



## Soups (per person) 湯羹類

Short Soup 雲吞湯	\$8.00
Prawn Dumpling Soup 鮮蝦水餃	\$15.00
Long Soup 上湯生麵	\$8.00
Chicken and Sweet Corn Soup 雞茸粟米羹	\$8.00
Hot and Sour Soup 酸辣湯	\$9.00

## Entrée 頭盆類

Peking Duck (Whole) - Served in two courses: 1st - Sliced Duck with Pancakes 京鴨薄餅 ( 12 pancakes ) 2nd - Sang Choy Bau 生菜包 ( 6 ) Fried Rice 炒飯 / Fried Noodle 炒麵 / Chopped Up 斬件	
北京片皮鴨 (壹隻兩食)	\$68.80
Peking Duck Pancakes ( 4 in a serve ) 北京片皮鴨	\$18.80
Sang Choy Bau 生菜包 ( 2 in a serve ) Seafood 海鮮	\$16.80
Chicken / Duck / Beef / Pork 雞 / 鴨 / 牛 / 豬	\$13.80
Curry Chicken Puffs ( 3 in a serve ) 雞咖哩角	\$9.90
Sesame Prawn Toast ( 4 in a serve ) 芝麻蝦多士	\$10.80
Prawn Cutlets ( 4 in a serve ) 吉列蝦	\$18.00
Deep Fried Soft Shell Crab 椒鹽軟殼蟹	\$18.80



## DINNER YUM CHA 晚市飲茶

### STEAMED

King Prawn Dumpling (4) 筍尖蝦餃皇	\$10.00
Prawn and Pork Shumai (4) 鮮蝦豬肉燒賣	\$9.00
Prawn and Garlic Chive Dumpling (3) 鮮蝦韭菜餃	\$9.00
Scallop and Prawn Dumpling (3) 鮮蝦帶子餃	\$9.00
Juicy Pork Dumpling (4) 小籠包	\$9.00
Vegetarian Dumpling (V) (3) 花素餃	\$8.00
Steamed BBQ Pork Bun (3) 蜜汁叉燒飽	\$9.00
Steamed Chicken Feet in Black Bean Sauce 豉汁蒸鳳爪	\$8.00

### FRIED

Chicken Spring Roll (3) 雞肉春卷	\$9.00
Vegetarian Spring Roll (3) 素春卷	\$9.00



### Chef's Recommendations 廚師推介

#### Entrée 精美前食

Smashed Cucumber with Garlic & Chilli	刀拍黃瓜	\$12.80
Five Spices Beef Shank	五香牛腱	\$12.80
Brine Edamame	鹽水毛豆	\$12.80
Crispy Lotus Root Slices	香脆藕片	\$12.80
Duck Wing in Bittern	鹵水鴨翅	\$12.80
Pan-Fried Wagyu Beef with Sesame Sauce & French Mustard		
香煎和牛		\$58.80
Lamb Cutlet in Chilli Black Bean Sauce (6 pieces)		
避風塘羊架		\$46.20
Scotch Fillet Slices in Szechuan Chilli Broth		
四川水煮肥牛		\$30.80
Fish Fillet with Pickled Cabbage in Spicy Broth		
風味酸菜魚		\$28.80
Abalone & Sea Cucumber Hot Pot		
鮑魚海參火腩煲		\$58.00
Free Range Chicken Steamed in Salty Brine		
鹽水走地雞		\$30.80
King Prawn with Shell in Peking Sauce		
醬爆大蝦		\$38.80
Curry Beef Brisket		
咖喱牛腩		\$28.80
Pork Rib with Dried Salted Plum		
香味話梅骨		\$27.80
Chinese Broccoli Stir-fry with Chinese Sausage and Preserved Meat		
腊味炒芥蘭		\$28.80
Stir-Fried Fresh Mushrooms with Fungus and Lotus Root Slices (V)		
鮮菇雲耳炒藕片		\$24.80
Crispy Skin Pigeon 紅燒乳鴿 (Pre-order 預定)	Each	\$36.80



## Banquet Menus

### ~ Menu A ~

\$45 per person ( minimum 6 people )

Mixed Entrée  
( Prawn Dumpling / Dim Sim / Spring Roll )

Deep Fried Calamari with Spicy Salt and Chilli  
BBQ Pork  
Mongolian Lamb  
Beef in Black Bean Sauce  
Szechuan Chicken ( spicy )  
Stir-fry Mix Vegetables  
Fried Rice and Steamed Rice

Fresh Fruit Platter

### ~ Menu B ~

\$55 per person ( minimum 6 people )

Steamed Scallops with Ginger and Shallots ( 1 )  
Peking Duck Pancakes ( 2 )  
Duck Meat San Choy Bau ( 1 )

Deep Fried King Prawns and Calamari with Spicy Salt and Chilli  
Beef Fillet Cubes in Three Cup Sauce  
Crispy Skin Chicken with Ginger and Shallots Soy Sauce  
Deep Fried Fish Fillet with Sweet and Sour Sauce  
Braised Mushrooms with Vegetables  
Phoenix Fried Rice and Steamed Rice

Mango Pudding  
Fresh Fruit Platter

### ~ Menu C ~

\$82 per person ( minimum 6 people )

Peking Duck Pancakes ( 2 )  
Duck Meat San Choy Bau ( 1 )

Seafood Hot and Sour Soup

Lobster Tail Fried with Garlic Butter & Black Pepper  
Sitr-Fried Scotch Fillet Slices with Vegetables  
Crispy Skin Chicken with Shandong Sauce  
Steamed Barramundi with Ginger and Shallots Soy Sauce  
Deluxe Vegetable Platter  
Phoenix Fried Rice and Steamed Rice

Deep Fried Ice-Cream  
Fresh Fruit Platter



## Live Seafood from the Tank 生猛游水海鮮

Lobster  
龍蝦 Market Price

Tasmanian King Crab (24hrs Advanced Booking)  
皇帝蟹 (24小時前預訂) Market Price

Snow Crab  
黃金蟹 Market Price

Mud Crab  
肉蟹 Market Price

Cooking Method 烹調方式:

Ginger & Shallot 羌葱 / Salt & Pepper 椒鹽 / Spicy Sauce 香辣 / Garlic Butter 蒜子牛油

XO Sauce XO醬 / Salted Egg 金衣

Addition: Egg Noodle or E-Fu Noodle (per order) \$15.00

Green Lip Abalone  
青邊鮑魚 Market Price

Baby Abalone  
鮑魚仔 Market Price

Cooking Method 烹調方式:

Steamed with Ginger & Shallot 羌葱清蒸 / Oil Scald 油泡 / Stir-fry with XO Sauce XO醬爆

Live Coral Trout  
星斑 Market Price

Live Parrot  
青衣 Market Price

Live Silver Perch  
銀鱸 Market Price

Live Barramundi  
曹魚 \$58.00 each

Live Morwong  
三刀 Market Price

Cooking Method 烹調方式:

Steamed with Ginger & Shallot 羌葱清蒸 or Chopped Chilli 剁椒 / Pan-fry 香煎 / Deep-fry 油炸

Oysters (min 4 pcs) Market Price  
新鮮生蠔

Scallops (min 4 pcs) \$4.50 each  
鮮帶子

Cooking Method 烹調方式:

Steamed with Ginger & Shallot 羌葱清蒸 or XO Sauce XO醬 / Deep-fry 油炸

Addition: Vermicelli (per piece) \$1.0 each



## Seafood 海鮮類

Pippi with Fried Rice Vermicelli in XO Sauce XO 炒蜆煎米粉底	\$68.00
Sautéed Scallops with Snow Peas 荷豆炒帶子	\$36.80
Deep Fried King Prawns and Calamari with Salt and Chilli 椒鹽雙脆	\$32.80
Deep Fried Calamari with Salt and Chilli 椒鹽鮮魷	\$25.80
Combination Seafood with Crabmeat Sauce 蟹肉扒什會海鮮	\$36.80
KING PRAWNS	\$32.80
Stir-fry with Garlic 蒜子蝦球	
Stir-fry with Szechuan Sauce (Spicy) 四川蝦球	
Stir-fry with Vegetable 翡翠蝦球	
With Scrambled Egg 滑蛋蝦球	
Omelette 蝦球芙蓉	
<b>Vegetables &amp; Bean Curd 豆腐蔬菜類</b>	
Seafood and Bean Curd Hot Pot 海鮮豆腐煲	\$29.80
Bean Curd Szechuan Style ( Spicy ) 麻婆豆腐	\$22.80
Salt & Pepper Tofu 椒鹽豆腐	\$21.80
Stir-fry String Bean with Minced Chicken 乾煸雞鬆四季豆	\$24.80
Eggplant with Minced Chicken Hotpot 魚香茄子煲	\$24.80
Braised two kinds of Mushrooms and Vegetables 雙菇扒時蔬	\$26.80
Stir-fry Mix Vegetables 炒雜菜	\$21.80
Chinese Broccoli in Oyster Sauce 蠔油芥蘭	\$18.80



## Chicken & Duck 雞鴨類

CRISPY SKIN CHICKEN 脆皮炸子雞	<u>\$25.80</u>
Ginger and Shallot Soy Sauce 羌葱油淋	
Shandong Sauce 山東汁	
Garlic Flavour 蒜香	
CHICKEN FILLETS 雞柳	<u>\$24.80</u>
Satay Sauce 沙爹	
Curry Sauce 咖哩	
Three Cup Sauce 三杯汁	
Kung Po Style 宮保雞	
Battered with Honey Sauce 蜜糖	
Battered with Lemon Sauce 檸汁	
DUCK 鴨	
Roast Duck 明爐燒鴨	<u>\$26.80</u>
Fried Duck in Plum Sauce 梅醬鴨	<u>\$28.80</u>
Fried Duck in Sweet and Sour Sauce 西湖鴨	<u>\$28.80</u>
<b>Pork, Beef &amp; Lamb 豬牛羊類</b>	
Mongolian Lamb 蒙古羊肉	<u>\$26.80</u>
BBQ Pork 蜜汁叉燒	<u>\$24.80</u>
Sweet and Sour Pork 甜酸咕嚕肉	
Pork Belly with Preserved Vegetable 梅菜扣肉	
Pork Ribs 排骨	<u>\$25.80</u>
Salt & Pepper 椒鹽	
Peking Sauce 京汁	
Dark Vinegar Sauce 鎮江醋汁	
Beef Tenderloin Cubes 牛柳粒	<u>\$28.80</u>
Honey & Black Pepper Sauce 蜜椒汁	
Japanese Wasabi Sauce 日式芥末汁	
Peking Sauce 京汁	
Three Cup Sauce 三杯汁	
Three Cup Sauce with Scallop 三杯汁+帶子	<u>\$34.80</u>
Beef Fillet Slices 牛肉	<u>\$24.80</u>
Black Bean Sauce 豉汁	
Oyster Sauce with Vegetable 蠔油時菜	
Szechuan Sauce 四川汁	



## Rice and Noodles 粉麵飯類

Phoenix Fried Rice ( Prawn, Scallop and Fish Roe )	Large \$26.80
招牌炒飯	Small \$18.80

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Fujian Fried Rice ( Prawn , Scallop , Duck Meat with Oyster Sauce )	
福建炒飯	\$23.80

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Chicken and Salted Fish Fried Rice	
咸魚雞粒炒飯	\$22.80

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Fried Rice ( Prawn and BBQ Pork)	Large \$19.80
炒飯	Small \$15.80

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Singapore Fried Noodle	
星洲炒米	\$19.80

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Vegetarian Fried Rice	
素菜粒炒飯	\$17.80

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Seafood Combination Fried Noodle	
海鮮炒麵	\$27.80

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Dry Fried Beef Rice Noodle	
乾炒牛河	\$21.80

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Shredded Pork Fillet Fried Noodle	
肉絲炒麵	\$21.80

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Supreme Soy Sauce Fried Noodle (M)	
豉油皇炒麵	\$17.80

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Steam Rice ( Per Person )	
絲苗白飯	\$3.80

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## Dessert

### Vanilla Ice-Cream 冰淇淋

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2 Scoops	\$ 6.50
1 Scoop with Lychee	\$ 8.00
1 Scoop with Rainbow Jelly	\$ 8.00

### Red Bean / Black Sesame / Green Tea Ice-Cream 冰淇淋

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2 Scoops	\$ 8.00
1 Scoop with Lychee	\$ 9.00
1 Scoop with Rainbow Jelly	\$ 9.00

Deep Fried Ice-cream \$ 9.00

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Choice of Topping: Caramel/Chocolate/Strawberry

Fried Pineapple with Ice-cream (2 Scoops) \$ 14.00

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Mango Pancake ( per piece ) \$ 6.00

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Mango Pudding \$ 8.00

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Mango Sago \$ 8.00

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### Red Bean Pastry

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Small Size with Vanilla Ice-cream \$ 12.00

Large Size (Serve 4) \$ 16.00

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Affogato (Vanilla Ice-cream and Espresso Coffee) \$ 9.50

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with choice of Liquour: Frangelico/Tia Maria/Kualua \$ 15.00

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Galliano Orange

\$ 9.00

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WEB  
ONLY



## Yum Cha Banquet Menu

\$30 per person excluding beverages

Minimum 6 people

Available only during Yum Cha trading hours

Spring Rolls

Fried Prawn Dumplings

ed Dim Sim Platter ( Gow Gee, Vegetable Dumpling & Shu Mai )

Steam BBQ Pork Buns

Deep Fried Calamari with Spicy Salt and Chilli

Steamed Chinese Broccoli with Oyster Sauce

BBQ Combo ( BBQ Pork & Roast Duck )

Fried Rice

Singapore Fried Noodles

Custard Tart and Mango Pancakes (50% of each item)