

Chef's Recommendations 廚 師 推 介

Entrée 精 美 前 食		
Smashed Cucumber with Garlic & Chilli	刀拍黄瓜	\$13.80
Five Spices Beef Shank	五香牛腱	\$14.80
Smoke Duck Breast	烟燻鴨胸	\$14.80
Edamame in Salt Brine	鹽水毛豆	\$13.80
Jellyfish & Black Fungus	涼拌海蜇木耳絲	\$14.80
Abalone in Brine Sauce with Smoke Duck Breas	st Platter	
滷水鮑魚燻鴨胸拼盤		\$68.80
Pan-Fried M9 Wagyu Striploin		
香煎 M9 和 牛		\$69.80
Pan-Fried M9 Wagyu Beef & Mushroom Roll in	Honey Pepper Sauce	e
香煎 M9 和 牛 卷 配 蜜 椒 汁		
Lamb Cutlet in Chilli Black Bean Sauce (6 piece	•	440.00
避風塘羊架		\$46.80
Beef Brisket in Special Hoisin Sauce		
醬 燒 牛 腩 煲		\$28.80
Pan-Fried Tooth Fish with XO Sauce		
香煎銀鱈魚 XO 汁	••••	\$88.00
Chicken with Abalone & Sea Cucumber Hot Pot	t (Spicy or Original)	
香辣/原味鮑魚海參滑鷄煲	(op.o) o. o.i.g.i.a.,	\$69.80
Jumbo King Prawn Pan-fried in Garlic Butter Sa	auce	
蒜子牛油香煎大蝦皇		\$43.80
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Free Range Chicken in Chinese Wine Broth		¢40.00
花雕浸走地雞窩		\$49.80
Quail Maryland in Three Cup Sauce		
三杯鶴鵲腿		\$28.80
Coral Trout Fillet Pan-fried in Garlic Sauce		
蒜香石斑柳		\$39.80
Lamb Shank slow-cooked in Cumin Sauce		
茴香羊小腿		\$29.80
E E T 7 W		Ψ29.00



Soup (per person) 湯 羹 類

Short Soup / Long Soup 雲吞湯/上湯生麵	\$9.00
Prawn Dumpling Soup 鮮 蝦 水 餃	\$16.00
Chicken and Sweet Corn Soup 雞 茸 粟 米 羹	\$9.50
Hot and Sour Soup 酸辣湯	\$9.50
Minced Beef and Tofu Soup 牛肉豆腐羹	\$9.50
Seafood and Fish Maw Soup 海皇魚肚羹	\$16.00
Seafood and Spinach Soup 海皇菠菜羹	\$16.00
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) 2nd - Fried Rice 炒飯 / Fried Noodle 炒麵 / Chopped Up 斬件	
北京片皮鴨(壹隻兩食)	\$86.80
Peking Duck Pancakes (6 in a serve) 北京片皮鴨	\$28.80
Sang Choy Bau 生菜包(2 in a serve) Seafood海鮮 Chicken / Duck / Beef / Pork 雞/鴨/牛/豬	\$18.80 \$15.80
Sesame Prawn Toast 芝麻蝦多士	\$13.80
Prawn Mince Dough Flitter with Sweet Chilli Dip 百 花 釀 油 條	\$16.80
Deep Fried Soft Shell Crab 椒鹽軟殼蟹	\$16.80
Salt & Pepper White Bait 椒鹽白飯魚	



DINNER YUM CHA 晚 市 飲 茶

<u>STEAMED</u>

King Prawn Dumpling (4) 筍 尖 蝦 餃 皇	\$12.40
Prawn and Pork Shumai (4) 鮮 蝦 豬 肉 燒 賣	\$11.60
Prawn and Garlic Chive Dumpling (3) 鮮 蝦 韮 菜 餃	\$11.40
Scallop and Prawn Dumpling (3) 鮮蝦帶子餃	\$11.40
Juicy Pork Dumpling (4) 小 籠 包	\$11.60
Vegetarian Dumpling (V) (3) 花素餃	\$10.50
Steamed BBQ Pork Bun (3) 蜜 汁 义 燒 飽	\$9.90
Steamed Chicken Feet in Black Bean Sauce 豉 汁 蒸 鳯 爪	\$11.50
<u>FRIED</u>	
Chicken Spring Roll (3) 雞肉春卷	\$9.90
Vegetarian Spring Roll (3) 素 春 卷	\$9.90



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	
黄金蟹	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	
XO Sauce XO醬 / Salted Egg 金衣	\$15.00
Addition: Egg Noodle or E-Fu Noodle (per order)	\$15.00
Green Lip Abalone	
青邊鮑魚	Market Price
Baby Abalone	
epi A F	Market Price
Cooking Method 烹調方式:	
Steamed with Ginger & Shallot 羗葱清蒸 / Oil Scald 油泡 / Stir-	fry with XO Sauce XO醬爆
•	•
Live Coral Trout	
星斑	Market Price
Live Parrot	M D .
青衣	Market Price
Live Silver Perch	M D .
銀鱸	Market Price
Live Barramundi	Ф 7 0 00 l-
曹 魚	\$78.00 each
Live Morwong	Madat Dda
三刀	Market Price
Cooking Mathead 京细文学	
Cooking Method 烹調方式:	· fur. 天前 / Dana fur. 油炸
Steamed with Ginger & Shallot 羌葱清蒸 or Chopped Chilli 剁椒 / Pan	I-try 合思 / Deep-try 油炸
Pippi	
···	Market Price
游水蜆 Oysters (min 4 pcs)	
· · · · · · · · · · · · · · · · · · ·	Market Price
別解生塚 Scallops (min 4 pcs)	market i nee
新鲜帶子	\$6.00 each
Cooking Method 烹調方式:	+ 3.00 out
Steamed with Ginger & Shallot 羌葱清蒸	
Addition: XO Sauce XO醬 / Deep-fry 油炸	\$1.0 each
Addition: Vermicelli (per piece)	\$1.0 each
Addition volition (por plood)	φι.ο σασιι



Seafood海鮮類

Pippi with Fried Rice Vermicelli in XO Sauce XO 炒 蜆 煎 米 粉 底	\$78.80
Sautéed Scallops with Snow Peas	.
荷豆炒帶子	\$40.80
Deep Fried King Prawns and Calamari with Salt and Chilli 椒鹽雙脆	\$37.80
Deep Fried Calamari with Salt and Chilli 椒 鹽 鮮 魷	\$28.80
Combination Seafood with Crabmeat Sauce 蟹肉扒什會海鮮	\$41.80
KING PRAWNS	
Stir-fry with Garlic 蒜子蝦球	\$37.80
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	\$36.80
Bean Curd with Chicken Mince in Szechuan Style (Spicy) 麻 婆 豆 腐	\$24.80
Salt & Pepper Tofu	
椒 鹽 豆 腐	\$24.80
Stir-fry String Bean with Minced Chicken 乾炬雜髮皿委買	\$25.80
乾煸雞鬆四季豆	\$25.80
	\$25.80 \$27.80
乾煸雞鬆四季豆 Eggplant with Minced Chicken Hotpot 魚香茄子煲	
乾煸雞鬆四季豆 Eggplant with Minced Chicken Hotpot	
乾 煸 雞 鬆 四 季 豆 Eggplant with Minced Chicken Hotpot 魚 香 茄 子 煲 Braised two kinds of Mushrooms and Vegetables 雙 菇 扒 時 蔬	\$27.80
乾煸雞鬆四季豆 Eggplant with Minced Chicken Hotpot 魚香茄子煲 Braised two kinds of Mushrooms and Vegetables 雙菇扒時蔬 Stir-fry Mix Vegetables	\$27.80
乾 編 雞 鬆 四 季 豆 Eggplant with Minced Chicken Hotpot 魚 香 茄 子 煲 Braised two kinds of Mushrooms and Vegetables 雙 菇 扒 時 蔬 Stir-fry Mix Vegetables 炒 雜 菜	\$27.80 \$29.80
乾 編 雞 医四季豆 Eggplant with Minced Chicken Hotpot 魚 香 茄 子 煲 Braised two kinds of Mushrooms and Vegetables 雙 菇 扒 時 蔬 Stir-fry Mix Vegetables 炒 雜 菜 Chinese Broccoli in Oyster Sauce	\$27.80 \$29.80 \$22.80
乾 編 雞 鬆 四 季 豆 Eggplant with Minced Chicken Hotpot 魚 香 茄 子 煲 Braised two kinds of Mushrooms and Vegetables 雙 菇 扒 時 蔬 Stir-fry Mix Vegetables 炒 雜 菜	\$27.80 \$29.80



Chicken & Duck 雞 鴨 類

CRISPY SKIN CHICKEN 脆皮炸子雞 Ginger and Shallot Soy Sauce 羗葱油淋 Shandong Sauce 山東汁 Garlic Flavour 蒜香	\$28.80
CHICKEN FILLETS 雞 柳 Satay Sauce 沙爹 Curry Sauce 咖哩 Three Cup Sauce 三杯汁 Kung Po Style 宮保雞 Battered with Honey Sauce 蜜糖 Battered with Lemon Sauce 檸汁	\$28.80
DUCK 鴨	
Roast Duck 明 爐 燒 鴨 Fried Duck in Plum Sauce 梅 醬 鴨 Fried Duck in Sweet and Sour Sauce 西 湖 鴨	\$29.80 \$33.80 \$33.80
Pork, Beef & Lamb 豬 牛 羊 類	
Mongolian Lamb 蒙 古 羊 肉 Cummin Flavour Lamb 孑然羊肉	\$29.80
BBQ Pork 蜜 汁 义 燒 Sweet and Sour Pork 甜 酸 咕 嚕 肉	\$26.80 \$28.80
Pork Ribs 排 骨 Salt & Pepper 椒 鹽 Peking Sauce 京 汁 Dark Vinegar Sauce 鎮 江 醋 汁	\$28.80
Beef Tenderloin Cubes 牛柳粒 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	\$34.80
Three Cup Sauce with Scallop 三 杯 汁+ 帶 子	\$42.80
Beef Fillet Slices 牛肉 Black Bean Sauce 豉汁 Oyster Sauce with Vegetable 蠔油時菜 Szechuan Sauce 四川汁	\$29.80
Shredded Beef Peking Sauce 干 燒 牛 柳 絲	\$29.80



Rice and Noodle 粉麵飯類

Phoenix Fried Rice (Prawn, Scallop and Fish Roe) 招牌炒飯	Large \$29.80 Small \$19.80
Fried Rice (Prawn and BBQ Pork) 楊州炒飯	\$23.80 \$16.80
Fujian Fried Rice (Prawn , Scallop , Duck Meat with Oyster Sau 福建炒飯	ce) \$29.80
Chicken and Salted Fish Fried Rice 咸魚雞粒炒飯	\$26.80
Mince Beef Fried Rice 免治牛肉炒飯	\$ 26.80
Singapore Fried Noodle 星 洲 炒 米	\$25.80
Vegetarian Fried Rice 素菜粒炒飯	\$19.80
Seafood Combination Fried Noodle 海鮮炒麵	\$33.80
Dry Fried Beef Rice Noodle 乾炒牛河	\$26.80
Shredded Pork Fillet Fried Noodle 肉絲炒麵	\$26.80
Beef Fried Noodle with Shacha Sauce 沙茶牛肉炒麵	\$26.80
Supreme Soy Sauce Fried Noodle (V) 豉油 皇 炒 麵	\$19.80
Chinese Bread Roll Steamed 蒸銀絲卷 Fried 炸銀絲卷	\$5.00 \$6.00
Steam Rice (Per Person) 絲 苗 白 飯	\$4.00



Gluten Free Dishes

Clear Vegetable Soup	\$	8.00
Clear Vegetable Soup with Chicken	\$ 1	1.80
Stir-fry Mixed Vegetables	\$ 2	2.80
Stir-fry Vegetable with Chicken	\$ 2	8.80
Stir-fry Vegetable with Calamari	\$ 2	8.80
Steamed Fish Fillet with Ginger & Shallot	\$3	3.80
Stir-fry Vegetable with Fish Fillet	\$3	3.80
Garlic King Prawn	\$3	37.80
Stir-fry Vegetable with King Prawn	\$3	37.80
Vegetarian Fried Rice	\$ 1	9.80
Fried Rice with Egg & Shallot	\$ 1	8.80