

ENTRÉE ~ APPETIZERS

PEKING DUCK (4pcs)	28
<i>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.</i>	
ABERDEEN BLUE EYE TREVALLA (4pcs) (g)	20
<i>crispy fried then pan tossed with diced sun dried prawns, whole black beans, dried shallots, garlic, fresh chilli</i>	
SEA SCALLOPS (6pcs) (g)	27
<i>steamed with ginger, spring onions, seasoned soya</i>	
BRUNY ISLAND JUMBO OYSTERS (6pcs) (g)	24
<i>crispy fried with sweet chilli sauce</i>	
PERKINS BAY ABALONE (Tasmanian blacklip ~ 200grams)	85
<i>12 hours slow braised whole abalone, flower-top shiitake mushroom, steamed seasonal vegetable, ormer reduction</i>	
DUCK 'SANG CHOY BAO' (2pcs) (g)	14
<i>finely diced breast of duck, goose sausage, bamboo shoots, onions and roasted sesame stir fried in hoi sin sauce, served in fresh iceberg lettuce leaves</i>	
CRAB DUMPLINGS ~ Xiao Long Bao (4pcs)	16
<i>steamed dumplings filled with blue swimmer crab meat, pork broth, red vinegar & ginger dipping</i>	
MORETON BAY BUG (2pcs) (g)	18
<i>de-shelled tails pan tossed with spicy salt, five spices, fresh chilli, on sugar coated fried bok choy leaves</i>	
CHICKEN SPRING ROLL (4pcs)	12
<i>shreds of chicken, bamboo, mushrooms</i>	
ASSORTED DUMPLINGS (4pcs)	16
<i>steamed prawn & bamboo, crayfish, blue eye trevalla, wild mushrooms & truffle dumplings</i>	

(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.

CHICKEN & SWEET CORN <i>a favourite ~ diced chicken and corn in velvety broth</i>	8
CRAB & PUMPKIN <i>shredded blue swimmer crab meat, pumpkin purée</i>	10
WONTON <i>Chinese ravioli with diced prawns & pork in chicken broth</i>	10
SZECHUAN HOT & SOUR <i>a Szechuan classic ~ rich broth with shredded silky bean curd, bamboo shoots, black fungus, shallots & duck fillets</i>	10
CHICKEN CONSOMMÉ (g) <i>fillets with fresh shiitake & baby bok choy in chicken broth</i>	10
CRAYFISH & BEAN CURD <i>shreds of fresh crayfish, silky bean curd, shimeji mushrooms, velvety broth</i>	15
COMBINATION WONTON <i>prawns, chicken, beef, barbecued pork and seasonal vegetables in oyster sauce poured over a wonton soup</i>	18
GREENLIP ABALONE <i>shredded greenlip abalone, shiitake, winter bamboo, sun dried conpoy, black fungus, rich master broth</i>	18

(g) ~ available in gluten free option

ABALONE (Tasmania)

The pristine clear cold waters off the Tasmanian coast grow some the finest wild abalone in the world. Greenlip abalone, found off the shores of Tasmania's King and Flinders Islands has the perfect makeup for drying. Processor **CANDY ABALONE**, use carefully selected fresh abalone and sea salt as the only two ingredients, totally organic. The drying facility sits on the beach at Barilla Bay where the freshest of salt air flows through ensuring that over a minimum of two months each dried greenlip abalone develops the sweet tender center known as Candy Heart.

CANDY HEART DRIED ABALONE (180 grams each) **250**
double braised served either whole or sliced with flower-top shiitake mushroom & steamed seasonal vegetables, ormer reduction

CRAYFISH (South Cape ~ Tasmania) per 100gm **25**

The average catch of each crayfish ranges from 1kg and above, please ask your waiter for today's weight

Our crayfish can be cooked the way you prefer

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

baked with fresh & black garlic, butter & black pepper(g)

Aberdeen style: crispy fried then pan tossed with diced sun dried prawns, whole black beans, dried shallots, garlic, fresh chilli

(fresh handmade e-fu noodles can be served with ginger & spring onion crayfish or garlic & butter crayfish \$3 per person)

FISH

BLUE EYE TREVALLA (Tasmanian ~ 2pcs ~ 200grams) (g) **30**
fillets steamed with ginger & spring onions, seasoned soya, Chinese vegetable garnish

DEEP SEA PINK LING (Tasmania) (g) **33**
sautéed fillets with fresh garlic, snow peas, sugar snaps & Shao Xing rice wine

ATLANTIC SALMON (Tasmanian ~ 2pcs ~ 200grams) **28**
steamed fillets, diced black bean, sun dried mandarin peels, garlic, fresh chilli, seasoned soya, seasonal vegetable garnish

CHINESE FLOUNDER (New Zealand ~ 500grams) **36**
whole flounder deep fried topped with a combination of prawns, beef, chicken, barbecued pork and seasonal vegetables with oyster sauce

(g) ~ available in gluten free option

SEAFOOD

SEAFOOD BIRD'S NEST (g) **38**
*sauté prawns, sea scallops, fresh fish fillets, squid and seasonal vegetables
stir fried with fresh garlic & Shao Xing rice wine served in a crispy potato birds nest*

KING PRAWN (Tiger King Prawns ~ Gulf of Carpentaria ~ Queensland)

SEA URCHIN KING PRAWN (8pcs) **42**
sautéed with Tasmanian sea urchin roe & salted egg yolk

GARLIC KING PRAWN (8pcs) (g) **38**
*sautéed with fresh, roasted & black garlic, cucumber cubes, onions
served in crispy potato birds nest*

SZECHUAN KING PRAWN (8pcs) **38**
sautéed with Szechuan chilli sauce

HONEY GLAZED PRAWN (12pcs) **38**
deep fried, wok tossed with bush honey, roasted sesame

SEA SCALLOP

X.O SEA SCALLOP (10pcs) **38**
sautéed with mild X.O chilli sauce, fresh sugar snaps

GINGER & SHALLOT SEA SCALLOP (10pcs) (g) **38**
sautéed with ginger & shallot sauce, fresh seasonal greens

FRAGRANT CURRY SEA SCALLOP (10pcs) **38**
sautéed with onion & carrots in mild spiced fragrant curry

SQUID (Bass Strait ~ Tasmania)

SPICY SALT SQUID (g) **28**
wok fried then pan tossed with spicy salt, five spices, fresh chilli

(g) ~ available in gluten free option

DUCK (*Luv a Duck ~ Victoria*)

ROAST DUCK ~ a Cantonese classic **35**
deboned, served with plum sauce, steamed vegetable garnish

SZECHUAN DUCK (g) **35**
sautéed strips of duck fillet, celery, carrot, bamboo, shiitake, red & green capsicums, mild Szechuan chilli sauce

YING YANG DUCK **38**
roasted duck fillets served on a bed of sautéed prawns, chicken, seasonal vegetables with oyster sauce

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

MOUNT BUDDHA CHICKEN **28**
deboned oven roasted chicken fillets with diced coriander, fresh chilli, garlic & ginger in vinegar dressing, garnished with strips of sugar coated baby bok choy leaves

SPRING CHICKEN **28**
deboned oven roasted chicken fillets with shredded ginger, shallots, fresh chilli, dressed with supreme soya

KUNG PO CHILLI CHICKEN **26**
deboned fillets sautéed with celery, onion, carrot, salted peanuts, two kind of capsicums, Szechuan style chilli sauce

EGGPLANT CHICKEN **26**
eggplant strips & diced chicken fillets sautéed with two kind of capsicums in spicy vinegar sauce

CASHEW CHICKEN (g) **26**
sautéed fillets with celery, carrot, baby corn, onion, shiitake, cashew nuts, vegetarian oyster sauce

LEMON CHICKEN **26**
deep fried breast fillets with lemon sauce

(g) ~ available in gluten free option

BEEF (Cape Grim ~ Tasmania)

CAPE GRIM CANTONESE (300grams) (g) **40**
wok seared tender eye fillets gently cooked in oyster sauce, served on a bed of fresh broccoli

CAPE GRIM BLACK PEPPER (300grams) **40**
wok seared eye fillets, spicy black pepper sauce, crispy spinach leaves

RAINBOW CAPE GRIM (300grams) **40**
sautéed strips of eye fillets with bamboo shoots, celery, carrot, shiitake, red & green capsicums in Peking sauce

SHANGHAI BEEF **28**
crispy flour battered beef tossed in wok with Shanghai style vinegar spiced sauce

WAGYU BEEF (David Blackmore's ~ Alexandria, Victoria ~ marble score 8+)

The wagyu cattle is known worldwide for its intense marbling characteristics and its ability to produce a higher percentage of oleaginous unsaturated fats, omega 3 & omega 6 than typical beef. Different breeding and feeding techniques were used such as massaging or adding beer to their feeding regime. Australian wagyu cattle are grain fed for the last 300-500 days of production.

WAGYU CUBES (300grams) **65**
wok seared sirloin, tossed with dried shallots, whole black beans, ground pepper, garlic, seasoned soya, Shao Xing rice wine & fresh snow peas

WAGYU X.O (300grams) **70**
wok seared sirloin, tossed with field mushrooms & X.O chilli

(g) ~ available in gluten free option

LAMB (*Wild Clover Lamb ~ Tasmania*)

LAMB SHANK (3pcs) **36**
slow cooked, broad bean, daikon radish, Mongolian mousse

BABY LAMB CHOPS (4pcs) **32**
pan tossed with spicy salt, lemongrass & rose wine on sugar coated fried bok choy leaves

PORK

BARBECUED PORK **26**
roasted sliced tenderloins, honeyed soya, maltose, vegetable garnish

PORK PLUM SAUCE **24**
deep fried crispy pork strips, onion, leek, plum sauce

SWEET & SOUR PORK **24**
deep fried pork tenderloin, red & green capsicums, fresh pineapple

OMELETTE

PRAWN OMELETTE **32**
pan fried eggs with carrot, onion, mushroom, bean sprout, baby corn, topped with oyster sauce

COMBINATION OMELETTE **28**
pan fried eggs with chicken, shrimp, barbecued pork, carrot, onion, mushroom, bean sprout, baby corn, topped with oyster sauce

CRAB OMELETTE **36**
pan fried eggs with blue swimmer crab meat & garlic chives

(g) ~ available in gluten free option

VEGETARIAN SELECTION

ENTRÉE

VEGETARIAN SPRING ROLL (4pcs) <i>mushroom, cabbage, black fungus, carrot, bamboo</i>	12
VEGETARIAN DUMPLING (4pcs) <i>bamboo, water chestnut, black fungus, mushroom, coriander, cabbage</i>	12
VEGETARIAN WONTON SOUP <i>diced vegetables with Chinese ravioli in vegetarian broth</i>	10
VEGETABLE ‘SANG CHOY BAO’ (2pcs) (g) <i>diced mixed vegetables stir fried with vegetarian oyster sauce served in fresh iceberg lettuce leaves</i>	14

MAIN

BLACK TRUFFLE MUSHROOMS (g) <i>stir fried fresh Huon Valley enoki, shiitake, shimeji mushrooms, tossed with black truffle sauce</i>	28
VEGETARIAN EGGPLANT <i>fresh eggplant sautéed with tomato, pickled radish and spicy vinegar sauce</i>	21
SEASONAL MIXED VEGETABLES (g) <i>stir fried asparagus, broccoli, snow pea, shiitake, garlic sauce</i>	18
MONK’S DELIGHT (g) <i>fried bean curd and shiitake braised with vegetarian oyster sauce on a bed of fresh broccoli</i>	21
TRIO OF MUSHROOMS (g) <i>fresh Huon Valley mushrooms, enoki, shiitake, shimeji with baby bok choy, braised with vegetarian oyster sauce</i>	24
SPICY SALT BEAN CURD (g) <i>deep fried, pan tossed spicy salt, five spices, fresh chilli</i>	19
GAI LARN (Chinese broccoli) or BOK CHOY (g) <i>steamed with vegetarian oyster sauce or wok tossed with ginger garlic purée</i>	18
VEGETARIAN SINGAPORE NOODLES (spicy) (g) <i>green peppers, silky bean curd, bean sprout, fragrant curry spiced, wok tossed with rice vermicelli noodles</i>	21
VEGETARIAN FRIED RICE (g) <i>finely diced mixed vegetables with fried rice</i>	small 12-large 15

(g) ~ available in gluten free option

NOODLES

SEAFOOD CHOW MEIN <i>sautéed prawn, scallop, fish fillets, squid with seasonal vegetables & seafood broth sauce</i>	33
COMBINATION CHOW MEIN <i>prawn, chicken, beef, barbecued pork, seasonal vegetables, stir fried in oyster sauce</i>	26
<i>(all chow mein dishes are served with fried crispy noodles or you can choose our authentic pan fried egg noodles)</i>	4
HOKKIEN NOODLES <i>barbecued pork, shiitake & cabbage stir fried with soft Hokkien noodles</i>	24
SINGAPORE NOODLES (spicy) (g) <i>shrimp, barbecued pork, eggs, bean sprout, onion & green peppers, fragrant curry spiced, stir fried with rice vermicelli noodles</i>	24
CAPE GRIM BEEF HOR FUN <i>eye fillet of beef strips, garlic chives, bean sprout, stir fried rice fettucine noodles, seasoned soya</i>	24
BRAISED E-FU NOODLES <i>blue swimmer crab meat, fresh mushroom, seasonal greens, braised with handmade e-fu egg noodles</i>	28

RICE

DELUXE FRIED RICE (g) <i>prawns, chicken, beef, barbecued pork & shallots</i>	<i>small</i> 12 - <i>large</i> 15
BUCK BOW FARN (g) <i>stir fried in oyster sauce & topped with steamed rice prawns, beef, chicken, barbecued pork, seasonal vegetables</i>	24
STEAMED RICE <i>long grain</i>	<i>per person</i> 4

(g) ~ available in gluten free option