Hainan house

SOUTHERN CHINESE HOME COOKING INSPIRED BY HAINAN ISLAND

AUTUMN · WINTER

SMALL PLATES

椒盐炸脆 House Crackers — 4
Crispy fried wonton skins, lightly dusted with our signature chilli pepper salt.

秋冬沙拉 Qiu Dong Salad — 6
Lotus root tossed with tender okra and fresh beansprouts, finished in our aromatic house dressing with a spicy hint.

豆腐泡炒蘑菇
Tofu Puff & King Oyster Mushroom — 9
Golden tofu puffs and king oyster mushrooms stir fried in our signature fermented yellow chilli sauce.

醋拌茄子 Steam Grilled Aubergine — 8.6
Steamed then lightly pan grilled aubergine, finished with our house black vinegar dressing.

吉祥三宝 Lucky Three — 10.6
(limited portions)
Golden fried tofu and seasonal vegetables filled with chicken and prawn paste.
Served with our house made soy dipping sauce.

可乐炸鸡翅配自制芒果灯笼辣椒酱
Cola Chicken Wings
3 Wings / 5 Wings — 10 / 13.9
Double fried chicken wings glazed in our rich house made cola sauce, served with a side of mango habanero chilli sauce.

蘑菇菜包饭配特制辣酱 Mushroom Rice Wraps
3 pcs / 5 pcs — 10 / 13.9
Crisp sweet gem lettuce layered with mushroom fried rice and savoury mushroom sauce, topped with our zesty fermented red chilli paste.

SIGNATURE CLAYPOTS

糟粕醋海鲜粉丝砂锅(微辣) Zao Po Cu Claypot — 31.5
A *Hainan* style seafood claypot with fresh clams, prawns, enoki mushrooms, seaweed, and glass noodles, simmered in a tangy, gently spicy broth made of fermented glutinous rice wine and aged vinegar.

椰子鸡砂锅 Coconut Chicken Claypot — 30
A warming *Hainan* style dish of cornfed chicken thigh *(on the bone)*, gently simmered in pure coconut water and chicken broth.



特制高汤 House Broth
Our chicken, vegetable, fish, and beef stocks are made from scratch and slowly simmered to develop rich, natural flavour - the foundation of the comforting broths found throughout our menu.

CLAYPOTS & STEW

斋菜煲 Vegetable Claypot with Glass Noodles — 13.5
A *Hainanese* classic featuring a medley of vegetables, including black fungus, lily flower stem, mushrooms, and chrysanthemum greens, served over glass noodles.
Light, nourishing, and comforting.

鱼煲炖豆腐 Fish & Tofu Claypot Stew — 19.3
Fresh sea bream fillet and tofu simmered in a rich - house made fish broth with fermented black bean paste.
Served with steamed rice on side.

胡萝卜木耳炖牛腱肉 Aromatic Beef Claypot Stew — 18.7
Braised beef shin in an aromatic spiced broth infused with 13 spice, star anise, and black pepper, slow cooked with carrots and black fungus.
Served with steamed rice on side.

咖喱蔬菜煲 Vegetable Curry Stew — 18
Silky aubergines, tofu puffs, green beans and cabbages simmered in a refreshing light curry broth with fragrant spices.
Served with steamed rice on side.

尖椒五花肉煲 Pork Belly Claypot with *Jianjiao* — 19.8
Braised pork belly with carliston green peppers in an aromatic fermented beancurd sauce.
Served with steamed rice on side.

胡椒鸡汤煲 Pepper Chicken Soup Claypot — 18.8
Tender chicken thigh simmered with hispi cabbage, shimeji mushrooms, and our signature house pepper spiced broth.
Served with steamed rice on side.

MEAT & SEAFOOD

炸排骨 Crispy Fried Pork Ribs — 17.5
Twice fried pork spare ribs with a crisp finish, served with house pickled mooli (Asian radish) and finished with sprinkle of grated salted egg yolk.

白切玉米鸡(冷盘) House Style Poached Cornfed Chicken
Quater/Half/Whole — 16/29/49
Delicately poached *Hainan* style cornfed chicken.
Served traditionally at room temperature with subtle pinkness in the bones.
Accompanied by soy garlic dipping sauce.

蒸鱼 Steamed Whole Fish — 29
Fresh Sea Bream, steamed with aromatics, served with our signature house made infused soy dressing and accompanied by fresh garnishes.
(please allow ±20 min cooking time)

西红柿炖牛尾骨 Braised Oxtail in Tomato Spice Broth — 19.8
(limited portions)
Southern Chinese style slow braised oxtail in a rich tomato and aromatic spice broth.

粉丝蒸青口 Citrus Chilli Mussels — 23.6
(limited portions)
Fresh Scottish Mussels, cooked with our house blend of rich and tangy citrus chilli sauce.

SPICY · VEGAN · GLUTEN FREE · VEGETARIAN

✦ **Signature dish.**
All dishes are served as they are ready.

Please inform us of ANY allergies & dietary requirements.

A discretionary 10% service charge will be added to your bill, with 100% distributed to our team.

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SIDES & GREENS

蘑菇酱炒菜 Stir Fried Market Greens — 8.5
Wok fried greens, finished with our house fermented shiitake mushroom sauce.

蒜炒生菜 Soy Garlic Lettuce — 8
Baby gem lettuces stir fried with aromatic garlic.

炒包菜 Wok Fried Cabbage ✦ — 8.5
Sweetheart cabbage wok fried with garlic, fresh chilli and rice wine.

炒四季豆 Wok Fried Green Bean — 11
Crunchy green beans wok fried with dried shrimp and fermented black bean sauce.

鸡油饭 Chicken Rice ✦ — 4.3
Jasmine rice cooked with chicken stock and dressed with poultry fat.

蘑菇炒饭 Mushroom Fried Rice — 4.3
Wok fried rice with shimeji mushrooms, beans and shallots.

白米饭 White Rice — 2.8

HOUSE MADE SAUCES

小馆特色辣酱
Lantern Chilli Sauce — 0.8

芒果灯笼辣酱(中辣)
Mango Chilli Sauce — 0.7

黄灯笼辣椒酱(小辣)
Yellow Chilli Sauce — 0.7



TAKE HOME OUR FLAVOURS
Love our sauces? Take them home!
A selection of our homemade sauces is available to purchase in jars.
Please ask your server for more information.



NOT TOO SWEET

手作薏粑 - 红糖椰丝芝麻馅 *Yi Bua* Sticky Rice Cake — 3.5/ea
Traditional hand made sticky rice cake with brown sugar, toasted coconut, sesame, and peanut butter filling.
(please allow ±10 min cooking time)

炸香蕉 Banana Fritters — 6.5
Fried banana in house batter, served with condensed milk dip.

手作芋泥碗 Housemade Taro Dessert Bowl ✦ — 8.5
Our house dessert creation of fresh taro paste, hand made mini glutinous rice balls, pandan "shrimp", palm sugar syrup, and dried osmanthus.



Our Story

Hainan House is shaped by a collection of places, memories, and traditions. Rooted in the home cooking of Hainan Island and reaching across Southern China, we draw inspiration from the region's diverse culinary heritage to create dishes that are refreshing, balanced, and full of character. Together, we continue to explore, refine, and share these flavours - bringing people around the table through honest cooking, thoughtful craft, and genuine hospitality.

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