

## **SMALL TASTINGS**

### **厨房小食**

**ROASTED PORK BELLY & BBQ PORK** \$28

-6pcs of each  
crackling skin roasted pork belly with hoi sin sauce  
& barbecued pork tenderloin  
燒肉叉燒雙拼(各6片)

**SEA SCALLOP**~4pc~Atlantic Sea, Canada \$24

steamed, ginger & spring onion sauce, shellfish soya  
清蒸鮮帶子(四隻)

**WAGYU BEEF CHEEK**~6pc~Robbins Island, Tas. \$21

slow cooked, Japanese sake, beef cheek reduction, broccolini  
文火清酒焗和牛面珠(6片)

**ARROW SQUID** \$16

wok fried then pan tossed, spicy salt, five spices, fresh chilli  
椒鹽焗鮮魷

**ROASTED DUCK** \$16

a quarter of duck served bone in, tangerine plum sauce  
掛爐燒肥鴨

**DUCK SANG CHOY BAO** - 2pc \$16

stir fried, diced breast of duck, shiitakes,  
water chestnuts, bamboo shoots, onions,  
hoi sin sauce, served in iceberg lettuce leaves  
鴨肉生菜包(2片)

## **STEAMED**

### **蒸類**

✿ **CRAB DUMPLING** (*xiao long bao*) - 4pc \$20  
*Blue swimmer crab meat, pork broth, Avruga Caviar,  
fresh ginger & red vinegar*  
蟹肉小籠包

**PRAWN DUMPLING** - 4pc \$12  
*prawns & bamboo*  
美華蝦餃皇

**SCALLOP DUMPLING** - 3pc \$12  
*sea scallop, bok choy, carrot purée wrapper*  
碧綠帶子餃

**MUSHROOM DUMPLING** - 3pc \$12  
*fresh Tasmanian mushrooms, black truffle sauce*  
黑松露鮮菇素餃

✿ **RICE NOODLES** - 6pc \$12  
*choice of one filling:*  
*prawn & rice vermicelli*  
*or wagyu beef cheeks*  
炸鮮蝦卷腸粉 或  
和牛面珠腸粉

**SEAFOOD SPINACH DUMPLING** - 3pc \$10  
*prawn, sea scallop, Trevalla, baby spinach*  
海鮮菠菜餃

**GAI LARN** \$10  
*steamed Chinese broccoli, vegetarian oyster sauce  
& seasoned soya*  
蠔油芥蘭

**TREVALLA DUMPLING** - 3pc \$10  
*blue eye trevalla, diced seafood, snow peas*  
藍眼斑魚餃

**PRAWN & PORK SIU MAI** - 4pc \$10  
*prawn, pork, shiitake, crab roe*  
蟹籽鮮蝦燒賣

## **STEAMED**

### 蒸類

**SHANGHAI PORK DUMPLING** - 4pc \$12  
*diced pork & pork broth, fresh ginger & black vinegar*  
南翔小籠包

**GINGER & SHALLOT**  
**SHRIMP DUMPLING** - 3pc \$10  
*prawns, pork, black fungus, bamboo, shiitake,  
steamed with ginger & shallots in oyster sauce*  
薑葱蝦角

**BBQ PORK BUN** - 3pcs \$10  
*steamed, barbecued pork, onions, barbecue sauce*  
叉燒包

**VEGETARIAN DUMPLING** - 3pc \$8  
*bamboo, water chestnuts, black fungus, mushrooms,  
coriander, cabbage*  
羅漢素餃

**CHICKEN FEET** \$8  
*fried then steamed, chilli black bean sauce*  
豉汁鳳爪

## **BAKED / FRIED**

### 焗/酥炸

**PRAWN & SEA URCHIN ROLL** - 6pc \$12  
*prawns, melting cheese, asparagus, sea urchin sauce*  
海膽醬芝士鮮蝦卷

**WAGYU BEEF CHEEK RADISH PUFF** - 3pc \$10  
*baked, diced fillets of beef cheeks, black pepper,  
mushrooms, onions, mint*  
烤和牛面珠酥餅

**BBQ PORK PASTRY** - 3pc \$10  
*baked, barbecued pork, onions, barbecue sauce*  
千層叉燒酥

**CHICKEN PIE** - 3pc \$8  
*baked, diced breast of chicken, onions, cream of mushroom*  
白汁焗雞批

## **BAKED / FRIED**

### **焗/酥炸類**

**DAIKON RADISH CUBES** \$10

*pan fried white radish, mild X.O chilli*

X.O 醬炒蘿蔔糕

**POT STICKER DUMPLING - 3pc** \$10

*pan fried, diced pork & pork broth,  
cabbage, fresh ginger & red vinegar dipping*

生煎鮮肉鍋貼

**GLUTINOUS RICE DUMPLING - 3pc** \$10

*fried, diced chicken, pear & apple fruit*

金珠鹹水角

**VEGETARIAN SPRING ROLL - 3pc** \$8

*fried, bamboo, shiitake, carrot, cabbage*

羅漢齋春卷

## **DESSERT**

### **甜品**

**STRAWBERRY PANCAKE - 2pc** \$10

*crepes filled with fresh strawberries & King Island cream*

草莓鮮奶油斑戟

**MATCHA CRÈME BRÛLÉE - 2pc** \$10

*cream, milk, sugar, matcha, sugar glazed*

焦糖焗抹茶布丁

**CUSTARD TART - 2pc** \$8

*baked pastry, warm egg custard filling*

酥皮蛋撻

**SEASAME CROQUETTE - 3pc** \$8

*fried, black & white sesame, melting custard sauce*

流沙煎堆仔

**CUSTARD BUN - 2pc** \$8

*fried buns, warm egg custard filling*

香炸奶皇包

## **NOODLES**

### **粉麵類**

**SEAFOOD E-FU NOODLES** \$40

*sautéed king prawn, scallop, fish fillet, squid,  
seasonal vegetables, soft handmade e-fu noodles  
in seafood broth sauce*

海鮮燜伊麵

**DUCK NOODLES** \$26

*braised rice vermicelli noodles, strips of roasted  
duck breast, salted cabbage, shiitake, oyster sauce*

雪菜火鴨絲燜米粉

**ANGUS BEEF HOR FUN** \$26

*stir fried rice fettuccine noodles, eye fillet of beef  
strips, garlic chives, bean sprout, seasoned soya*

乾炒頂級牛柳絲河粉

**WAGYU BEEF CHEEKS NOODLE SOUP** \$26

*twice cooked cheeks, white radish, Mild Szechuan  
chilli, beef cheek reduction, handmade egg noodles,  
supreme broth*

蘿蔔和牛面珠湯麵

**PRAWN ROE E-FU NOODLES** \$24

*fresh mushrooms, seasonal vegetables,  
braised with handmade e-fu noodles, prawn roe dust*

蝦籽乾燒伊麵

**SINGAPORE NOODLES** \$24

*wok tossed, fragrant curry spiced, diced prawn,  
barbecued pork, bean sprouts, assorted peppers, egg,  
rice vermicelli noodles*

星州炒米粉

**HOKKIEN NOODLES** \$24

*stir fried soft noodles, shredded chicken, shiitake,  
seasonal Chinese vegetables*

福建炒粗麵

**ABALONE LO MEIN** \$24

*braised handmade egg noodles, ginger,  
spring onions, shiitake, ormer reduction*

薑葱鮑汁撈麵

## **RICE**

### **飯類**

**SEAFOOD FRIED RICE** \$28

*diced seafood, snow peas, egg white, dried conpoy*  
瑤柱蛋白海鮮粒炒飯

**FUJIAN FRIED RICE** \$28

*stir fried diced breast of roasted duck, seafood, shiitake, Chinese broccoli stems, in oyster sauce, on top of egg fried rice*  
福建炒飯

**SALTED FISH CHICKEN FRIED RICE** \$18

*sun dried salted fish crust, sheds of chicken, lettuce, spring onions, eggs*  
鹹魚雞粒炒飯

**YEUNG CHOW FRIED RICE** \$18

*diced prawns, barbecued pork, Chinese broccoli stems, spring onion, egg*  
揚州炒飯

**SPECIAL FRIED RICE** *small* \$14

*diced prawn, chicken, seasonal vegetables, eggs* *large* \$18  
特色炒飯

**VEGETARIAN FRIED RICE** *small* \$14

*diced seasonal vegetables, shiitake, bean sprouts, corn kernels, egg* *large* \$18  
素粒炒飯

## **CHINESE TEAS**

香茗

**\$2.5 per person**

每位 \$2.5

### **JASMINE - FUJIAN CHINA**

*a green tea with a captivating floral taste*

茉莉花

### **SAU MEI - CHANGAN CHINA**

*green tea leaves with sweet herbal aromas  
and firm tannin taste*

壽眉

### **OO LONG - FUJIAN CHINA**

*the texture is silky smooth with light amber hue*

烏龍

### **PU'ER - YUNNAN CHINA**

*red larger tea leaves, strong and earthy taste,  
improves with age*

普洱

### **CHRYSANTHEMUM - HUANGSHAN CHINA**

*medical herbal tea and a natural sweet fragrant taste*

菊花

**One style of tea per 4 persons**

每4位只限供應一壺茶

**House made X.O chilli sauce - \$5 per 50 grams**

自制X.O醬每50克 \$5 元

**Minimum spend \$20 per person for yum cha**

最低消費每位 \$20 元