

Entrées

自製燒賣 Homemade Steamed 'Siu Mai' (4 pcs) <i>(pork, QLD prawn & shiitake mushroom dumpling)</i>	\$20.00
雞肉燒賣 Homemade Free Range Chicken (4 pcs) Dim Sim with mince QLD prawns	\$20.00
羊肉春卷 Lamb Spring Roll (2 pcs)	\$17.60
雞春卷 Chicken Spring Rolls (2 pcs)	\$17.60
波菜蒸腸粉 Steamed Rice Noodle Roll with Spinach	\$29.00
酥炸魚塊 Crispy Battered King George Whiting per 100 gram	\$32.00
椒鹽鮮魷 Fresh Squid with Salt & Pepper	\$29.00
蜜汁叉燒 Barbecued Pork Tenderloin	\$26.00
齋雲吞 Vegetarian Wontons (6 pcs) <i>Mixed vegetables, mushrooms and fungus</i>	\$25.20
炸雞雲吞 Crispy Chicken Wontons (6 pcs) <i>Fried chicken wontons served with pickled Sweet and Sour sauce</i>	\$25.20

Soups

蟹肉粟米湯 Crab meat in a sweet corn soup	\$19.00
雲吞湯 Wonton Soup (6 pcs) Wontons filled with pork and QLD prawn mince served in a clear chicken broth	\$19.00

LAU'S
FAMILY
KITCHEN

劉家小廚

4 Acland Street, St. Kilda 3182 8598 9880

20% LESS FOR TAKE AWAY

Mains

油泡薑蒜炒蝦球 **\$66.00**

Sauté Garlic & Ginger King Prawns

Queensland Urangan extra-large prawns with touch of garlic and ginger

蒜蓉帶子

Sauté Scallops (WA) \$60.00

Scallops with fresh garlic and ginger

漁香茄子

Braised Eggplant \$43.00

Traditional Szechuan dish of eggplant and minced pork with spice, served with Steamed rice.

麻婆豆腐

'Ma Pu' Bean Curd with Minced Pork \$42.00

Served with Steamed Rice (Szechuan Style)

咕嚕肉

Sweet & Sour Pork (scotch fillet) \$43.00

鎮江醋肉排

Sweet Vinegar Pork Loin \$43.00

Prepared with Fragrant Northern Chinese Dark Vinegar and sugar

豉油皇小春雞

Soy Poussin 500gram \$33.00

Poached in a pot with Chinese herbs

25 minutes notice

栗子雞球

Chicken with Chestnuts \$43.00

Sauté Chicken with shitake mushrooms and chestnuts

Free Range Chicken in Satay Sauce \$43.00

Stir Fried slice chicken in satay sauce

Duck with Ginger \$55.00

Stir fried sliced duck breast with pickled ginger

紅燒柱候牛腩

Braised Short Rib Beef \$56.00

Slow cooked de boned prime short rib beef cooked with and herbs

豉汁牛肉

Eye fillet beef in black bean sauce \$45.00

Stir fried sliced eye fillet beef in black bean sauce with a touch of garlic and ginger

香煎牛柳

Sauté Eye Fillet \$55.00

Stir fried pieces of tender eye fillet beef cooked together with spring onions, ginger and a touch of garlic

鮮蝦叉燒星州炒米

Wok fry Singapore Noodle \$42.00

With prawns & barbecued pork (touch of chilli)

紅燒豆腐

Deep Fried Bean Curd \$44.00

With mushroom and mixed vegetables (vegetarian)

清炒時菜

Stir Fried Mixed Seasonal Vegetables
Large \$32.00
Small \$18.00

特別炒飯

Special Fried Rice (Prawns & pork)
Large \$32.00
Small \$20.00

齋炒飯

Vegetarian Fried Rice
Egg and Pine Nuts
Large \$26.00
Small \$16.60

白飯

Steamed Rice Small/Large \$5.50 / \$9.00