

## **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片)

**SEA SCALLOP**~4pc~Atlantic Sea, Canada \$24

steamed, ginger & spring onion sauce, shellfish soya  
清蒸鮮帶子 (四隻)

**WAGYU BEEF CHEEK**~6pc~Robbins Island, Tas. \$21

slow cooked, Japanese sake, beef cheek reduction, broccolini  
文火清酒焗和牛面珠(6片)

**ARROW SQUID** \$16

wok fried then pan tossed, spicy salt, five spices, fresh chilli  
椒鹽焗鮮魷

**ROASTED DUCK** \$16

a quarter of duck served bone in, tangerine plum sauce  
掛爐燒肥鴨

**DUCK SANG CHOY BAO** - 2pc \$14

stir fried, diced breast of duck, shiitakes,  
water chestnuts, bamboo shoots, onions,  
hoi sin sauce, served in iceberg lettuce leaves  
鴨肉生菜包(2片)

## **STEAMED**

## 蒸類

❁ **CRAB DUMPLING** (xiao long bao) - 4pc \$20  
*Blue swimmer crab meat, pork broth, Avruga Caviar,  
fresh ginger & red vinegar*  
蟹肉小籠包

❁ **CRAYFISH DUMPLING** - 2pc \$16  
*Tasmanian crayfish, asparagus, salmon roe*  
翡翠龍蝦餃

**PRAWN DUMPLING** - 4pc \$12  
*prawns & bamboo*  
美華蝦餃皇

**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 wagyu beef cheeks*  
炸鮮蝦卷腸粉 或  
和牛面珠腸粉

**GAI LARN** \$10  
*steamed Chinese broccoli, vegetarian oyster sauce  
& seasoned soya*  
蠔油芥蘭

**TREVALLA DUMPLING** - 3pc \$10  
*blue eye trevalla, diced seafood, snow peas*  
藍眼斑魚餃

**PRAWN & PORK SIU MAI** - 4pc \$10  
*prawn, pork, shiitake, crab roe*  
蟹籽鮮蝦燒賣

❁ Order to cook 即點即製

## STEAMED

## 蒸類

**SHANGHAI PORK DUMPLING** - 4pc \$12  
*diced pork & pork broth, fresh ginger & black vinegar*

南翔小籠包

**GINGER & SHALLOT**

**SHRIMP DUMPLING** - 3pc \$10  
*prawns, pork, black fungus, bamboo, shiitake,  
steamed with ginger & shallots in oyster sauce*

薑蔥蝦角

**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

**LAMB RADISH PUFF** - 3pc \$10  
*baked, diced fillets of lamb, mushrooms, onions, mint*

烤羊肉酥餅

**BBQ PORK PASTRY** - 3pc \$10  
*baked, barbecued pork, onions, barbecue sauce*

千層叉燒酥

**CHICKEN PIE** - 3pc \$8  
*baked, chicken, onions, cream of mushroom*

白汁焗雞批

✿ Order to cook 即點即製

**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 \$10  
*crepes filled with fresh mangoes & King Island cream*  
芒果鮮奶油斑戟

**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

## **NOODLES**

### 粉麵類

**SEAFOOD E-FU NOODLES** \$40  
*sautéed king prawn, scallop, fish fillet, squid,  
seasonal vegetables, soft handmade e-fu noodles  
in seafood broth sauce*  
海鮮燜伊麵

**DUCK NOODLES** \$26  
*braised rice vermicelli noodles, strips of roasted  
duck breast, salted cabbage, shiitake, oyster sauce*  
雪菜火鴨絲燜米粉

**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

**WAGYU BEEF CHEEKS NOODLE SOUP** \$26  
*twice cooked cheeks, white radish, Mild Szechuan chilli, beef cheek reduction, handmade egg noodles, supreme broth*  
蘿蔔和牛面珠湯麵

**PRAWN ROE E-FU NOODLES** \$24  
*fresh mushrooms, seasonal vegetables, braised with handmade e-fu noodles, prawn roe dust*  
蝦籽乾燒伊麵

**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

**SEAFOOD FRIED RICE** \$28  
*diced seafood, snow peas, egg white, dried conpoy*  
瑤柱蛋白海鮮粒炒飯

**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

**YEUNG CHOW FRIED RICE** \$18  
*diced prawns, barbecued pork,  
Chinese broccoli stems, spring onion, egg*  
揚州炒飯

**SPECIAL FRIED RICE** *small* \$14  
*diced prawn, chicken, seasonal vegetables, eggs* *large* \$18  
特色炒飯

**VEGETARIAN FRIED RICE** *small* \$14  
*diced seasonal vegetables, shiitake,  
bean sprouts, corn kernels, egg* *large* \$18  
素粒炒飯

## **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

**OOLONG - 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 位只限供應一壺茶

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

自制 X.O 醬每 50 克 \$5 元

***Minimum spend \$20 per person for yum cha***

最低消費每位 \$20 元