

ENTRÉE 頭盆

Peking Duck (6 pieces) 北京片皮鴨	36.00
Thinly sliced crispy skin duckling fillets wrapped in a mandarin pancake with cucumber, spring onion & sauce	
Tasmanian Pacific Oysters Platter (6 pieces) 三式拼塔省生蠔	24.00
Freshly plump Tasmanian pacific oysters prepared three ways; steamed with grated ginger, deep fried in dry chilli garlic & natural with plum sauce	
Mango Kataifi Scallops 金絲香芒帶子	13.00
Scallops and fresh Mango wrapped in Kataifi pastry fried to Golden brown served with a mango mayo sauce	
Queensland Tiger King Prawns XO Sauce XO 釀大蝦	16.50
Pan fried butterfly prawn stuffed with freshly minced prawn meat, onion& mushrooms servedwith a spicy XO sauce	
Black Peppercorn Prawns 黑椒焗蝦球盞	15.00
Dry-sautéed freshly shelled king prawns with finely ground black peppercorn, garlic & Chinese rice wine	
Alaskan Black Cod Fillet 密汁焗銀雪魚	16.50
Oven baked Toothfish fillets with mirin & honey served with Warm shredded potato in a vinaigrette dressing	
Garfish Supreme 酥炸釀針魚	14.00
Freshly boned garfish stuffed with Chinese mushroom & greens served with a mushroom sauce	
Crispy Soft Shell Crab 秘制軟壳蟹	14.00
Deep Fried soft shelled crab with salad in a wasabi mayonnaise sauce	

Baked Crab Shell 忌廉焗蟹蓋	19.00
Blue swimmer crab meat with onion, bacon & mushroom. Served in crab shell baked with a sprinkle of crumb & shredded cheese	
Crispy Calamari 椒鹽鮮魷巢	12.00
Stir-fried calamari in tempura batter with chilli, seasoning & Chinese rice wine	
Salt & Pepper School Prawns 椒鹽群蝦	14.00
Stir-fried school prawns in tempura batter with chilli, seasoning & Chinese rice wine	
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Scotch Fillet Beef Rolls 金菇牛柳卷	12.00
Thinly slices of scotch fillet rolls with enoki mushroom lightly sautéed with a Teriyaki sauce	
Quail-Lemongrass or Salt & Pepper 香茅或椒鹽煎鶉鶉	12.00
Pan-fried boned quail with lime lemongrass sauce or spicy salt	
Buddha Belly Quail 鵝肝釀鶉鶉	18.00
Twice cooked- steamed & fried whole boned quail stuffed with Chicken mince served with tempura vegetables in a goose Liver & sweet soya sauce	
Lettuce Cup Delight 雞鬆生菜包	
Finely chopped greens, diced chicken in fresh crispy lettuce	9.00
Also available in Crayfish or Seafood	20.00/13.00
Shanghai Pork Dumplings (6 pcs) 上海小籠包	12.00
'Xiao Long Bao' Home made Chinese soup dumplings filled with pork	
Yum Cha Dim Sims (4 pcs) 四式蒸點心	9.00
Consisting of four varieties of prawn dumpling, pork 'siumai', vegetarian & chicken dumpling	
Shanghai Crab Meat Dumpling 蟹粉小籠包	10.00
Freshly shelled king island crab & prawn mince wrapped in Shanghai style dumpling	
Spring Rolls 香脆春卷	9.00
Home made spring rolls with chicken & vegetable filling.	

Served with sweet & sour sauce

Fried Won Tons 鮮蝦炸雲吞 10.00

Deep fried won tons with mince prawn meat.

Served with sweet & sour sauce

Satay Beef or Chicken Skewers 沙爹牛串/雞串 12.00

Succulent chicken or beef skewers in satay sauce

Sesame Prawns 芝麻蝦多士 16.00

Deep fried toast atop with minced prawn meat.

Served with sweet & sour sauce

SOUP 湯類

Sweet Corn Chicken Soup 雞蓉粟米羹	10.00
Short Soup (Wonton Soup) 鮮蝦雲吞湯	10.00
Hot & Sour Soup 四川酸辣湯	12.00
Fish Maw, Abalone & Sea Cucumber Soup 鮑參魚肚羹	18.00
Double Boiled Silken Chicken & Ginseng Soup 烏雞燉花其參	18.00

For other daily double boiled soup selections please check with staff

SEAFOOD 海鮮類

Crispy Battered King George Whiting 椒鹽白魚柳球	34.00
Steamed Barramundi Fillets with Ginger & Soya 海盲鱸魚柳	28.00
Scallops & Calamari Sautéed with Capsicums 奇味油泡雙鮮	34.00
Crispy Calamari with Spicy & Pepper 椒鹽鮮魷	32.00
Calamari with Chives in Shrimp Paste 蝦醬炒鮮魷	32.00
Sauté Scallops with Fresh Cream 帶子炒鮮奶	34.00
Scallops with Satay Sauce 沙爹帶子	34.00
Szechuan Chilli Scallops 四川風味帶子	34.00
Flounder Fillets with Salt & Pepper 椒鹽左口魚柳	32.00
Flounder Fillets with XO Chilli Sauce XO 醬左口魚柳	32.00
Garlic Prawns on Sizzling Hot Plate 鐵板蒜子蝦球	38.00
Singapore Chilli Prawns 星洲辣椒蝦球	38.00
XO Chilli Prawns XO 醬蝦球	38.00
Wasabi Mayonnaise Prawns 日式芥辣蝦球	38.00

CLAYPOT 煲仔類

Seafood & Tofu Claypot 海鮮豆腐煲	34.00
Slow Cooked Free Range chicken 一煲走地雞	35.00
Slow Braised Goat Brisket Claypot 炆枝竹羊腩煲	32.00
Goat Brisket with Chinese Herbs 藥膳黑草羊腩煲	35.00
Shelled Prawns with Rice Vermicelli 粉絲蝦碌煲	38.00
Beef Brisket in Spicy Chilli 紅油花椒牛腩煲	28.00

Stewed Ox Tail Claypot 炆牛尾煲	32.00
Pork Belly & Salted Fish Claypot 鹹魚花腩煲	28.00
Spicy Eggplant with Minced Pork in Claypot 漁香茄子煲	28.00
Braised Fish Head Claypot 紅燒魚頭煲	30.00
Salted Fish with Minced Chicken & Tofu Claypot 鹹魚雞粒豆腐煲	28.00

MEAT 肉類

Grilled Spring Lamb Cutlets 燒羊仔扒	35.00
Miso Spring Lamb Cutlets 味噌煎羊仔扒	35.00
Malaysian Curry Lamb 馬來咖哩羊肉	26.00
Mongolian Lamb Fillets 鐵板蒙古羊柳	28.00
Lamb Fillets with Honey Black Peppercorn 鐵板蜜椒羊柳	28.00
Pork Fillets with Ginger & Sesame Oil 麻油薑絲豬片	26.00
Sweet & Sour Berkshire Pork 咕嚕肉	26.00
Berkshire Pork Fillets with Ginger & Spring Onion 薑蔥肉片	26.00
Berkshire Pork Fillets with XO Chilli Sauce XO 醬肉片	26.00
Barbecued Roast Pork Spare Ribs 燒排骨	30.00
Beef Fillet with Garlic Flakes 蒜香牛柳粒	28.00
Crispy Shredded Mandarin Beef 乾焗牛柳絲	28.00
Cantonese Eye Fillet Beef 鐵板中式牛柳	28.00
Beef Fillets in Black Bean Sauce 豉椒牛肉	28.00
Beef Fillets with Black Peppercorn Sauce 黑椒牛柳	28.00

POULTRY 雞, 鴨類

Twice Cooked Duck Breast in Reduced Plum Sauce 梅子扣鴨	30.00
Hei Mi Duckling Fillets 黑椒米鴨	30.00
Cantonese Roast Duck 廣東燒鴨	30.00
Shang Dong Fried Duck 山東炸鴨	30.00
Chou Zhou Chicken 川椒雞球	26.00
Lemon Chicken 香脆檸汁雞	26.00
Sweet Basil Chicken 台式三杯雞煲	26.00
Crispy Skinned Spring Chicken with Dry Garlic 蒜香炸春雞	30.00
Free Range Chicken with Soya & Crispy Garlic 金沙走地雞	35.00
Kung Pao Chilli Chicken 宮保雞丁	26.00
Chicken with Cashew Nuts 腰果雞丁	26.00

SALADS 沙拉

Thai Beef Salad 泰式牛沙拉	16.00
Shredded Duck Salad 涼拌火鴨絲	16.00

VEGETARIAN SELECTION 齋類

Spring Rolls 香脆齋春卷	9.00
Lettuce Cup 素香生菜包	9.00
Mixed Seasonal Vegetables 清炒時菜	18.00
Chinese Broccoli or Bok Choy 芥蘭或小白菜	24.00
Baby Spinach 菠菜苗	24.00
Singapore Noodles 素星洲炒米	24.00
Mixed Mushrooms Fried Rice 鮮什菇炒飯	18.00
Steamed Silken Tofu 家香蒸豆腐	22.00
Ma Po Tofu 麻婆豆腐	22.00
Tofu with Spicy Salt 椒鹽豆腐	22.00
Oyster Mushrooms in Spicy Salt 椒鹽鮑魚菇	22.00
Roti Bread 印度麵包	4.50

Daily Chinese Greens please check with staff

NOODLES 麵類

Char Kway Teow 炒貴刁	24.00
Seafood Curry Laksa 海鮮咖喱叻沙	32.00
Singapore Noodles 星洲炒米	24.00
Seafood Noodles (Egg or Rice Noodles) 海鮮炒麵或河粉	32.00
Shredded Duckling Noodles 鴨絲炒麵	24.00
Stir Fried Beef Hor Fun 乾炒牛河	24.00
Stir Fried Beef Hor Fun in Egg Gravy 滑蛋牛肉河	24.00
Indian Mee Goreng 印度炒麵	24.00
Combination Udon in Black Peppercorn Sauce 雜會黑椒烏冬面	28.00

RICE 飯類

Special Fried Rice 特別炒飯	15.00
Fried Rice with Prawns & Chinese Sausage 鮮蝦臘腸炒飯	18.00
Fried Rice with Salty Fish & Chicken 鹹魚雞粒炒飯	18.00
Shredded Lettuce and Beef/Chicken Fried Rice 生炒牛/雞肉飯	18.00
Nasi Goreng 馬來炒飯	18.00
Steam Rice (per person) 絲苗白飯	3.50

DESSERT 甜品類

Pan Fried Chinese Pancake with Red Bean Paste Filling served with Ice Cream 迷你豆沙窩餅雪糕	15.00
Banana Fritter with Ice Cream 炸香蕉雪糕	15.00
Pineapple Fritter with Ice Cream 炸菠蘿雪糕	15.00
Lychees with Ice Cream 荔枝雪糕	15.00
Fresh Mango with Ice Cream (Seasonal) 芒果雪糕	15.00
Pancake with Banana & Ice Cream 香蕉軟窩餅雪糕	15.00
Pancake with Strawberry & Ice Cream 士多啤梨軟窩餅雪糕	15.00
Deep Fried Ice Cream 炸雪糕	15.00
Crème Brulee 法式燉蛋雪糕	15.00
Plain Ice Cream (1 scoop/2 scoop) 香草雪糕	5.00/9.00
Fresh Fruit Platter (min 4 person) 時日果盤	24.00
Daily Sweet Soup 時日糖水	5.00

BANQUETS

BANQUET A \$75.00 PER PERSON

Seafood Lettuce Cup

Crispy Calamari with Salt & Pepper

Duo King Prawns in Garlic & Butter Sauce with Jade Noodles

Crumbed Barramundi Fillet with Teriyaki Sauce

Miso Spring Lamb Cutlets

Special Fried Rice

BANQUET B \$95.00 PER PERSON

Seafood Lettuce Cup

Baked Crab Shell

Peking Duck

Green Lobster Tail in Singapore Chilli Sauce served with Jade Noodles

Diced Eye Fillet in Mushroom & Black Peppercorn Sauce

Special Fried Rice

*Special Crayfish & Crab Banquets available upon request

**Please advise us should you have any dietary requirements