

SMALL TASTINGS

厨房小食

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

TASMANIAN FISH DUMPLING - 3pc \$10
our chef will use the freshest Blue Eye Trevalla
or Deep-Sea Pink Ling fillets available to us, cuttlefish, celery
塔省魚餃

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

CHICKEN FEET **\$10**
steamed, chilli black bean sauce
豉汁鳳爪

VEGETARIAN DUMPLING - 3pc **\$8**
bamboo, water chestnuts, black fungus, mushrooms,
coriander, cabbage
羅漢素餃

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

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

crepes filled with fresh mangoes & King Island cream

鮮芒果斑戟 (僅周末供應)

YUZU CRÈME BRÛLÉE - 2pc \$10

Yuzu, cream, lemon chip, sugar glazed

焦糖焗檸檬蜜柚布丁

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, oyster reduction*
薑葱鮑汁撈麵

RICE

飯類

IMPERIAL FRIED RICE

*diced scallop, calamari, barbequed pork,
cured ham, asparagus, crispy rice, egg*

風情黃金炒飯

small \$18

large \$26

FUJIAN FRIED RICE

*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

\$28

SALTED FISH CHICKEN FRIED RICE

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

鹹魚雞粒炒飯

\$18

VEGETARIAN FRIED RICE

*diced seasonal vegetables, shiitake,
bean sprouts, corn kernels, egg*

素粒炒飯

small \$14

large \$18

CRAB CONGEE (serves 2 persons)

Blue Swimmer Crab with shell on, seafood broth congee

生滾花蟹粥 (兩位用)

\$28

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