

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)

ROASTED DUCK (quarter duck) \$16

served bone in, tangerine plum sauce

掛爐燒肥鴨

ARROW SQUID \$16

wok fried then pan tossed, spicy salt, five spices, fresh chilli

椒鹽焗鮮魷

PINEAPPLE CHICKEN \$12

sautéed chicken breast, fresh pineapple, capsicum, onion

菠蘿咕嚕雞球

PISTACHIO BEEF SKEWERS (3pcs) \$12

grilled beef, pistachio, honeyed black pepper sauce

開心果牛肉串 (3 串)

RED MISO EGGPLANT (4pcs) \$10

fried eggplant, red miso, ginger & plum sauce

赤味噌脆炸茄子 (4 件)

STEAMED

蒸類

SHRIMP DUMPLING - 4pc \$12

prawns & bamboo

蝦餃

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

PINK LING DUMPLING - 3pc \$10

Tasmanian pink ling, cuttlefish, celery

鱈魚餃

SEAFOOD SPINACH DUMPLING - 3pc \$10

prawn, sea scallop, Trevalla, baby spinach

海鮮菠菜餃

PRAWN & PORK SIU MAI - 4pc \$10

prawn, pork, shiitake, crab roe

蟹籽鮮蝦燒賣

GAI LARN \$10

steamed Chinese broccoli, vegetarian oyster sauce

& seasoned soya

蠔油芥蘭

STEAMED

蒸類

SZECHUAN PORK DUMPLING - 3pc \$12
diced pork & pork broth, fresh ginger & black vinegar
四川豬肉小籠包

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

ROASTED DUCK PUFF - 3pc \$10
baked, diced fillets of roasted duck, leek, hoi sin sauce
蒜香鴨肉酥

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

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

GOLDEN KIWI PANCAKE - 2pc (Sat & Sun only) \$10

crepes filled with fresh kiwi fruit & King Island cream

黃金奇異果斑戟 (僅周末供應)

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

MANGO SAGO (g) (Tues ~ Fri only) \$8

mango, sago, coconut milk

香芒西米露 (僅周二至周五)

NOODLES

粉麵類

SEAFOOD E-FU NOODLES \$48

*sautéed king prawn, scallop, fish fillet, squid,
seasonal vegetables, braised e-fu noodles
in seafood broth sauce*
海鮮炆伊麵

DUCK NOODLES \$26

*braised rice vermicelli noodles, strips of roasted
duck breast, salted cabbage, shiitake, oyster sauce*
雪菜火鴨絲炆米粉

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

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

IMPERIAL FRIED RICE **small** \$18
large \$26
*diced scallop, calamari, barbequed pork,
cured ham, avocado, asparagus, crispy rice, egg*
風情黃金炒飯

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

VEGETARIAN FRIED RICE **small** \$14
large \$18
*diced seasonal vegetables, shiitake,
bean sprouts, corn kernels, egg*
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 位只享用一壺茶

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

秘制 X.O 醬每 50 克 \$5 元

Minimum spend \$20 per person for yum cha

最低消費每位 \$20 元