + VERMOUTH + CONDENSED MILK  
 + CITRUS + LAVENDER + SPARKLING WINE

# MOCKTAILS

## MAMA'S LEMONADE 6€

Thyme + Lemon + Rose Water

## GARDEN PARTY 7€

Apple + Honey + Lemon + Celery

## BERRY THYME 7€

Blueberry + Cranberry + Thyme  
 + Bitters

## SODA

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



@HILLSDUMPLINGS

DRINKS MENU

HILLS  
 DUMPLINGS

# WINE



**GLASS**  
 12CL - 10,50€  
 16CL - 14€



**BOTTLE**  
 59€

## SPARKLING WINES

CHARLES ROUX  
**BLANC DE BLANCS BRUT**  
 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

## RED WINES

LES CHIENS  
**GRENACHE NOIR, CALADOC**  
 Languedoc-Roussillon, France  
 TAGARO PASSO DEL SUD  
**APPASSIMENTO**  
 Puglia, Italy  
 ARTEVINO RIOJA VINÄ FORONDA SALBIDE  
**TEMPRANILLO**  
 Rioja, Spain

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

--- Bottle only ---  
 PARAJES DEL VALLE  
**MACABEO ECOLOGICO vg**  
 Jumilla, Spain

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

# BEER

## DRAFT BEERS- 40cl

BIRRA MORETTI 9,50€  
 MATTSSON IPA 9,50€

## BOTTLED BEERS

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

## CIDER

HAPPY JOE 9€

# 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€