

Entrées

自製燒賣 Homemade Steamed 'Siu Mai' (4 pcs) (pork, QLD prawn & shiitake mushroom dumpling)	\$19.60
雞肉燒賣 Homemade Free Range Chicken Dim Sim with mince QLD prawns (4 pcs)	\$19.60
羊肉春卷 Lamb Spring Roll (2 pcs)	\$17.50
波菜蒸腸粉 Steamed Rice Noodle Roll with Spinach	\$29.00
酥炸魚塊 Crispy Battered King George Whiting	\$32.00 per 100 gram
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, fungus and pumpkin</i>	\$25.00
白飯魚煎蛋 N.Z whitebait omelette (egg white & touch of cream)	\$29.00

SOUP

蟹肉粟米湯 Crab meat with sweet corn soup	\$19.00
雲吞湯 Wontons folding with pork and QLD prawn mince served in a clear chicken broth	\$19.00

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	\$60.00
Sauté Scallops (WA) Scallops with fresh garlic and ginger	
南極牙魚 (半煎炸)	\$75.00
Wok Fried Patagonian Toothfish Glacier 51 (2 pcs approx. 250g)	
咕嚕肉	
Sweet & Sour Pork (scotch fillet)	\$39.00
鎮江醋肉排	
Sweet Vinegar Pork Loin	\$39.00
Prepared with Fragrant Northern Chinese Dark Vinegar and sugar	
豉油皇小春雞	
Soy Poussin Approx.450gram	\$33.00
Poached in a pot with Chinese herbs (Star Anise for example) 25 minutes notice	
栗子雞球	\$39.00
Chicken with Chestnuts Sauté Chicken with shitake mushrooms and chestnuts	
豉汁牛肉	\$39.00
Eye fillet beef in black bean sauce Stir fried sliced eye fillet beef in black bean sauce with a touch of garlic and ginger	
香煎牛柳	\$55.00
Sauté Eye Fillet (Stir fried pieces of tender eye fillet beef cooked together with spring onions, ginger and a touch of garlic)	

Mains

咖哩牛腩
Curry Beef Brisket \$46.00
Braised Beef Brisket and turnip in curry sauce.
served with steamed rice.

鮮蝦叉燒星州炒米
Wok fry Singapore Noodle with Prawns &
Barbecued Pork (touch of chilli) \$39.00

漁香茄子
Traditional Szechuan dish of braised eggplant
and minced pork with spice, served with steamed
rice. \$43.00

麻婆豆腐
'Ma Pu' Bean Curd with Minced Pork \$42.00
served with Steamed Rice (Szechuan Style)

紅燒豆腐
Deep Fried Bean Curd with Mushroom and \$39.00
Mixed vegetables (vegetarian)

清炒時菜
Stir Fried Mixed Seasonal Vegetables Large \$27.00
Small \$15.00

RICE

特別炒飯
Special Fried Rice (Prawns & pork) Large \$29.00
Small \$17.00

齋炒飯
Vegetarian Fried Rice with Egg and Pine Nuts Large \$26.00
Small \$15.50

黑松露鮮蝦叉燒炒飯
Prawns and BBQ pork fried rice Large \$48.00 (4 – 5 ppl)
With truffle paste Small \$36.00 (2 – 3 ppl)

白飯
Steamed Rice \$5.00

DESSERTS

炸香蕉雪糕 Banana Fritter with Ice Cream	\$17.50
士多啤梨雪糕 Fresh Strawberries with Ice Cream and a touch of Grand Marnier	\$17.50
時令新鮮水果 Seasonal Fresh fruits	\$17.50

TEA / COFFEE

Chinese Tea

We import all our teas directly from China. **\$4.80 per person**

Jasmine

An aromatic scented flower tea and is one of the most popular teas in China.

Ti Guan Yin

Also known as IRON BUDDA belongs to the Oolong family. It is the premium grade of Oolong teas.

Pu Er

A black tea from Yunan. It develops smoothness after fermentation. Pu er is a favourite of Cantonese Yum Cha and is famed for it's medicinal value. It also assists in the digestion of rich foods.

English Breakfast Tea	\$5.00
Camomile Tea	\$5.00
Peppermint Tea	\$5.00
Plunger Coffee	\$5.00

Credit Cards accepted: VISA, Master Card and EFTPOS