



## Chef's Recommendations 廚師推介

### Entrée 精美前食

Smashed Cucumber with Garlic & Chilli	刀拍黃瓜	\$15.80
Five Spices Beef Shank	五香牛腱	\$15.80
Brine Edamame	鹽水毛豆	\$15.80
Smoked Duck Breast	烟熏鴨胸	\$15.80
Jellyfish & Black Fungus	涼拌海蜇木耳絲	\$15.80

Fish Fillet with Pickled Cabbage in Spicy Broth

風味酸菜魚 \$33.80

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Abalone in Brine Sauce with Smoke Duck Breast Platter

滷水鮑魚燻鴨胸拼盤 \$68.80

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Pan-Fried Wagyu Beef with Sesame Sauce & French Mustard

香煎和牛 \$70.80

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Lamb Cutlet in Chilli Black Bean Sauce (6 pieces)

避風塘羊排 \$48.80

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Chicken with Abalone & Sea Cucumber Hot Pot (Spicy or Original)

鮑魚海參滑雞煲 \$69.80

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Jumbo King Prawn Pan-fried in Garlic Butter Sauce

蒜子牛油香煎大蝦皇 \$46.80

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Free Range Chicken Steamed in Salty Brine

鹽水走地雞 \$32.80

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Free Range Chicken in Chinese Wine Broth

花雕浸走地雞窩 \$49.80

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Quail Maryland in Three Cup Sauce

三杯鵪鶉腿 \$28.80

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Fish Maw Braised with Chinese Mushroom and Vegetable

北菇魚肚扒時蔬 \$36.80

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Stir-Fried Fresh Mushrooms with Fungus and Lotus Root Slices (V)

鮮菇雲耳炒藕片 \$28.80

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Chinese Broccoli Stir-fry with Chinese Sausage and Preserved Meat

腊味炒芥蘭 \$29.80

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## Soups (per person) 湯羹類

Short Soup 雲吞湯	\$10.00
Prawn Dumpling Soup 鮮蝦水餃	\$17.80
Long Soup 上湯生麵	\$10.00
Chicken and Sweet Corn Soup 雞茸粟米羹	\$10.00
Hot and Sour Soup 酸辣湯	\$10.50

## Entrée 頭盆類

Peking Duck (Whole) - Served in two courses: 1st - Sliced Duck with Pancakes 京鴨薄餅 ( 12 pancakes ) 2nd - Sang Choy Bau 生菜包 ( 6 ) Fried Rice 炒飯 / Fried Noodle 炒麵 / Chopped Up 斬件	
北京片皮鴨 (壹隻兩食)	\$90.00
Peking Duck Pancakes ( 6 in a serve ) 北京片皮鴨	\$33.00
Sang Choy Bau 生菜包 ( 2 in a serve ) Seafood 海鮮	\$20.80
Chicken / Duck / Beef / Pork 雞 / 鴨 / 牛 / 豬	\$17.80
Sesame Prawn Toast ( 4 in a serve ) 芝麻蝦多士	\$14.80
Deep Fried Soft Shell Crab 椒鹽軟殼蟹	\$22.80
Prawn Mince Dough Fritter with Sweet Chilli Dip 香脆百花釀油條	\$16.80
Chinese Bread (Fried/Steamed) 銀絲卷 (炸/蒸)	\$6.00
Chilli Wonton (5 in a serve) 紅油抄手	\$14.80



## DINNER YUM CHA 晚市飲茶

### STEAMED

King Prawn Dumpling (4) 筍尖蝦餃皇	\$14.00
Prawn and Pork Shumai (4) 鮮蝦豬肉燒賣	\$12.00
Prawn and Garlic Chive Dumpling (3) 鮮蝦韭菜餃	\$12.00
Scallop and Prawn Dumpling (3) 鮮蝦帶子餃	\$12.00
Juicy Pork Dumpling (4) 小籠包	\$12.00
Vegetarian Dumpling (V) (3) 花素餃	\$10.80
Steamed BBQ Pork Bun (3) 蜜汁叉燒飽	\$10.80
Steamed Chicken Feet in Black Bean Sauce 豉汁蒸鳳爪	\$12.00

### FRIED

Chicken Spring Roll (3) 雞肉春卷	\$10.60
Vegetarian Spring Roll (3) 素春卷	\$10.60



## Live Seafood from the Tank 生猛游水海鮮

Lobster  
龍蝦 Market Price

Tasmanian King Crab (24hrs Advanced Booking)  
皇帝蟹 (24小時前預訂) Market Price

Snow Crab  
黃金蟹 Market Price

Mud Crab  
肉蟹 Market Price

Cooking Method 烹調方式:

Ginger & Shallot 羌葱 / Salt & Pepper 椒鹽 / Spicy Sauce 香辣 / Garlic Butter 蒜子牛油

XO Sauce XO醬 / Salted Egg 金衣

Addition: Egg Noodle or E-Fu Noodle (per order) \$15.00

Green Lip Abalone  
青邊鮑魚 Market Price

Baby Abalone  
鮑魚仔 Market Price

Cooking Method 烹調方式:

Steamed with Ginger & Shallot 羌葱清蒸 / Oil Scald 油泡 / Stir-fry with XO Sauce XO醬爆

Live Coral Trout  
星斑 Market Price

Live Parrot  
青衣 Market Price

Live Murray Cod  
鱈斑 Market Price

Live Barramundi  
曹魚 \$68.00 each

Live Morwong  
三刀 Market Price

Cooking Method 烹調方式:

Steamed with Ginger & Shallot 羌葱清蒸 or Chopped Chilli 剁椒 / Pan-fry 香煎 / Deep-fry 油炸

Oysters (min 4 pcs) Market Price  
新鮮生蠔

Scallops (min 4 pcs) \$5.0 each  
鮮帶子

Cooking Method 烹調方式:

Steamed with Ginger & Shallot 羌葱清蒸 or XO Sauce XO醬 / Deep-fry 油炸

Addition: Vermicelli (per piece) \$1.0 each



## Seafood 海鮮類

Pippi with Fried Rice Vermicelli in XO Sauce  
XO 炒蜆煎米粉底 \$78.00

Sautéed Scallops with Snow Peas  
荷豆炒帶子 \$45.80

Deep Fried King Prawns and Calamari with Salt and Chilli  
椒鹽雙脆 \$40.80

Deep Fried Calamari with Salt and Chilli  
椒鹽鮮魷 \$33.80

Combination Seafood with Crabmeat Sauce  
蟹肉扒什會海鮮 \$44.80

KING PRAWNS \$41.80

- Stir-fry with Garlic 蒜子蝦球
- Stir-fry with Szechuan Sauce (Spicy) 四川蝦球
- Stir-fry with Vegetable 翡翠蝦球
- With Scrambled Egg 滑蛋蝦球
- Omelette 蝦球芙蓉

## Vegetables & Bean Curd 豆腐蔬菜類

Seafood and Bean Curd Hot Pot  
海鮮豆腐煲 \$37.80

Bean Curd Szechuan Style ( Spicy )  
麻婆豆腐 \$28.80

Salt & Pepper Tofu  
椒鹽豆腐 \$25.80

Stir-fry String Bean with Minced Chicken  
乾煸雞鬆四季豆 \$29.80

Eggplant with Minced Chicken Hotpot  
魚香茄子煲 \$29.80

Braised two kinds of Mushrooms and Vegetables  
雙菇扒時蔬 \$32.80

Stir-fry Mix Vegetables  
炒雜菜 \$25.80

Chinese Broccoli in Oyster Sauce  
蠔油芥蘭 \$22.80



## Chicken & Duck 雞鴨類

CRISPY SKIN CHICKEN 脆皮炸子雞	\$32.80
Ginger and Shallot Soy Sauce 羌葱油淋	
Shandong Sauce 山東汁	
Garlic Flavour 蒜香	
CHICKEN FILLETS 雞柳	\$31.80
Satay Sauce 沙爹	
Curry Sauce 咖喱	
Three Cup Sauce 三杯汁	
Kung Po Style 宮保雞	
Battered with Honey Sauce 蜜糖	
Battered with Lemon Sauce 檸汁	
DUCK 鴨	
Roast Duck 明爐燒鴨	\$33.80
Fried Duck in Plum Sauce 梅醬鴨	\$35.80
Fried Duck in Sweet and Sour Sauce 西湖鴨	\$35.80
Pork, Beef & Lamb 豬牛羊類	
Mongolian Lamb 蒙古羊肉	\$33.80
BBQ Pork 蜜汁叉燒	\$32.80
Sweet and Sour Pork 甜酸咕嚕肉	
Pork Belly with Preserved Vegetable 梅菜扣肉	
Pork Ribs 排骨	\$32.80
Salt & Pepper 椒鹽	
Peking Sauce 京汁	
Dark Vinegar Sauce 鎮江醋汁	
Beef Tenderloin Cubes 牛柳粒	\$36.80
Honey & Black Pepper Sauce 蜜椒汁	
Japanese Wasabi Sauce 日式芥末汁	
Peking Sauce 京汁	
Three Cup Sauce 三杯汁	
Three Cup Sauce with Scallop 三杯汁+帶子	\$42.80
Beef Fillet Slices 牛肉	\$31.80
Black Bean Sauce 豉汁	
Oyster Sauce with Vegetable 蠔油時菜	
Szechuan Sauce 四川汁	



## Rice and Noodles 粉麵飯類

Phoenix Fried Rice ( Prawn, Scallop and Fish Roe )	Large \$28.80
招牌炒飯	Small \$18.80

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Fujian Fried Rice ( Prawn , Scallop , Duck Meat with Oyster Sauce )	
福建炒飯	\$28.80

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Chicken and Salted Fish Fried Rice	
咸魚雞粒炒飯	\$25.80

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Fried Rice ( Prawn and BBQ Pork)	Large \$21.80
炒飯	Small \$16.80

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Singapore Fried Noodle	
星洲炒米	\$22.80

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Vegetarian Fried Rice	
素菜粒炒飯	\$19.80

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Seafood Combination Fried Noodle	
海鮮炒麵	\$31.80

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Dry Fried Beef Rice Noodle	
乾炒牛河	\$24.80

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Shredded Pork Fillet Fried Noodle	
肉絲炒麵	\$24.80

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Supreme Soy Sauce Fried Noodle (M)	
豉油皇炒麵	\$19.80

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Steam Rice ( Per Person )	
絲苗白飯	\$4.00

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