

Our family heirloom. A spiritual object called RuYi. Said to make everything in life 'as you wish.' Passed through the generations until looted by the Red Guards during the Cultural Revolution.

Since then, family have scattered to every part of the world. And as the years have passed, it has become my personal journey to find my own RuYi in life. Yet my definition of RuYi has changed. Down to earth friendliness. A pure smile bringing happiness to others. Sharing beautiful food with friends and family.

In the spirit of things that have long gone but always occupy a special place in your heart, I present you RuYi. I hope you too find yours.

Sheng

As you wish



RU
YI

RUYI MODERN CHINESE MENU 2023

Our 2023 menu brings you colour, freshness and some exciting twists on our seasonal favourites inspired by authentic provincial Chinese dishes from the best culinary regions around China. It's all about fresh ingredients, pure, zingy flavours that are fun to share. Take the RuYi journey with us.

HOME PLATES 家常小菜

Taste of relaxed fine dining from modern Chinese

Lettuce cup (1 piece) (GF)	
Wagyu, Oyster Blade wagyu, carrot, celery, Hoi-Sin	12
Seafood, prawns, celery, pine nuts, tobiko	12
Vegetarian, Shiitake mushrooms, celery, carrot, peas (V)	12
Bao Bao (1 piece)*	
<i>Premium Chinese sandwich modern style</i>	
Peking duck	12
Vegetarian (V)	12
Fried Tofu with Szechuan mayo (3 pieces) (V)*	16
Artisan tofu, caramelised soy, fusion mayo, nori	
Steamed vegetarian dumplings (5 pieces) (V)	16
Bok choy, shiitake, vermicelli	
Shao Long Bao (5 pieces)	18
Free range pork, soup bursting dumpling	
Peking Duck cone (2 pieces)*	18
Morning roasted duck, cucumber, spring onion, Hoi-Sin	
Pan fried pork and chive dumplings (8 pieces)	18
Free range pork, fresh chives, organic flour	
RuYi fried chicken wings (4 pieces) (mild spicy)*	18
Master stock, caramelised soy, sesame, shallots	
Pork belly rolls	18
Enoki mushrooms, asparagus, caramelised soy	
Salt & pepper quail (GF on request)	18
Lemon & pepper sauce, Palm sugar, mint leaves	
Soy Mustard cold noodle salad (V)	18
Cold noodle, shiitake, capsicum, peanuts, soy mustard, chilli	
Citrus scent soft shell crab (GF)	23
Egg white batter, caramelised citrus sauce, lemon zest	
Kingfish Ceviche (GF)*	22
Geraldton WA Kingfish, Szechuan pepper, chilli lime dressing	
RuYi Szechuan eggplant fries (V) (GF)	18
Eggplant, coconut flakes, green shallots, peanut powder	
Chilli wonton (6 pieces) (spicy)*	16
Free range pork, shepherd's purse, garlic, soy, chilli oil	
Crispy chicken with honey wasabi sauce (mild spicy) (GF)	19
Fried chicken, lemon, Sriracha-ed honey (200g)	
Flaming king prawn (2 pieces) (GF on request)	22
King prawn swimming in fire	

BIG DISHES 主菜

Classic Chinese dishes with modern re-interpretations

Kong Bao chicken (mild spicy) (GF on request)	33
Free range chicken fillet, capsicum, shallots, peanuts	
Caramelised pork spare ribs*	37
American ribs, lime soy, rock sugar, cinnamon sticks	
Numbing beef (mild spicy)*	38
Black Angus eye fillet, soy, lime, rock sugar, Szechuan pepper	
Steamed Barramundi fillet*	38
Cone Bay WA ocean barramundi, soy, Yuzu, Enoki, anise	
Duck slow cooked in master stock	39
Star anise, Chinese pepper, cinnamon, 3 hours simmering	
Tingling Prawn (8 pieces)	39
Tiger Prawn, soy, lime, Szechuan pepper, leek	

SIDES 配菜

Steamed rice (GF)	4
Fried rice (GF)	
<i>Prawn, green shallots, egg, peas, Tobiko</i>	
Small	13
Large	25
Sautéed potato with chilli Shacha sauce (V)*	13
Chinese broccoli sautéed with dried shrimp, oyster sauce	13
Pumpkin stewed with chicken mince & edamame	13
(V & GF available on request)	
Fresh Chilli	3

AS YOU WISH 如意套餐 - SET MENU

If you don't like to make decisions, our kitchen will be more than happy to select the dishes for you that best represent RuYi's Modern Chinese cuisine. Minimum 2 people to share

5 Course	59 p.p
7 Course	98 p.p

We are experienced to host private dining & cocktail events, functions and catering.

No MSG is used in our food.

*Signature dish

RuYi Modern Chinese

Follow us on



www.RuYi.com.au

Phone 9090 7778 for bookings and functions

All card payments incur a 1.5% bank surcharge.

15% Sunday & public holiday surcharge applies to the total bill.

While RuYi will endeavour to accommodate all dietary requests, we **CANNOT** guarantee completely allergy-free meals. This is due to the potential of trace of allergens in the working environment and supplied ingredients.