



DUMPLINGS

Xiao Long Bao steamed Shanghai
soup pork dumpling {4pcs} 12

Pan fried beef dumpling {6pcs} 12

Spring onion pancakes {3pcs} 9

Pork and prawn dumpling,
Garlic & chilli oil {6pcs} 8

Pecking duck pancakes, cucumber,
hoisin sauce {3pcs} 18

Pork and prawn dumpling {10pcs} 14

DISHES ARE DESIGNED TO BE
SHARED WE SUGGEST CHOOSING
ONE OR TWO ITEMS FROM EACH
SECTION OF THE MENU.
SOME DISHES COME INDIVIDUAL-
LY OR PER PIECE. INGREDIENTS
ARE FRESH, FREE-RANGE, LINE
CAUGHT.
PLEASE ASK IF YOU'D LIKE TO
SEE A GLUTEN-FREE OR VEGE-
TARIAN MENU.
WE WILL ALWAYS ACCOMODATE
YOUR ALLERGIES, HOWEVER WE
CAN'T GUARANTEE THAT TRACE
ELEMENTS OF INGREDIENTS WILL
NOT BE PRESENT.



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☎ 09-218-2112 ✉ HELLO@THEGAO.CO.NZ
📍 198-200 DAIRY FLAT HIGHWAY ALBANY AUCKLAND

SOMETHING SMALL

Clevedon Oysters <GF,DF>
half dozen 30 / a dozen 60
Chardonnay vinegar & shallot, apple & lime sorbet,
kochujang sauce

Sashimi Carpaccio 19 <GF,DF>
Carpaccio sauce (citrus base & evo), mandarinress,
pear, red chilli

Sashimi King Fish 19 <GF,DF>
Ponzu sauce (katsuo dashi base),
cucumber, pickled radish kochujang sauce, wasabi

Mizore Tofu 9.5 <DF,VG>
Homemade tsuyu soup, daikon oroshi, chive, shitake

Crispy Eggplant 16 <GF,DF>
Sweet fish sauce, coriander, ginger, shallot,
chill mix,cumin, sesame

Grilled Prawn {8pcs} 25 <GF,DF>
Marinated with red curry paste & coconut,
nahm prik sauce

Scallop Salad 23 <GF,DF>
Green nahmjim, pomelo(grape fruit), water cress,
sweet pork chutney, lemongrass

Steamed Bun 15
Spicy pork, coriander, cucumber, Korean mayo,
crispy shallot

Terriyaki chicken, coriander,
alfafa sprout, radicchio

Fried tofu, kimchi, asian salad,coriander,
chipotle aioli

<GF> GLUTEN FREE
<DF> DAIRY FREE
<FR> FREE RANGE
<VG> VEGETERIAN
<V> VEGAN

BIT LARGER

Line Caught Hapuka Yellow Curry 31 <GF,DF>
Pickled garlic, green peppercorn, green bean,
baby corn, red chilli, coriander, coconut

Free Range Chicken Thigh Red Curry 31<GF,DF,FR>
Fig, apricot, garlic sprout, eggplant, shallot,
green chilli, lime leaf

Beef Cheek Massaman Curry 34 <GF,DF>
Agria baby potato, whole shallot, pickled garlic,
lemongrass, coriander, lime leaf, coconut cream

Vege Green Curry 25 <GF,DF,VG,V>
Pumpkin, carrot, cauliflower, bok choy,
red chilli, cashew puree

Soft Shell Crab 32 <GF,DF>
Four flavour sauce, spring onion, pineapple,
radicchio, mint, red chilli, crispy shallot

GAO Pad Thai 28 <GF,DF>
Beef brisket, tamarind, zucchini, shitake,
capsicum, peanut

Lamb Rump 32<GF,DF>
Barley, black current, kumara, ice berg,
thai pesto, coconut cream

Market Fish 32 <GF,DF>
Sweet chill sauce, mango, cucumber, lemongrass,
baby spinach, Thai basil

GAO Fried Chicken 28 <FR>
Free range chicken thigh, kochujang sauce, agria nest,
cougette, baby carrot, broccolini

Smoked Duck 29 <GF,DF>
Sweet tamarind sauce, broccolini, sliced almond

Master Stock Pork Belly 29 <GF,DF>
Plum sauce, pork crackling, pineapple relish,
kohlrahi, lemongrass, sesame

Crispy Sticky Pork Rib 29
Sesame seed, cos lettuce, radicchio,
Japanese sticky soy sauce

***Char Grilled T-Bone Steak 36

awhi farm, 350g t-bone grass fed aged beef, grilled
seasonal vegetables, traditional thai sauce

ON THE SIDE

Bok Choy 12
Blitz garlic,oyster sauce

Green Salad 12
Coconut & sesame dressing,toasted prawn

Papaya Salad 12
Cherry tomato, peanut, green bean,
tamarind, fried shallots

Rice 3
Coconut jasmine rice

Roti 3

FINAL GAME

Banana Spring Roll 13 <DF,VG>
Banana, whittakers chocolate,coconut,
bourbon caramel,coconut ice cream

Mango & Orange Pudding 15 <GF,DF,VG,V>
Pomegranate, macadamia praline, lychee,
toasted coconut chip, mango sorbet

Chocolate Mousse 15 <GF,VG>
Dark chocolate 70%, nutella, berry chutney,
digestive crumb, cotton sugar

Mixed Fruit 15 <GF,DF,VG>
Pineapple, cherry, peach, guava yoghurt,
mint sugar

Mochi 9 <GF,VG>
Cream cheese, condensed milk,
Japanese sweet soy sauce, wasabi whipped cream