

## APPETISERS 頭盆類

Chicken Sang Choy Bow (each) 雞崧生菜包	\$11.00
Scallop Sang Choy Bow (each) 帶子生菜包	\$12.00
Lobster Sang Choy Bow (each) 龍蝦生菜包	\$17.00
Baked Crab Shell with Portuguese Sauce (each) 葡汁焗蚧蓋	\$17.00
Fresh Scallops, Squid and Prawns with Spicy Salt (serves two) 椒鹽炸海鮮	\$28.00
Sesame Prawn (each) 脆炸芝麻蝦	\$9.00
Stuffed Chicken Wings with King Prawns (two per serve) 龍串鳳翼球	\$20.00
Spicy Quail 五香炸鷓鴣	\$15.00
Assorted Barbeque Platter (serves four) 燒味特拼盆	\$46.00
Barbeque Pork Platter 叉燒特拼盆	\$12.00
Steamed Dim Sum Basket (four per serve) 蒸點心四式	\$13.50
Spring Roll (each) 脆皮炸春卷	\$4.50
Steamed Scallops in Shell with Black Bean Sauce (six per serve) 豉汁蒸帶子	\$30.00
Steamed Fresh Oysters with Ginger and Shallots (six per serve) 羌蔥蒸生蠔	\$30.00
Deep Fried Fresh Oysters (six per serve) 酥炸生蠔	\$30.00

## SOUPS 湯羹類

Szechuan Hot and Sour Soup 四川酸辣湯	\$12.50
Won Ton Soup 鮮蝦雲吞湯	\$12.50
Sweet Corn Soup with Fish Maw 八寶魚肚羹	\$12.50
Sweet Corn Soup with Shredded Chicken 雞茸粟米羹	\$12.50
Dried Scallop Soup with Golden Mushroom 金菇瑤柱羹	\$13.50
Shredded Abalone and Duck Meat Soup 鮑魚鴨絲羹	\$14.00
Shark's Fin Soup with Crab Meat 紅燒蟹肉翅	\$35.00
Double Boiled Bird's Nest with Bamboo Pith 竹笙燉官燕	\$148.00
Braised Bird's Nest and Crab Meat Soup 蟹肉燴官燕	\$148.00
Braised Bird's Nest with Lobster 龍蝦燴官燕	\$148.00
Double Boiled Superior Shark's Fin (100grams) 清湯大鮑翅	\$148.00
Braised Superior Shark's Fin (100grams) 紅燒大鮑翅	\$148.00

**SEAFOOD 海鮮類****ABALONE 鮮鮑類**

Braised Whole Abalone (each) Market Price  
原隻青邊鮑

Stewed Sliced Abalone with Chinese Mushrooms Market Price  
北菇鮮鮑片

Sautéed Sliced Fresh Abalone Market Price  
油泡鮮鮑片

**SCALLOPS 帶子類**

Sautéed Scallops with Ginger and Shallots \$40.00  
羌蔥炒帶子

Szechuan Fresh Scallops \$40.00  
川椒炒帶子

Sautéed Scallops with XO Sauce \$40.00  
XO 醬帶子

**PRAWNS 蝦類**

Sautéed King Prawns with Cashew Nuts \$44.00  
腰果炒蝦球

Deep Fried King Prawns with Salted Egg Yolk \$44.00  
黃金炸蝦球

Spicy Kung Po King Prawns with Dried Chilli \$44.00  
川椒宮寶蝦

Garlic King Prawns \$44.00  
蒜茸明蝦球

Sea Salt King Prawns \$44.00  
椒鹽明蝦球

Honey King Prawns \$44.00  
蜜糖明蝦球

**SQUID 鮮魷類**

Kung Po Style Squid with Dried Chilli \$28.50  
宮寶炒鮮魷

Sautéed Squid with Ginger and Spring Onions \$28.50  
乾煎魷魚片

Spicy Salted Squid \$28.50  
椒鹽炸鮮魷

**CRAYFISH 龍蝦**

Lobster Sashimi 鮮龍蝦刺身	Market Price
Fresh Lobster with Spicy Salt 椒鹽炸龍蝦	Market Price
Fresh Lobster with XO Sauce XO 醬龍蝦	Market Price
Fresh Lobster with Ginger and Shallots 羌蔥炒龍蝦	Market Price

**MUD CRAB 泥蟹**

Fresh Mud Crab with Singapore Chilli Sauce 星洲辣椒蟹	Market Price
Fresh Mud Crab with Black Pepper Sauce 黑椒炒泥蟹	Market Price

**SNOW CRAB 雪蟹**

Fresh Snow Crab with Ginger and Shallots 羌蔥炒雪蟹	Market Price
Deep Fried Fresh Snow Crab with Salted Egg Yolk 黃金炸雪蟹	Market Price

**FISH 魚類**

Steamed Whole Fish 清蒸海上鮮	Market Price
Deep Fried Fresh Tasmanian Salmon (three pieces) 浸三文魚	\$34.00
Deep Fried Patagonian Tooth Fish (three pieces) 油浸銀雪魚	\$34.00
Deep Fried Fillet of Fish with Sweet and Sour Sauce 酸甜炸魚柳	\$40.00
Sauteed Fillet of Coral Trout with Ginger and Spring Onions 羌蔥星斑球	\$40.00

## POULTRY 家禽類

### PEKING DUCK 北京片皮鴨

The ancient art of preparing authentic Peking Duck is perfected by our Chef de Cuisine, ensuring the honey-roasted skin is crispy, whilst the meat preserves its tenderness. Wrapped in traditional pancakes with spring onions and strips of crunchy cucumber and sauce.

Minimum 4 pieces	\$9.00 each
Crispy Roast Duck 明爐脆皮鴨	\$35.00
Braised Squab 脆皮燒乳鴿	\$36.00
Deep Fried Fillet of Chicken with Honey 蜜糖炸雞球	\$26.00
Fillet of Chicken with Sweet and Sour Sauce 酸甜炸雞球	\$26.00
Deep Fried Crispy Chicken 脆皮炸子雞	\$28.50
Crispy Chicken with Lemon Sauce 西檸脆皮雞	\$28.50
Spicy Kung Po Chicken with Dried Chilli 川椒宮寶雞	\$28.50
Stir Fried Chicken with Black Beans and Shallots 蔥爆豆豉雞	\$28.50
Deep Fried Chicken with Garlic Vinegar Sauce 脆皮香化雞	\$28.50

## **PORK AND LAMB 豬羊類**

Peking Style Pork Spare Ribs 京都汁肉排	\$28.50
Honey and Pepper Pork Spare Ribs 蜜椒炸肉排	\$28.50
Sweet and Sour Pork 酸甜咕嚕肉	\$28.50
Mongolian Lamb 蒙古燒羊肉	\$38.00

## **BEEF 牛肉類**

Fillet Steak 川汁燒牛柳 Selected fillet marinated and gently grilled, served on a bed of seasonal fresh vegetables and a unique spicy Szechuan or Cantonese sauce	\$38.50
Sautéed Eye Fillet with Honey Pepper Sauce 中式黑椒柳	\$38.50
Stir Fried Beef with Satay Sauce 沙茶炒牛肉	\$38.50
Beef in Black Bean Sauce 豉汁炒牛肉	\$38.50
Stir Fried Sliced Beef with Vegetables 菜遠炒牛肉	\$38.50

### CLAYPOT 煲仔類

Fish Meat Balls with Vermicelli in Clear Broth 清湯魚蛋粉絲煲	\$34.00
Seafood and Bean Curd Clay Pot 海鮮豆腐煲	\$36.00
Mixed Vegetables and Bean Curd Clay Pot 時菜豆腐煲	\$26.00
Chicken and Chestnuts Clay Pot 栗子炆雞煲	\$28.00

### VEGETARIAN 素菜類

Asparagus and Sweet Corn Soup 露筍粟米羹	\$10.00
Mushroom and Vegetable Clear Soup 北菇時菜湯	\$10.50
Vegetarian Spring Roll (each) 上素炸春卷	\$4.00
Vegetarian Sang Choy Bow (each) 上素生菜包	\$8.00
Sambal Asparagus 馬拉盞露筍	\$22.00
Deep Fried Fresh Whole Asparagus with Salted Egg Yolk 黃金炸露筍	\$22.00
Stir Fried Seasonal Vegetables 清炒合時蔬	\$18.00
Chinese Mushrooms and Vegetables in Oyster Sauce 北菇扒時蔬	\$22.00
Fried Vegetarian Noodles 上素菜炒麵	\$20.00
Vegetarian Fried Rice 時菜粒炒飯	\$16.00

## **NOODLES 粉麵類**

Braised E Fu Noodles with Shredded Chinese Mushrooms 干燒伊府麵	\$28.00
Fried Flat Rice Noodles with Prawns, Squid, Scallops and Egg Sauce 滑蛋海鮮河	\$37.00
Noodles with Shredded Abalone 鮑魚絲撈麵	\$42.00
Stir Fried Singaporean Rice Noodles 星州炒米粉	\$24.00
Stir Fried Flat Rice Noodles with Sliced Beef 乾炒牛肉河	\$33.00

## **RICE 飯類**

Special Fried Rice with BBQ Pork and Prawns 揚州式炒飯	\$19.00
Fried Rice with Dried Scallops and Egg White 瑤柱旦白炒飯	\$30.00
Fried Rice with Seafood 海鮮皇炒飯	\$28.00
Steamed Rice 銀絲苗白飯	\$4.00

## DESSERTS 甜點

Almond Bean Curd 杏仁凍豆花	\$8.00
Mango Pudding 香芒凍布甸	\$8.00
Sago in Coconut Milk 椰汁西米露	\$8.00
Sweetened Taro Pearl 椰醬芋珠	\$8.00
Sweet Szechaun Pancake with Bean Paste 豆沙鍋餅	\$9.00
Layer of Tropical Sorbet Served with Lychees Fruit 三色雪糕	\$9.00
Green Tea Ice Cream Mystere served on Sago Soup 清茶雪糕	\$9.00
Seasonal Fruit Platter 合時鮮果盆	\$8.00
Double Boiled Bird's Nest in Rock Sugar 冰花燉官燕	\$148.00

## BEVERAGES 飲品

Coffee \$4.50  
香濃咖啡

Selection of Chinese Tea \$3.70  
中國名茶

## FINE TEA SELECTION 特級名茶

Silver Needles \$8.00  
銀針白毛

Cherry Blossom \$6.00  
日式綠茶

Dragon Pearl (Lung Zhu) \$6.00  
龍珠綠茶

Premium Ti Kwan Yin (Goddess of Mercy) \$6.00  
特級鐵觀音

Premium Jasmine \$6.00  
特級香片

Peppermint \$6.00  
特級薄荷茶

Lemongrass & Ginger \$6.00  
特級香茅薑茶

Cinnamon Orange \$6.00  
特級玉桂香橙茶

## **BANQUET**

\$68.00 per person  
Minimum for two persons

Chicken Sang Choy Bow  
雞崧生菜包

Steamed Dim Sum Basket  
蒸點心四式

Peking Duck  
北京片皮鴨

Deep Fried Patagonian Tooth Fish  
油浸銀雪魚

Chinese Steak with Spicy Szechuan Sauce  
川汁燒牛柳

Special Fried Rice  
揚州式炒飯

Mango Pudding  
香芒凍布甸

Coffee and Tea  
香濃咖啡

## BANQUET

\$78.00 per person  
Minimum for two persons

Sea Salt Squid  
椒鹽炸鮮魷

Sweet Corn Soup with Crab Meat  
蟹肉粟米羹

Peking Duck  
北京片皮鴨

Deep Fried Patagonian Tooth Fish  
油浸銀雪魚

Sautéed Fresh Scallops with Vegetables  
碧綠鮮帶子

Chinese Steak with Spicy Szechuan Sauce  
川汁燒牛柳

Special Fried Rice  
揚州式炒飯

Layer of Tropical Sorbet Served with Lychees Fruit  
三色雪糕

Coffee and Tea  
香濃咖啡

## **BANQUET**

\$88.00 per person  
Minimum for two persons

Lobster Sang Choy Bow  
龍蝦生菜包

Baked Crab Shell with Portuguese Sauce  
葡汁焗蚧蓋

Hot and Sour Soup  
四川酸辣湯

Peking Duck  
北京片皮鴨

Deep Fried Fresh Tasmanian Salmon  
油浸三文魚

Chinese Steak with Spicy Szechuan Sauce  
川汁燒牛柳

Fried Rice with Seafood  
海鮮皇炒飯

Green Tea Ice Cream Mystere served on Sago Soup  
清茶雪糕

Coffee and Tea  
香濃咖啡

## BANQUET

\$110.00 per person  
Minimum for two persons

Baked Crab Shell with Portuguese Sauce  
葡汁焗蚧蓋

Braised Shark's Fin Soup with Shredded Chicken  
紅燒雞絲翅

Peking Duck  
北京片皮鴨

Steamed Fresh King Prawns in Shell  
清蒸大蝦皇

Deep Fried Fresh Tasmanian Salmon  
油浸三文魚

Chinese Fillet Steak with Cantonese Sauce  
中式燒牛柳

Fried Rice with Seafood  
海鮮皇炒飯

Szechuan Pancake  
豆沙鍋餅

Coffee and Tea  
香濃咖啡