

SMALL TASTINGS

廚房小食

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 件)

BEEF CHEEK TRUFFLE 'SANG CHOY BAO' \$18

(2pcs ~ Cape Grim ~ Tasmania)

*stir fried diced beef cheeks, shiitake, bamboo shoots, onions,
black truffle pate served in fresh iceberg lettuce leaves*

黑松露牛面珠粒生菜包 (兩片)

SEA SCALLOP (6pcs ~ Israelite Bay, W. A) (g) \$24

steamed, ginger & spring onion sauce, shellfish soya

清蒸鮮帶子 (六隻)

JELLYFISH CHICKEN \$18

*marinated jellyfish, shreds of chicken, carrot, shallot,
cucumber, chilli, sesame oil, peanut sauce*

海蜇手撕雞

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

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
barbecued pork
炸鮮蝦卷腸粉 或
叉燒腸粉

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

✿ *Order to cook 即點即製*

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

MANGO PANCAKE - 2pc \$10

crepes filled with fresh mangoes & King Island cream

鮮芒果斑戟

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, braised 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

CRAB E-FU NOODLES \$36

*Blue swimmer crab meat, silver sprouts, shiitake,
braised E-Fu noodles*

蟹肉燜伊麵

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

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

SEAFOOD CONGEE (*serves 2 persons*) \$28

shreds of seafoods, diced celery, sun dried cabbage, coriander, seafood broth
海鮮粥 (兩位用)

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