

ENTRÉE 頭盆

Peking Duck (6 pieces) 北京片皮鴨	39.00
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	27.00
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	14.00
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	18.00
Pan fried butterfly prawn stuffed with freshly minced prawn meat, onion & mushrooms served with a spicy XO sauce	
Black Peppercorn Prawns 黑椒焗蝦球蓋	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	18.00
Oven baked Toothfish fillets with mirin & honey served with Warm shredded potato in a vinaigrette dressing	
Garfish Supreme 酥炸釀針魚	16.00
Freshly boned garfish stuffed with Chinese mushroom & greens served with a mushroom sauce	
Crispy Soft Shell Crab 秘制軟壳蟹	15.00
Deep Fried soft shelled crab with salad in a wasabi mayonnaise sauce	
Baked Crab Shell 忌廉焗蟹蓋	20.00
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	14.00
Stir-fried calamari in tempura batter with chilli, seasoning & Chinese rice wine	

ENTRÉE 頭盆

Scotch Fillet Beef Rolls 金菇牛柳卷	13.50
Thinly slices of scotch fillet rolls with enoki mushroom lightly sautéed with a Teriyaki sauce	
Quail-Lemongrass or Salt & Pepper 香茅或椒鹽煎鵪鶉	13.50
Pan-fried boned quail with lime lemongrass sauce or spicy salt	
Buddha Belly Quail 鵪肝釀鵪鶉	20.00
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	9.50
Also available in Crayfish or Seafood	24.00/14.00
Shanghai Pork Dumplings (6 pcs) 上海小籠包	15.00
'Xiao Long Bao' Home made Chinese soup dumplings filled with pork	
Yum Cha Dim Sims (4 pcs) 四式蒸點心	10.00
Consisting of four varieties of prawn dumpling, pork 'siumai', vegetarian & chicken dumpling	
Shanghai Crab Meat Dumpling 蟹粉小籠包	11.00
Freshly shelled king island crab & prawn mince wrapped in Shanghai style dumpling	
Spring Rolls 香脆春卷	10.00
Home made spring rolls with chicken & vegetable filling. Served with sweet & sour sauce	
Fried Won Tons 鮮蝦炸雲吞	12.50
Deep fried won tons with mince prawn meat. Served with sweet & sour sauce	
Satay Beef or Chicken Skewers 沙爹牛串/雞串	14.00
Succulent chicken or beef skewers in satay sauce	
Sesame Prawns 芝麻蝦多士	18.00
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	12.00
Short Soup (Wonton Soup) 鮮蝦雲吞湯	12.00
Hot & Sour Soup 四川酸辣湯	15.00
Fish Maw, Abalone & Sea Cucumber Soup 鮑參魚肚羹	20.00
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

Pan Fried Pacific Salmon with Ginger & Soya(Seasonal) 煎封三文魚	36.00
Crispy Battered King George Whiting 椒鹽白魚柳球	36.00
Steamed Barramundi Fillets with Ginger & Soya 海盲鱸魚柳	32.00
Scallops & Calamari Sautéed with Capsicums 奇味油泡雙鮮	36.00
Crispy Calamari with Spicy & Pepper 椒鹽鮮魷	34.00
Calamari with Chives in Shrimp Paste 蝦醬炒鮮魷	34.00
Sauté Scallops with Fresh Cream 帶子炒鮮奶	36.00
Scallops with Satay Sauce 沙爹帶子	36.00
Szechuan Chilli Scallops 四川風味帶子	36.00
Flounder Fillets with Salt & Pepper 椒鹽口魚柳	36.00
Flounder Fillets with XO Chilli Sauce XO 醬左口魚柳	36.00
Garlic Prawns on Sizzling Hot Plate 鐵板蒜子蝦球	40.00
Singapore Chilli Prawns 星洲辣椒蝦球	40.00
XO Chilli Prawns XO 醬蝦球	40.00
Wasabi Mayonnaise Prawns 日式芥辣蝦球	40.00
Victorian Pippis with XO Chilli Sauce (Seasonal) XO 醬花蜆	38.00

CLAYPOT 煲仔類

Seafood & Tofu Claypot 海鮮豆腐煲	38.00
Slow Cooked Free Range chicken 一煲走地雞	38.00
Slow Braised Goat Brisket Claypot 炆枝竹羊腩煲	34.00
Goat Brisket with Chinese Herbs 藥膳黑草羊腩煲	36.00
Shelled Prawns with Rice Vermicelli 粉絲蝦碌煲	40.00
Braised Beef Brisket 牛腩煲	32.00
Stewed Ox Tail Claypot 炆牛尾煲	35.00
Pork Belly & Salted Fish Claypot 鹹魚花腩煲	32.00
Spicy Eggplant with Minced Pork in Claypot 漁香茄子煲	30.00
Braised Barramundi Claypot 紅燒盲鱸柳煲	36.00
Salted Fish with Minced Chicken & Tofu Claypot 鹹魚雞粒豆腐煲	30.00
Braised Duck, Chinese Mushroom & Tofu Claypot 火鴨冬菇豆腐煲	36.00

MEAT 肉類

Grilled Spring Lamb Cutlets 燒羊仔扒	38.00
Miso Spring Lamb Cutlets 味噌煎羊仔扒	38.00
Lamb Ribs with Cumin 孜然羊肋骨	35.00
Malaysian Curry Lamb 馬來咖哩羊肉	30.00
Mongolian Lamb Fillets 鐵板蒙古羊柳	32.00
Lamb Fillets with Honey Black Peppercorn 鐵板蜜椒羊柳	32.00
Pork Fillets with Ginger & Sesame Oil 麻油薑絲豬片	30.00
Sweet & Sour Berkshire Pork 咕嚕肉	30.00
Berkshire Pork Fillets with Ginger & Spring Onion 薑蔥肉片	30.00
Berkshire Pork Fillets with XO Chilli Sauce XO 醬肉片	30.00
Barbecued Roast Pork Spare Ribs 燒排骨	30.00
Roast Pork with Chinese Mushrooms & Tofu 紅燒豆腐	30.00
Beef Fillet with Garlic Flakes 蒜香牛柳粒	32.00
Crispy Shredded Mandarin Beef 乾焗牛柳絲	32.00
Cantonese Eye Fillet Beef 鐵板中式牛柳	32.00
Beef Fillets in Black Bean Sauce 豉椒牛肉	32.00
Beef Fillets with Black Peppercorn Sauce 黑椒牛柳	32.00
Diced 'Jack's Creek' Wagyu 9+ with Sea Salt & Black Pepper 海鹽黑椒炭燒 9+和牛	115.00

POULTRY 雞,鴨類

Twice Cooked Duck Breast in Reduced Plum Sauce 梅子扣鴨	32.00
Hei Mi Duckling Fillets 黑椒米鴨	32.00
Cantonese Roast Duck 廣東燒鴨	32.00
Shang Dong Fried Duck 山東炸鴨	32.00
Chou Zhou Chicken 川椒雞球	30.00
Lemon Chicken 香脆檸汁雞	30.00
Sweet Basil Chicken 台式三杯雞煲	30.00
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	38.00
Kung Pao Chilli Chicken 宮保雞丁	30.00
Chicken with Cashew Nuts 腰果雞丁	30.00

SALADS 沙拉

Thai Beef Salad 泰式牛沙拉	20.00
Shredded Duck Salad 涼拌火鴨絲	20.00

VEGETARIAN SELECTION 齋類

Spring Rolls 香脆齋春卷	10.00
Lettuce Cup 素香生菜包	9.50
Mixed Seasonal Vegetables 清炒時菜	20.00
Chinese Broccoli or Bok Choy 芥蘭或小白菜	26.00
Baby Spinach 菠菜苗	28.00
Singapore Noodles 素星洲炒米	28.00
Mixed Mushrooms Fried Rice 鮮什菇炒飯	18.00
Steamed Silken Tofu 家香蒸豆腐	24.00
Ma Po Tofu 麻婆豆腐	24.00
Tofu with Spicy Salt 椒鹽豆腐	24.00
Oyster Mushrooms in Spicy Salt 椒鹽鮑魚菇	24.00
Roti Bread 印度麵包	4.50

Daily Chinese Greens please check with staff

NOODLES 麵類

Char Kway Teow 炒貴刁	28.00
Seafood Curry Laksa 海鮮咖喱叻沙	38.00
Singapore Noodles 星洲炒米	28.00
Seafood Noodles (Egg or Rice Noodles) 海鮮炒麵或河粉	38.00
Shredded Duckling Noodles 鴨絲炒麵	30.00
Stir Fried Beef Hor Fun 乾炒牛河	28.00
Stir Fried Beef Hor Fun in Egg Gravy 滑蛋牛肉河	28.00
Indian Mee Goreng 印度炒麵	28.00
Combination Udon in Black Peppercorn Sauce 雜會黑椒烏冬面	32.00

RICE 飯類

Special Fried Rice 特別炒飯	16.00
Fried Rice with Prawns & Chinese Sausage 鮮蝦臘腸炒飯	22.00
Fried Rice with Salty Fish & Chicken 鹹魚雞粒炒飯	22.00
Shredded Lettuce and Beef/Chicken Fried Rice 生炒牛/雞肉飯	22.00
Nasi Goreng 馬來炒飯	22.00
Dry Scallop with Egg White Fried Rice 瑤柱蛋白炒飯	28.00
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	16.00
Banana Fritter with Ice Cream 炸香蕉雪糕	16.00
Pineapple Fritter with Ice Cream 炸菠蘿雪糕	16.00
Lychees with Ice Cream 荔枝雪糕	16.00
Fresh Mango with Ice Cream (Seasonal) 芒果雪糕	16.00
Pancake with Banana & Ice Cream 香蕉軟窩餅雪糕	16.00
Pancake with Strawberry & Ice Cream 士多啤梨軟窩餅雪糕	16.00
Deep Fried Ice Cream 炸雪糕	16.00
Crème Brulee 法式燉蛋雪糕	16.00
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