

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

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)

1st course: (24pcs)

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

原隻片皮鴨 (24 片)

2nd 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)



SEAFOOD SIU MAI (4pcs) **28**
Blue Swimmer crab meat, sea scallop, prawns, caviar steamed dumplings
海鮮燒賣 (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) **30**
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) **26**
(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)



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) **21**
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.



SUPERIOR SOUP DUMPLING (1pc per serve ~ 20 minutes preparation time) **22**
steamed soup dumpling filled with sea scallops, abalone, crab, prawn, chicken,
mushroom in superior broth

皇湯灌湯餃(一粒 ~ 製作需約 20 分鐘)

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 **25**

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 **22**

清蒸游水三刀

PARROT WRASSE

每 100 克 **14**

清蒸游水青衣

ABALONE (鮑魚) (Strahan, Tasmania)

每 100 克 **25**

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) **365**
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** **195**
12 hours double braised black lipped sliced 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) **48**
sautéed prawns, scrambled eggs, spring onion, mushroom duxelles
黑松露滑蛋炒蝦仁

 **SINGAPOREAN CHILLI KING PRAWN** (8pcs) **48**
sautéed with ginger, garlic, sun dried shrimps & shallots, stir fried spinach, Singaporean chilli sauce
星洲大蝦拌菠菜苗 (八隻)

KING PRAWN CHEESE (8pcs) **48**
sautéed with fresh garlic, roasted onions, King Island Cheddar cheese
芝士焗大蝦 (八隻)

 **YUZU KING PRAWN** (8pcs) **48**
semi-crispy king prawns, wok tossed with pomelo, sun dried lemon, capsicum, citron yuzu sauce
柚子蜜大蝦 (八隻)



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SEAFOOD (海鮮)

TASMANIAN FRESH FISH 38

(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

PATAGONIAN 'GLACIER 51' TOOTHFISH (2pcs) 65

crispy fillets, asparagus, mushroom oyster sauce

脆炸深海牙魚伴什菌汁

PORCINI MUSHROOMS SEA SCALLOP (Tasmania) 45

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

翡翠牛肝菌炒塔省帶子



X.O SEA SCALLOP (Tasmania) 45

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

X.O 醬炒塔省帶子

SPICY SALT SQUID (Tasmania) (gluten free) 32

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 **42**
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 fresh chicken with 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*) **32**
de-boned steamed white cut chicken with ginger & shallots, fresh chilli, poached in aged soya
霸王雞 (半隻)

CRISPY SKIN CHICKEN (*half bird*) (*av/g*) **32**
half a roasted bird with spicy salt, lemon segment
當紅炸子雞 (半隻)

SICHUANESE 'NUMBING' CHICKEN (*half bird*) **32**
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 **30**
eggplant strips & diced chicken breast fillets sautéed with capsicums in spicy vinegar sauce
魚香茄子雞絲

CHILLI HERB CHICKEN (*gluten free*) **30**
wok fried de-boned chicken, herbs & spices, dried chilli, garlic, peppercorn, ginger, spring onion, Shao Xing rice wine
辣子雞

MA POH TOFU **30**
diced chicken, silky bean curd, pickled radish, mild Szechuan chilli
麻婆滑豆腐



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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

32

SPICY SALT PORK RIBS (av/g)

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

椒鹽排骨

32

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)

68

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 seasonal vegetables, served in a simmering hot pot

枝竹羊腩煲

75

LAMB (Tasmania)



LAMB CUTLETS

wok seared sliced lamb cutlets, fennel, fresh mushrooms, mint, fresh chillies,
fermented bean curd sauce

茴香炒羊架片乳香汁

42

SICHUAN SPICED LAMB

sautéed tenderloin fillets, shiitake, capsicums, Sichuan peppercorn oil

麻辣炒羊片

38



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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) **110**

pan seared medium rare wagyu sirloin, fresh vegetable purée, seasoned soy

煎頂級和牛配燒汁豆蓉醬 M9+ (250 克)

WAGYU CUBES (250grams) **110**

wok seared sirloins cubes, stir fried mushrooms, Citron Yuzu soya

柚子醬炒和牛粒 M9+ (250 克)

BEEF (塔省牛)



CAPE GRIM BEEF BLACK PEPPER (Tasmania ~ 300grams) **55**

wok seared eye fillets cubes, mushrooms, asparagus, tossed with spicy black pepper sauce

黑椒煎本地頂級牛柳粒 (300 克)

Aged 18 months Black Angus ~ Grass Fed ~ Tasmania

BLACK ANGUS 'PEKING STYLE' (300grams) **45**

wok seared eye fillets, mildly spiced tangy sauce

西汁煎安格斯牛柳 (300 克)

'CANTONESE' BLACK ANGUS (300grams) (av/g) **45**

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
-  **TRUFFLE MUSHROOMS** (*av/g*) **32**
fresh shiitake, king oyster, button mushrooms wok tossed with truffle pâté
黑松露醬炒鮮菇
-  **SNAKE BEANS** (*av/g*) **28**
wok fried, sun dried radish, Szechuan dried chillies
香辣炒四季豆
- BRAISED BEAN CURD** (*av/g*) **28**
fried bean curd, shiitake, winter bamboo braised with vegetarian oyster sauce,
seasonal vegetables
紅燒豆腐伴雙冬
- WOMBOK** (*gluten free*) **26**
Cordyceps, shiitake, goji berry, wombok with master broth
蟲草花杞子浸津白
-  **VEGETARIAN EGGPLANT** **26**
fresh eggplant sautéed with capsicum, peanuts, mild spiced barbecue sauce
金醬燒茄子
- GAI LARN** (*Chinese broccoli*) (*av/g*) **23**
wok tossed with ginger purée or steamed with vegetarian oyster sauce
薑汁炒或蠔油芥蘭
- LETTUCE** **23**
stir fried with fresh chilli, bean curd paste
椒絲腐乳炒生菜
- SEASONAL MIXED VEGETABLES** (*gluten free*) **23**
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) **21**

sun dried salted fish crust, sheds of chicken, lettuce, spring onions, eggs

咸魚雞粒炒飯

CONGEE (serves 2 persons) (gluten free) **28**

Tasmania abalone, chicken, ginger, seafood broth congee

鮑魚滑雞粥 (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 **21**

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

ABALONE LO MEIN **26**

braised handmade egg noodles, shiitake, ginger & shallots, ormer reduction

薑葱鮑汁撈麵

X.O VERMICELLI **26**

wok tossed bean vermicelli noodles with X.O chilli

X.O 醬炒粉絲

STEAMED RICE **per person 每位 5**

Jasmine rice

茉莉香米



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