

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 片)

CRAYFISH CONES~4pc (g) \$28

*Tasmanian crayfish sautéed with diced wild mushrooms,
asparagus, capsicum, pine nuts, served into rice paper cones*

脆筒龍蝦鬆 (四件)

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

steamed, ginger & spring onion sauce, shellfish soya

清蒸鮮帶子 (四隻)

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

WAGYU BEEF CHEEK TRUFFLE

'SANG CHOY BAO'~2pc \$16

*Robbins Island ~ Tasmania
stir fried diced wagyu beef cheeks, shiitakes, bamboo shoots,
onions, black truffle sauce served in iceberg lettuce leaves*

黑松露和牛面珠粒生菜包 (兩片)

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

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

SEAFOOD SPINACH DUMPLING - 3pc \$10
prawn, sea scallop, Trevalla, baby spinach
海鮮菠菜餃

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

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

WAGYU BEEF CHEEK RADISH PUFF - 3pc \$10
*baked, diced fillets of beef cheeks, black pepper,
mushrooms, onions, mint*
烤和牛面珠酥餅

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

CHICKEN PIE - 3pc \$8
baked, diced breast of chicken, onions, cream of mushroom
白汁焗雞批

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

STRAWBERRY PANCAKE - 2pc \$10
crepes filled with fresh strawberries & King Island cream
草莓鮮奶油班戟

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

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