

## **COLD APPETIZERS (涼菜小食)**



**MOUTAI KINGFISH SASHIMI** (100grams ~ Tasmania) **26**  
*sliced fresh fillets marinated with Moutai, aged vinegar, seasoned soya, mild chilli, pickled shallots*

油甘魚刺身



**DRUNKEN TIGER ABALONE** (2pcs ~ 100 grams each ~ Tasmania) (gluten free) **38**  
*chilled abalone poached with Hua Diao rice wine, cucumber, Hawthorn lime jelly, gold flakes*

花雕醉鮑魚

**JELLYFISH CHICKEN** **18**  
*marinated jellyfish, shreds of chicken, carrot, shallot, cucumber, chilli, sesame oil*

海蜇手撕雞



**OSMANTHUS CHERRY TOMATOES** (gluten free) **14**  
*chilled cherry tomatoes marinated with Osmanthus candy syrup*

糖漬小番茄

**CUCUMBER** **14**  
*cucumber batons, garlic purée, aged vinegar, fresh chilli, supreme soya*

手拍生蒜黃瓜

**PEKING DUCK** **148**  
*(Roasted whole duck ~ serve with 2 courses)*

廣式片皮鴨全隻 (兩食)

**1<sup>st</sup> course: (24pcs)**

*sliced duck skin & meat, spring onion, cucumber, pancakes, Hoi sin sauce*

原隻片皮鴨 (24 片)

**2<sup>nd</sup> course:**

*hand cut duck bones, silken tofu, pickled mustard green, fumé*

時菜豆腐鴨骨湯

**OR**

*'Sang Choy Bao' stir fried finely diced breast of duck, shiitake, bamboo shoot, onion, oyster & hoi sin sauce served in fresh iceberg lettuce leaves*

鴨崧生菜包

**OR**

*sautéed duck fillets, seasonal fresh vegetables*

時菜炒鴨絲



*Chef's Recommendations 廚師推介 | (av/g) available in gluten free option 可選擇不含麩質*

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## ENTRÉE (餐前小食)



**CRAYFISH SIU MAI** (4pcs) **28**  
fresh crayfish & prawns steamed dumplings  
特色燒賣 (四粒)

**SHANGHAI PORK DUMPLING** (4pcs ~ Xiao Long Bao) **18**  
steamed dumplings filled with diced pork and soup broth, fresh ginger & black vinegar dipping  
南翔小籠包 (四粒)



**SEA SCALLOP** (6pcs ~ Israelite Bay, Western Australia) (av/g) **27**  
King sea scallops steamed with ginger & spring onion, seasoned soya  
清蒸鮮帶子 (六隻)

**ROASTED PORK BELLY & HONEY GLAZED CHAR SIU** (4pcs of each) **24**  
(Free Range ~ Scottsdale, Tasmania ~ Limited daily roastings)  
roasted crackling skin pork belly, hoi sin sauce, soya marinated yellow split peas  
& Honey glazed barbecued pork tenderloins  
燒肉叉燒雙拼 (各 4 件 限量供應)

**RANNOCH QUAIL** (4 half birds ~ Tasmania) **28**  
butterflied quail poached in maltose aged soya, Mei Kuei Lu rose wine  
玫瑰露豉油皇浸鸕鶿



**WAGYU BEEF 'SANG CHOY BAO'** (2pcs) (av/g) **24**  
stir fried diced wagyu beef, asparagus, water chestnuts, capsicum, chilli black bean sauce,  
crunchy rice, served in fresh iceberg lettuce leaves  
豉椒和牛珠生菜包 (兩片)

**PRAWN & SEA URCHIN SPRING ROLL** (3pcs) **18**  
prawns, melting cheese, asparagus, sea urchin roe  
海膽醬芝士鮮蝦卷 (三件)

**TASMANIAN TIGER ABALONE** (2pcs ~ 125grams each) **48**  
12 hours slow braised whole baby abalones, flower-top shiitake mushrooms,  
steamed seasonal vegetable, ormer reduction  
花菇濃湯扣碧玉生鮑 (每隻 125 克)



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## SOUP (湯羹)

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 WONTON** (3pcs ~ limited daily servings) **27**  
fresh crayfish, prawn, shiitake mushrooms filled Chinese soup dumplings in seafood broth  
龍蝦雲吞湯 (三粒~限量供應)

**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  
四川酸辣湯 (每位)

**CRAB SPINACH** (gluten free) **14**  
Blue Swimmer crab meat, spinach purée, black caviar, velvety broth  
蟹肉菠菜羹

**WESTLAKE BEEF** (gluten free) **12**  
diced eye fillet of Cape Grim beef, asparagus, shimeji, egg flower, velvety broth  
西湖牛肉羹 (每位)

**CHICKEN & SWEET CORN** (gluten free) **10**  
a favourite ~ diced chicken and corn kernels in velvety broth  
雞粒粟米羹 (每位)

**SILKY TOFU** (gluten free) **10**  
fresh silky bean curd, mushrooms, black fungus, seasonal vegetables, velvety broth  
翡翠素菜羹



**KINGFISH MISO** (serves 4) (gluten free) **36**  
fresh Kingfish fillets, seaweed, silky bean curd, miso, fumé  
味噌豆腐鮮魚湯 (四位用)

**DUCK** (serves 4) (gluten free) **36**  
hand cut duck bones, silken tofu, pickled mustard green, fumé  
時菜豆腐鴨骨湯 (四位用)



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## **LIVE SEAFOOD (塔省游水海鮮)**

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

與本地海鮮供應商攜手合作, 提供最新鮮生猛的海鮮

*The average weight of live caught seafood ranges from 1kg and above, please ask your waiter for today's weight* 游水海鮮每隻由一公斤起

### **CRAYFISH (龍蝦) (South Cape, Tasmania)**

每 100 克 **20**

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

龍蝦刺身 (兩食 – 另加\$25)

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

薑蔥焗龍蝦

**sautéed with fresh garlic, roasted onions, King Island Cheddar cheese**

芝士焗龍蝦

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

X.O 醬焗龍蝦

**deep fried, wok tossed with spicy salt, garlic, five spices, fresh chilli** (gluten free)

蒜香椒鹽龍蝦

*(Fresh handmade e-fu noodles can be served with either Ginger & spring onion or Garlic & cheese crayfishes ~ \$3 per person supplement)* 伊麵底每位另加 \$3

### **FISH (游水魚) (Tasmania) subject to seasonality** 季節性供應

#### **BANDED MORWONG**

每 100 克 **18**

清蒸游水三刀

#### **PARROT WRASSE**

每 100 克 **12**

清蒸游水青衣

### **ABALONE (鮑魚) (Strahan, Tasmania)**

每 100 克 **20**

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

油泡鮮鮑片



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## SEAFOOD (海鮮)

### ABALONE (塔省野生乾鮑) (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.

野生青邊鮑來自塔斯曼尼亞的國王島與費林德島純淨清澈的海域。天然風乾的技術增加了鮑魚的濃郁香氣及軟糯適口的質地，以確保鮑魚的中心符合「溏心」。


**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  
蠔皇原隻扣乾鮑 (每隻 180 克)

 **ABALONE HOTPOT** **165**  
12 hours double braised black lipped abalone, flower-top mushroom, seasonal vegetables, served in hotpot  
紅燒鮑片花菇煲


## SEAFOOD (海鮮)

### Wild Caught King Prawns ~ Gulf of Carpentaria, Queensland (昆州野生大蝦王)

**VELVET EGG PRAWNS** (gluten free) **42**  
sautéed prawns, scrambled eggs, spring onion, mushroom duxelles  
黑松露滑蛋炒蝦仁

 **SINGAPOREAN CHILLI KING PRAWN** (6pcs) **42**  
sautéed with ginger, garlic, sun dried shrimps & shallots, stir fried spinach, Singaporean chilli sauce  
星洲大蝦拌菠菜苗 (六隻)

**KING PRAWN CHEESE** (6pcs) **42**  
sautéed with fresh garlic, roasted onions, King Island Cheddar cheese  
芝士焗大蝦 (六隻)

 **YUZU KING PRAWN** (6pcs) **42**  
semi-crispy king prawns, wok tossed with pomelo, sun dried lemon, capsicum, citron yuzu sauce  
柚子蜜大蝦 (六隻)



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## SEAFOOD (海鮮)

### TASMANIAN FRESH FISH

36

(We will use today's freshest available to us Blue Eye Trevalla or Deep-Sea Pink Ling)

(餐廳每日使用新鮮深海藍眼斑魚或紅鱈魚)

steamed fillets with ginger & spring onions, seasoned soya, Chinese vegetable garnish (4pcs) (av/g)

清蒸塔省是日魚片 (四件)

**or**

sautéed fillets with fresh garlic, seasonal fresh peas, asparagus, Shao Xing rice wine (gluten free)

荷蘭豆蘆筍炒塔省是日魚球

### PORCINI MUSHROOMS SEA SCALLOP (Tasmania) (gluten free)

38

sautéed with Porcini & Shimeji mushrooms, seasonal fresh peas, Shao Xing rice wine

翡翠牛肝菌炒帶子



### X.O SEA SCALLOP (Israelite Bay, Western Australia) (av/g)

42

sautéed with asparagus, mild X.O chilli sauce (contains dry cured ham)

X.O 醬炒西澳鮮帶子

### SPICY SALT SQUID (Tasmania) (gluten free)

30

deep fried, pan tossed with spicy salt, five spices, fresh chilli

椒鹽焗鮮魷

### CRAB HOTPOT (花蟹肉 ~ Blue Swimmer crab meat) (gluten free)

65

braised crab meat, bean vermicelli noodles, ginger & spring onions, sun dried prawn roe, served in hot pot


蟹肉蝦子粉絲煲



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

 **ROAST DUCK** ~ a Cantonese classic ~ half bird **38**  
*de-boned, served with plum sauce*  
掛爐燒肥鴨 (半隻)

## **CHICKEN (塔省走地雞)** (*Free Range ~ Marion Bay, Tasmania*)

**JER JER CHICKEN** **32**  
*sautéed de-boned chicken, garlic, ginger, shallot, shiitake, lup cheong, chilli, coriander, Shao Xing rice wine served in hot pot*  
啫啫雞煲

 **SUPREME SOYA CHICKEN** (*half bird*) **28**  
*de-boned steamed white cut chicken poached in maltose aged soya, Mui Kway Lo rose wine*  
玫瑰豉油雞 (半隻)

**CRISPY SKIN CHICKEN** (*half bird*) (*av/g*) **28**  
*half a roasted bird with spicy salt, lemon segment*  
當紅炸子雞 (半隻)

**SICHUANESE 'NUMBING' CHICKEN** (*half bird*) **28**  
*de-boned steamed white cut chicken, poached in sesame & chilli oil, pepper, Szechuan peppercorn, cucumber strips, crushed peanut, served warm*  
麻辣口水雞 (半隻)

**EGGPLANT CHICKEN** **28**  
*eggplant strips & diced chicken breast fillets sautéed with capsicums in spicy vinegar sauce*  
魚香茄子雞絲

**MA POH TOFU** **28**  
*diced chicken, silky bean curd, pickled radish, mild Szechuan chilli*  
麻婆滑豆腐

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



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## **PORK (塔省豬)** (Free Range ~ Scottsdale, Tasmania)



### **MUI CHOY KAU YUK**

slow braised & then steamed, caramelised sweet soya, preserved mustard greens,  
Mui Kway Lo rose wine

梅菜扣肉

**38**

### **SWEET & SOUR PORK RIBS**

deep fried pork ribs, wok tossed with capsicums, onion, fresh pineapple,  
hawthorn berry infused sweet & sour sauce

生炒唐排

**28**

### **SPICY SALT PORK RIBS** (av/g)

deep fried, pan tossed with spicy salt, five spices, fresh chilli

椒鹽排骨

**28**

## **BARBECUE (燒味)**

### **BARBECUED PLATTER**

roasted duck, crackling skin pork belly, honey glazed 'Char Siu', marinated jellyfish

燒味拼盤 (燒鴨, 燒豬腩肉, 蜜汁叉燒, 海蜇)

**65**

## **GOAT (塔省黑草羊)** (Collinsvale, Tasmania)



### **BABY GOAT CASSEROLE** (Free Range ~ Breed: Boer X's ~ Hay fed)

slow braised mountain goat, bean curd sheet, water chestnut, winter bamboo,  
shiitake, poached lettuce, served in a simmering hot pot

枝竹羊腩煲

**65**

## **LAMB** (Tasmania)



### **FOIE GRAS LAMB CUTLETS** (4pcs) (gluten free)

wok seared, ginger, spring onions, black bean, sun dried garlic, foie gras pâté

煎鴨肝醬羊扒

**38**

### **SICHUAN SPICED LAMB**

sautéed tenderloin fillets, shiitake, capsicums, Sichuan peppercorn oil

麻辣炒羊片

**36**



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## **'KIWAMI' WAGYU BEEF**

*(Darling Downs, Southeast Queensland ~ 365 days Grain Fed ~ marble score 9+)*

達令唐斯 - 昆士蘭 - 365 日穀飼 - 雪花 9+

**WOK SEARED WAGYU** (250grams) (av/g) **95**

*pan seared medium rare wagyu sirloin, honey truffle mustard*

生煎昆州頂級和牛 M9+ (250 克) 伴蜜糖黑松露芥辣

**WAGYU CUBES** (250grams) **95**

*pan seared sirloin cubes, tossed with asparagus, wild mushrooms, supreme soya*

三味豉油炒昆州頂級和牛粒 M9+ (300 克)

## **BEEF (塔省牛)**



**CAPE GRIM BLACK PEPPER** (Tasmania ~ 250grams) **45**

*wok seared, medium rare eye fillets, spicy black pepper sauce*

黑椒煎本地頂級牛柳 (250 克)

*Aged 18 months Black Angus ~ Grass Fed ~ Tasmania*

**BLACK ANGUS 'PEKING STYLE'** (300grams) **40**

*wok seared eye fillets, mildly spiced tangy sauce*

西汁煎安格斯牛柳 (300 克)

**'CANTONESE' BLACK ANGUS** (300grams) (av/g) **40**

*wok seared eye fillets, oyster sauce, steamed broccoli*

蠔油煎安格斯牛柳 (300 克)



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## VEGETABLES (素菜)

- GOLDEN & SILVER EGGS SPINACH** (*gluten free*) **32**  
master broth poached baby spinach, salted duck yolk, egg white, century egg  
金銀蛋浸菠菜苗
-  **ASSORTED MUSHROOMS** (*av/g*) **28**  
fresh shiitake, king oyster, button mushrooms, wok tossed with fresh garlic  
蒜蓉炒鮮菇
- BRAISED BEAN CURD** (*av/g*) **24**  
fried bean curd, shiitake, winter bamboo braised with vegetarian oyster sauce,  
seasonal vegetables  
紅燒豆腐伴雙冬
-  **VEGETARIAN EGGPLANT** **24**  
fresh eggplant sautéed with capsicum, peanuts, mild spiced barbecue sauce  
金醬燒茄子
- GAI LARN** (*Chinese broccoli*) (*av/g*) **21**  
wok tossed with ginger purée or steamed with vegetarian oyster sauce  
薑汁炒或蠔油芥蘭
- LETTUCE** **21**  
stir fried with fresh chilli, bean curd paste  
椒絲腐乳炒生菜
- WOMBOK** (*gluten free*) **21**  
Cordyceps, shiitake, goji berry, wombok with master broth  
蟲草花杞子浸津白
-  **SNAKE BEANS** (*av/g*) **21**  
wok fried, sun dried radish, Szechuan dried chillies  
香辣炒四季豆
- SEASONAL MIXED VEGETABLES** (*gluten free*) **21**  
stir fried asparagus, broccoli, fresh peas, shiitakes, bok choy  
清炒鮮四蔬 (蘆筍,西蘭花,是日豆,小棠菜)



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## RICE ~ NOODLES (飯及麵)



**SEAFOOD FRIED RICE** (gluten free) **38**  
diced assorted seafoods, seasonal greens, egg whites, sun dried conpoy  
瑤柱蛋白海鮮粒炒飯



**WAGYU BEEF FRIED RICE** **32**  
diced wagyu beef, seasonal greens, olive leaves, eggs, seasoned soya  
生炒和牛飯

**SALTED FISH FRIED RICE** (gluten free) **18**  
sun dried salted fish crust, sheds of chicken, lettuce, spring onions, eggs  
咸魚雞粒炒飯

**BLUE SWIMMER CRAB CONGEE** (serves 2 persons) (gluten free) **28**  
Blue Swimmer Crab with shell on, seafood broth congee  
生滾花蟹粥 (兩位用)



**SEAFOOD CHOW MEIN** **48**  
sautéed prawn, scallop, fish fillet, squid, seasonal vegetables,  
pan fried egg noodles in a seafood sauce  
海鮮炒麵

**BRAISED E-FU NOODLES** **16**  
fresh shiitake, seasonal vegetables, braised E-Fu noodle, seasoned soya & oyster sauce  
干燒伊麵



**'SATAY' BEEF HOR FUN** **28**  
wok tossed rice fettuccine noodles, fillets of 'Wagyu Angus' beef rump,  
seasonal Chinese vegetables, spicy satay sauce  
沙爹安格斯炒河粉

**X.O RISONI PASTA** **24**  
wok tossed with diced duck breast, seasonal vegetables, eggs, X.O chilli  
醬鴨崧炒米型意粉

**ABALONE LO MEIN** **24**  
braised handmade egg noodles, shiitake, ginger & shallots, ormer reduction  
薑葱鮑汁撈麵

**STEAMED RICE** **per person 每位 5**  
Jasmine rice  
茉莉香米



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