



## **ENTRÉE ~ APPETIZERS**

-  **PEKING DUCK**(4pcs) **28**  
*Peking Duck is an internationally acclaimed dish, not only because of the way it's cooked but also because of the way it's served, being wrapped in pancake with spring onions, strips of sliced cucumber and hoi sin sauce. The crisp vegetables and the tender meat of the duck, with the piquancy of the sauces all combined in one roll, makes this dish quite distinctive from any other duck dish.*
-  **CRAB DUMPLING**(4pcs ~ Xiao Long Bao) **20**  
*steamed dumplings filled with blue swimmer crab meat, pork broth,Avruga Caviar, red vinegar & ginger dipping*
-  **BEEF CHEEK TRUFFLE 'SANG CHOY BAO'**(2pcs ~ Cape Grim ~ Tasmania) **18**  
*stir fried diced beef cheeks, shiitake, bamboo shoots, onions, black truffle pate served in fresh iceberg lettuce leaves*
-  **ROASTED PORK BELLY**(6pcs ~ limited daily roastings)(g) **18**  
*crackling skin, hoi sin sauce, soya marinated yellow split peas*
- CHICKEN SPRING ROLL**(4pcs) **14**  
*shreds of chicken, bamboo, mushrooms*
- WASABI 'LANTERN' BEEF** **16**  
*crispy crackle, air dried beef, golden syrup, wasabi, served room temperature*
- ASSORTED DUMPLINGS**(4pcs) **16**  
*steamed prawn& bamboo, blue eye trevalla, scallop,wild mushroom truffle dumplings*
- ATLANTIC SALMON SASHIMI** (150grams~Tasmania) **20**  
*fresh sliced fillets, wasabi soya*
- CRAYFISH** (4pcs) (g) **28**  
*deep fried crayfish medallions, pan tossed with spicy salt, five spices, fresh chilli*
-  **SEA SCALLOP**(6pcs ~ Israelite Bay, Western Australia) (g) **24**  
*King sea scallops steamed with ginger & spring onion, seasoned soya*
- PERKINS BAY ABALONE** (Tasmanian blacklip ~ 200grams) **85**  
*12 hours slow braised whole abalone, flower-top shiitake mushroom, steamed seasonal vegetable, ormer reduction*

 **Chef's Recommendation**  
(g)Available in gluten free option

## **SOUP**

*The secret of good Chinese Soup lies in the classic broth. Our Master Chef places so much importance on this, he will dedicate up to a full day to ensure that the base broth is perfect.*



### **CRAYFISH TRUFFLE WONTON** (3pcs ~ limited daily servings)

*27 fresh crayfish, prawn, shiitake, black truffle pate filled Chinese ravioli in seafood broth*

### **SZECHUAN HOT & SOUR**

**12**

*a Szechuan classic ~ strips of barbecued pork, bamboo shoots, wood ear mushroom, silky bean curd, spring onion, chilli oil, aged vinegar, rich broth*

### **WESTLAKE BEEF**

**12**

*diced eye fillet of Black Angus beef, asparagus, shimeji, egg flower, velvety broth*

### **CHICKEN & SWEET CORN**

**10**

*a favourite ~ diced chicken and corn kernels in velvety broth*

### **BLUE EYE TREVALLA** (g)

**12**

*fresh fillets, ginger, silky bean curd, baby spinach, fish broth*

### **SEAFOOD**

**14**

*Blue Swimmer crab meat, sea scallop, fish fillet, asparagus, seafood broth*



*Chef's Recommendation*

*(g) Available in gluten free option*

## **LIVE SEAFOOD**

*We partner with the most reputable Tasmanian suppliers & source the freshest live seafood available to us daily.*

*The average weight of live caught seafood ranges from 1kg & above, please ask your waiter for today's weight*

### **CRAYFISH** (South Cape~Tasmania)

per 100gm **28**

**sashimi style** (2 courses – \$25 supplement)

**sautéed with ginger & spring onion, Shao Xing rice wine**(g)

**sautéed with fresh & roasted garlic, dried shrimp olive oil**(g)

**sautéed with X.O chilli** (contains dry cured ham)

**wok fried then pan tossed with spicy salt, five spices, fresh chilli**(g)

*(fresh handmade e-fu noodles can be served with ginger & spring onion, garlic or X.O chilli crayfish \$3 per person)*

### **FISH** (Tasmania) subject to seasonality

**BANDED MORWONG** per 100gm **16**

**PARROT WRASSE** per 100gm **12**

### **ABALONE** (Strahan ~Tasmania)

per 100gm **20**

**Sashimi style**

**Sautéed fresh ginger, garlic, seasonal vegetables**

**Steamed with ginger & spring onions & seasoned soya**



*Chef's Recommendation*

*(g) Available in gluten free option*

## SEAFOOD

	<b>BLUE EYE TREVALLA</b> (Tasmania) (g) steamed fillets with ginger & spring onions, seasoned soya, Chinese vegetable garnish (4pcs) <b>or</b> sautéed fillets with fresh garlic, snow peas, asparagus, Shao Xing rice wine	<b>36</b>
	<b>ATLANTIC SALMON</b> (Tasmania ~ 2pcs) steamed fillets, diced black bean, sun dried mandarin peel, garlic, fresh chilli, seasoned soya, seasonal vegetable garnish	<b>32</b>
	<b>GARLIC KING PRAWN</b> (8pcs ~ Tiger King Prawns ~ Gulf of Carpentaria ~ Queensland)(g) sautéed with fresh, roasted & black garlic, Shao Xing rice wine	<b>48</b>
	<b>SZECHUAN KING PRAWN</b> (8pcs) sautéed with Szechuan chilli sauce & fresh chilli	<b>48</b>
	<b>HONEY GLAZED PRAWN</b> (6pcs) deep fried, wok tossed with Tasmanian bush honey, roasted sesame seeds	<b>40</b>
	<b>GINGER &amp; SHALLOT SEA SCALLOP</b> (g) sautéed with ginger & shallots, asparagus, Shao Xing rice wine	
	<b>X.O SEA SCALLOP</b> sautéed with mild X.O chilli sauce (contains dry cured ham)	
	<b>Choice of ~</b> Israelite Bay, Western Australian roe less King Sea Scallops	<b>45</b>
	<b>or</b> Bass Strait, Tasmanian roe on Sea Scallops	<b>38</b>
	<b>SPICY SALT SQUID</b> (Bass Strait ~ Tasmania)(g) deep fried, pan tossed with spicy salt, five spices, fresh chilli	<b>30</b>
	<b>CRAB HOTPOT</b> (Shark's Bay ~ Western Australia) (g) braised Blue Swimmer crab meat, bean vermicelli, ginger & spring onions, sun dried prawn roe	<b>65</b>
	<b>CRAYFISH</b> (Tasmania ~ 250grams) sautéed crayfish tails, two kinds of capsicum, asparagus, X.O chilli sauce (contains dry cured ham)	<b>95</b>
	<b>Chef's Recommendation</b> (g) Available in gluten free option	

## **DUCK***(Luv a Duck ~ Victoria)*



**ROAST DUCK** ~a Cantonese classic **36**  
*de-boned, served with plum sauce, steamed vegetable garnish*

**SZECHUAN DUCK**<sup>(g)</sup> **32**  
*sautéed strips of duck fillet, celery, carrot, bamboo, shiitake,  
red & green capsicum, mild Szechuan chilli*

## **CHICKEN***(Free Range ~ Marion Bay ~ Tasmania)*



**MOUNT BUDDHA CHICKEN** **30**  
*de-boned oven roasted chicken fillet with diced coriander, fresh chilli, garlic & ginger  
in vinegar dressing, garnished with strips of sugar-coated baby bok choy leaves*

**CHILLI HERB CHICKEN** **28**  
*wok fried de-boned chicken, herbs & spices, dried chilli, garlic, peppercorn,  
ginger, spring onion, Shao Xing rice wine*

**CHICKEN BLACK BEAN** **28**  
*sautéed de-boned chicken, ginger & shallots, garlic, black bean sauce*

**SZECHUAN 'WARM' NUMBING CHICKEN** **28**  
*de-boned steamed white cut chicken, poached in sesame & chilli oil, pepper,  
Szechuan peppercorn, cucumber strips, crushed peanuts*



**CRISPY SKIN CHICKEN** **28**  
*de-boned, oven roasted chicken, spicy salt, crispy wonton pastry, lemon segment*

**EGGPLANT CHICKEN** **28**  
*eggplant strips & diced chicken breast fillets sautéed with two kinds of capsicum  
in spicy vinegar sauce*



*Chef's Recommendation  
(g) Available in gluten free option*


## **WAGYU BEEF** (Robbins Island ~ Tasmanian Wagyu ~ marble score 8+)


The Robbins Island Wagyu program started in 1993 with progeny from Michifuku, one of the most famous Tajima sires. Michifuku and his father Monjiro are renowned throughout the world for their sort after prize winning genes and high marbling characteristics. When combined with Hammond families' expertise in farming, the pristine environment and unique feed ration, Robbins Island Wagyu is one of the truly unique Wagyu products on the market.

**WOK SEARED WAGYU** (Sirloin ~ 300grams ~ M8+) **95**  
wok seared, sides of black pepper sauce & English mustard, medium rare

**WAGYU BLACK TRUFFLE** (Sirloin ~ 300grams ~ M8+) **95**  
wok seared sirloin cubes, tossed with asparagus, wild mushrooms, black truffle pate, Shao Xing rice wine,


## **BEEF**

 **CAPE GRIM BLACK PEPPER** (Tasmania ~ 250grams) **45**  
wok seared, medium rare eye fillets, spicy black pepper sauce, crispy spinach leaves

 **CAPE GRIM BEEF CHEEK** (Tasmania ~ 300grams) **38**  
slow braised, cognac, daikon radish, mild Szechuan chilli, beef cheek reduction


**BLACK ANGUS PEKING STYLE** (Sheffield ~ Tasmania ~ 300grams) **36**  
wok seared, marinated eye fillets, mildly spiced, sweet Peking sauce

## **PORK** (Free Range ~ Scottsdale ~ Tasmania)

 **ROASTED PORK BELLY** (limited daily roastings)(g) **36**  
crackling skin, served with hoi sin sauce, soya marinated yellow split peas

**SWEET & SOUR PORK RIBS** **28**  
deep fried pork ribs, wok tossed with red & green capsicum, onion, fresh pineapple, hawthorn berry infused sweet & sour sauce

**BARBECUED PORK** **28**  
barbecued tenderloins, honeyed soya, maltose, vegetable garnish

 **Chef's Recommendation**  
(g) Available in gluten free option

## VEGETARIAN SELECTION

### ENTRÉE

**VEGETARIAN SPRING ROLL** (4pcs) **12**  
*mushroom, cabbage, black fungus, carrot, bamboo*



**MUSHROOM TRUFFLE DUMPLING**(4pcs) **16**  
*fresh Huon Valley assorted mushrooms, black truffle pate, seasoned soya*

**VEGETARIAN DUMPLING**(4pcs) **14**  
*bamboo, water chestnut, wood ear mushroom, coriander, cabbage, seasoned soya*

**VEGETARIAN 'SANG CHOY BAO'** (2pcs)(g) **14**  
*diced mixed vegetables stir fried with vegetarian oyster sauce  
served in fresh iceberg lettuce leaves*

**SZECHUAN VEGETARIAN HOT & SOUR SOUP** **12**  
*a Szechuan classic ~ strips of bamboo shoots, wood ear mushroom, carrots,  
silky bean curd, spring onion, chilli oil, aged vinegar, rich broth*

### MAIN

**BLACK TRUFFLE MUSHROOMS** **28**  
*fresh shiitake, king oyster, button mushrooms, wok tossed with black truffle pate*

**MONK'S DELIGHT**(g) **24**  
*fried bean curd and flowery mushroom braised with vegetarian oyster sauce,  
bed of fresh broccoli*

**VEGETARIAN EGGPLANT** **22**  
*fresh eggplant sautéed with capsicum, peanuts, mild spiced barbecue sauce*

**GRANDMAS' BEAN CURD**(g) **22**  
*sautéed bean curd cubes, bamboo, black fungus, asparagus, Szechuan chilli*

**SEASONAL MIXED VEGETABLES**(g) **19**  
*stir fried asparagus, broccoli, snow peas, shiitake, baby bok choy*

**GAI LARN**(Chinese broccoli)(g) **19**  
*steamed with vegetarian oyster sauce or wok tossed with ginger purée*



**SNAKE BEANS** **19**  
*wok fried, sun dried radish, Szechuan dried chillies*

**VEGETARIAN SINGAPORE NOODLES** (spicy)(g) **24**  
*egg strips, green peppers, silky bean curd, bean sprout, fragrant curry spiced,  
wok tossed with rice vermicelli noodles*

**VEGETARIAN FRIED RICE**(g) **Small14~Large18**  
*finely diced mixed vegetables and eggs with fried rice*




*Chef's Recommendation*

## **NOODLES**

**SEAFOOD CHOW MEIN** **40**  
*sautéed prawn, scallop, fish fillet, squid, seasonal vegetables  
with pan fried egg noodles in a seafood sauce*

 **CRAB E-FU NOODLES** **36**  
*Blue swimmer crab meat, silver sprouts, shiitake, braised E-Fu noodles*

**BLACK ANGUS BEEF HOR FUN** **26**  
*stir fried rice fettuccine noodles, eye fillet beef strips,  
garlic chives, bean sprout, seasoned soya*


 **ABALONE LO MEIN** **24**  
*braised handmade egg noodles, shiitake, ginger, shallots, ormer reduction*

**SINGAPORE NOODLES** <sup>(g)</sup> **24**  
*diced prawn, barbecued pork, bean sprouts, onion, peppers, fragrant curry spiced,  
wok tossed with rice vermicelli noodles*


**HOKKIEN NOODLES** **24**  
*stir fried, shredded chicken, shiitake, seasonal Chinese vegetables*

## **RICE**

**FRIED RICE** <sup>(g)</sup> **Small14~Large18**  
*diced prawns, chicken, seasonal vegetables, egg*

 **CRAB TRUFFLE FRIED RICE** <sup>(g)</sup> **30**  
*Blue Swimmer Crab meat, egg whites, snow peas, black truffle pate*

**STEAMED RICE** **per person 4**  
*long grain*

 *Chef's Recommendation  
(g) Available in gluten free option*