

ENTRÉE ~ APPETIZERS

PEKING DUCK (4pcs) <i>Peking Duck is an internationally acclaimed dish, not only because of the way it's cooked but also because of the way it's served, being wrapped in pancake with spring onions, strips of sliced cucumber and hoi sin sauce. The crisp vegetables and the tender meat of the duck, with the piquancy of the sauces all combined in one roll, makes this dish quite distinctive from any other duck dish.</i>	28
ATLANTIC SALMON SASHIMI (150grams ~ Tasmania) <i>fresh sliced fillets, wasabi soya</i>	20
CRAYFISH CONES (4pcs) (g) <i>Tasmanian crayfish sautéed with diced wild mushrooms, asparagus, capsicum, pine nuts, served into rice paper cones</i>	28
SEA SCALLOPS (4pcs ~ Atlantic Sea, Canada) (g) <i>King sea scallops steamed with ginger & spring onion, seasoned soya</i>	24
PERKINS BAY ABALONE (Tasmanian blacklip ~ 200grams) <i>12 hours slow braised whole abalone, flower-top shiitake mushroom, steamed seasonal vegetable, ormer reduction</i>	85
CRAB DUMPLING (4pcs ~ Xiao Long Bao) <i>steamed dumplings filled with blue swimmer crab meat, pork broth, Avruga Caviar, red vinegar & ginger dipping</i>	20
SPICY SALT PINK LING (4pcs ~ Tasmania) (g) <i>deep sea Pink Ling fillets, crispy fried then wok tossed with spicy salt, five spices, fresh chilli on sugar coated fried bok choy leaves, lemon segment</i>	20
DUCK 'SANG CHOY BAO' (2pcs) (g) <i>stir fried finely diced breast of duck, shiitake, bamboo shoots, onions, oyster & hoi sin sauce served in fresh iceberg lettuce leaves</i>	16
WAGYU BEEF CHEEK (6pcs ~ Robbins Island ~ Tasmania) <i>slow cooked, Japanese sake, beef cheek reduction, broccolini</i>	21
ROASTED PORK BELLY (6pcs ~ limited daily roastings) (g) <i>crackling skin, hoi sin sauce, soya marinated yellow split peas</i>	18
CHICKEN SPRING ROLL (4pcs) <i>shreds of chicken, bamboo, mushrooms</i>	14
ASSORTED DUMPLINGS (4pcs) <i>steamed prawn & bamboo, blue eye trevalla, scallop, wild mushroom truffle dumplings</i>	16

(g) Available in gluten free option

SOUP

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 TRUFFLE WONTON** (3pcs ~ limited daily servings) **24**
*fresh crayfish, prawn, shiitake, black truffle sauce filled Chinese ravioli
in supreme master broth consommé*
- 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*
- BLUE EYE TREVALLA** (g) **12**
fresh fillets, ginger, silky bean curd, baby spinach, fish broth
- CRAB & PUMPKIN** **12**
shredded blue swimmer crab meat, pumpkin purée
- WESTLAKE BEEF** **12**
diced eye fillet of Black Angus beef, asparagus, shimeji, egg flower, velvety broth
- CHICKEN & SWEET CORN** **10**
a favourite ~ diced chicken and corn kernels in velvety broth

ABALONE (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.

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

CRAYFISH (South Cape ~ Tasmania)

The average catch of each crayfish range from 1kg and above, please ask your waiter for today's weight

Prepared the way you wish

FRESH WHOLE CRAYFISH per 100gm **25**

sashimi style (2 courses – \$25 supplement)

sautéed with ginger & spring onion, Shao Xing rice wine (g)

sautéed with fresh & roasted garlic, dried shrimp olive oil (g)

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

wok fried then pan tossed with spicy salt, five spices, fresh chilli (g)

(fresh handmade e-fu noodles can be served with ginger & spring onion, garlic or X.O chilli crayfish \$3 per person)

FISH (Tasmania)

STEAMED BLUE EYE TREVALLA (4pcs) (g) **36**
fillets steamed with ginger & spring onions, seasoned soya, Chinese vegetable garnish

SAUTÉ BLUE EYE TREVALLA (g) **36**
fillets sautéed with fresh garlic, snow peas, asparagus, Shao Xing rice wine

ATLANTIC SALMON (2pcs) **32**
steamed fillets, diced black bean, sun dried mandarin peel, garlic, fresh chilli, seasoned soya, seasonal vegetable garnish

KING PRAWN (*Tiger King Prawns ~ Gulf of Carpentaria ~ Queensland*)

SEA URCHIN KING PRAWN (8pcs) **42**
sautéed with Tasmanian sea urchin roe & salted egg yolk suace

GARLIC KING PRAWN (8pcs) (g) **42**
sautéed with fresh, roasted & black garlic, Shao Xing rice wine

SZECHUAN KING PRAWN (8pcs) **42**
sautéed with fresh chilli & Szechuan chilli sauce

HONEY GLAZED PRAWN (6pcs) **36**
deep fried, wok tossed with Tasmanian bush honey, roasted sesame seeds

CRAB (*Blue Swimmer Crab meat*)

CRAB HOTPOT (g) **42**
braised crab meat, bean vermicelli, ginger & spring onions, dried prawn roe

CRAB EGG WHITES (g) **42**
sautéed crab meat with egg whites & fresh milk, Avurga Caviar

SQUID (*Bass Strait ~ Tasmania*)

SPICY SALT SQUID (g) **30**
wok fried then pan tossed with spicy salt, five spices, fresh chilli

SEA SCALLOP

Choice of ~

Atlantic Sea, Canadian roe less King Sea Scallops (10pcs) **45**

or

Bass Strait, Tasmanian roe on Sea Scallops approximately (10~14pcs) **38**

GINGER & SHALLOT SEA SCALLOP (g)
sautéed with ginger & shallots, asparagus, Shao Xing rice wine

X.O SEA SCALLOP
sautéed with mild X.O chilli sauce (contains dry cured ham)

DUCK (*Luv a Duck ~ Victoria*)

ROAST DUCK ~ a Cantonese classic **36**
de-boned, served with plum sauce, steamed vegetable garnish

SZECHUAN DUCK (g) **32**
*sautéed strips of duck fillet, celery, carrot, bamboo, shiitake,
red & green capsicum, mild Szechuan chilli*

CHICKEN (*Free Range ~ Marion Bay ~ Tasmania*)

MOUNT BUDDHA CHICKEN **30**
*de-boned oven roasted chicken fillet with diced coriander, fresh chilli, garlic & ginger
in vinegar dressing, garnished with strips of sugar coated baby bok choy leaves*

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

CHICKEN BLACK BEAN **30**
sautéed de-boned chicken, ginger & shallots, garlic, black bean sauce

SZECHUAN NUMBING CHICKEN **30**
*de-boned and shredded steamed white cut chicken, poached in pepper, sesame & chilli oil,
Szechuan peppercorn, cucumber strips, crushed peanuts*

CRISPY SKIN CHICKEN **30**
de-boned, oven roasted chicken, spicy salt, crispy wonton pastry, lemon segment

EGGPLANT CHICKEN **28**
*eggplant strips & diced chicken breast fillets sautéed with two kinds of capsicum
in spicy vinegar sauce*

WAGYU BEEF (Robbins Island ~ Tasmanian Wagyu ~ marble score 8+)

The Robbins Island Wagyu program started in 1993 with progeny from Michifuku, one of the most famous Tajima sires. Michifuku and his father Monjiro are renowned throughout the world for their sort after prize winning genes and high marbling characteristics. When combined with Hammond families' expertise in farming, the pristine environment and unique feed ration, Robbins Island Wagyu is one of the truly unique Wagyu products on the market.

WOK SEARED WAGYU (Sirloin ~ 300grams ~ M8+) **95**
wok seared, sides of black pepper sauce & English mustard, medium rare

WAGYU BLACK TRUFFLE (Sirloin ~ 300grams ~ M8+) **95**
wok seared sirloin cubes, tossed with asparagus, wild mushrooms, Shao Xing rice wine, black truffle

WAGYU BEEF CHEEK (300grams) **42**
slow braised, cognac, daikon radish, mild Szechuan chilli, beef cheek reduction, served in hotpot

BEEF (18 months Black Angus ~ Grass Fed ~ Sheffield, Tasmania)

ANGUS BLACK PEPPER (300grams) **38**
wok seared eye fillets, spicy black pepper sauce, crispy spinach leaves

BLACK ANGUS PEKING STYLE (300grams) **38**
wok seared eye fillets, mildly spiced, sweet Peking sauce

PORK (Free Range ~ Scottsdale ~ Tasmania)

ROASTED PORK BELLY (limited daily roastings) (g) **32**
crackling skin, served with hoi sin sauce, soya marinated yellow split peas

SWEET & SOUR PORK RIBS **28**
deep fried pork ribs, wok tossed with red & green capsicum, onion, fresh pineapple, hawthorn berry infused sweet & sour sauce

BARBECUED PORK **28**
barbecued tenderloins, honeyed soya, maltose, vegetable garnish

VEGETARIAN SELECTION

ENTRÉE

- VEGETARIAN SPRING ROLL** (4pcs) **12**
mushroom, cabbage, black fungus, carrot, bamboo
- MUSHROOM TRUFFLE DUMPLING** (4pcs) **16**
fresh Huon Valley assorted mushrooms, black truffle sauce, seasoned soya
- VEGETARIAN DUMPLING** (4pcs) **14**
bamboo, water chestnut, wood ear mushroom, coriander, cabbage, seasoned soya
- VEGETARIAN 'SANG CHOY BAO'** (2pcs) (g) **14**
*diced mixed vegetables stir fried with vegetarian oyster sauce
served in fresh iceberg lettuce leaves*
- SZECHUAN VEGETARIAN HOT & SOUR SOUP** **12**
*a Szechuan classic ~ strips of bamboo shoots, wood ear mushroom, carrots,
silky bean curd, spring onion, chilli oil, aged vinegar, rich broth*

MAIN

- BLACK TRUFFLE MUSHROOMS** **28**
fresh shiitake, king oyster, button mushrooms, wok tossed with black truffle sauce
- MONK'S DELIGHT** (g) **24**
*fried bean curd and flowery mushroom braised with vegetarian oyster sauce,
bed of fresh broccoli*
- VEGETARIAN EGGPLANT** **22**
fresh eggplant sautéed with capsicum, peanuts, mild spiced barbecue sauce
- GRANDMAS' BEAN CURD** (g) **22**
sautéed bean curd cubes, bamboo, black fungus, asparagus, Szechuan chilli
- SEASONAL MIXED VEGETABLES** (g) **19**
stir fried asparagus, broccoli, snow peas, shiitake, baby bok choy
- GAI LARN** (Chinese broccoli) (g) **19**
steamed with vegetarian oyster sauce or wok tossed with ginger purée
- SNAKE BEANS** **19**
wok fried, Szechuan dried chillies
- VEGETARIAN SINGAPORE NOODLES** (spicy) (g) **24**
*egg strips, green peppers, silky bean curd, bean sprout, fragrant curry spiced,
wok tossed with rice vermicelli noodles*
- VEGETARIAN FRIED RICE** (g) **Small 14~Large 18**
finely diced mixed vegetables and egg with fried rice

NOODLES

SEAFOOD E-FU NOODLES <i>sautéed prawn, scallop, fish fillet, squid, seasonal vegetables with soft handmade e-fu noodles in a seafood broth sauce</i>	40
BLACK ANGUS BEEF HOR FUN <i>stir fried rice fettuccine noodles, eye fillet beef strips, garlic chives, bean sprout, seasoned soya</i>	26
ABALONE LO MEIN <i>braised handmade egg noodles, shiitake, ginger, shallots, ormer reduction</i>	24
SINGAPORE NOODLES (g) <i>diced prawn, barbecued pork, bean sprouts, onion, peppers, fragrant curry spiced, wok tossed with rice vermicelli noodles</i>	24
HOKKIEN NOODLES <i>stir fried, shredded chicken, shiitake, seasonal Chinese vegetables</i>	24

RICE

FRIED RICE (g) <i>diced prawns, chicken, seasonal vegetables, egg</i>	Small 14~Large 18
STEAMED RICE <i>long grain</i>	per person 4

(g) Available in gluten free option