

Chefs Gallery is a Sydney dining experience like no other.

There is a harmonious almost Taoist philosophy that pervades Chefs Gallery. From the muted hues and finishes of its interior to the elegant displays of Chinese antiquities, there is an underlying subdued and sublime aesthetic.

But this serenity veils the industrious energy in its three special kitchens that produces Chefs Gallery's exceptional, hand-made food. The menu presents masterpieces from all corners of China in a sumptuous kaleidoscopic explosion of fresh and exciting flavours, textures and aromas.

The signature Chefs Gallery fresh, handmade noodles take centre stage behind the glass-walled kitchen. Patrons can watch the culinary theatre as balls of special noodle dough are transformed to form the finished twists of delicate noodles, in a blur of dexterous hand movements by the master noodle chef. From traditional noodles to new flavours like spinach and squid ink, these silken strands are all freshly prepared, being pulled, split and folded in minutes and cooked specifically to your order.

At Chefs Gallery we embrace the Chinese cultural heritage of sharing meals — where dining is casual in its structure with no designated entrees or main courses. Instead, our *Chapas* ('tapas style' Chinese) offers an extensive range of creative dishes with a modern twist that are specially prepared in delicious small portions for sampling and sharing with family and friends. Among these are some traditional and familiar dishes that have also been given the Chefs Gallery Chapas treatment.

Chefs Gallery draws on the four traditional Chinese schools of cuisine: Lu (Shandong), Yang (Su), Yue (Guangdong/Cantonese), Chuan (Sichuan), with more than a nod to the influences of Peng Zu, Yuan Mei and Yi Yin, the ancient founders and legends of the traditions and subtle nuances of true Chinese dishes and culinary ceremony. Each menu item adheres to the yin and yang of dedicated cooking methods, combined with the meticulous selection of produce to bring you memorable dishes.

Thank you for sharing our passion for food.

Kaisern Ching Founder - Chefs Gallery, Sydney



New Dish



Signature Dish



Chilli



Vegetarian

Vegetarian - Dishes suitable for vegetarians (but may contain egg)

涼菜 Cold Dishes

small side dish to arouse your appetite



Shredded duck feet (deboned) marinated with Sichuan pepper and chilli spice, complemented with seaweed flakes

\$15.90

CD4



Kingfish sashimi Chao Zhou style This delicate fish is infused with a blend of fish and soya sauce, citron jam, served with finely shredded ginger and chopped lettuce

\$19.90



A sampling platter of above four cold dishes is also available

\$25.90

湯Soup

full of tempting flavours to warm the soul



原盅養生黃油雞燉湯 👕 **S4**

> Double cooked corn fed chicken soup The double cooked method seals in and enhances the flavour of the chicken and the soup

\$14.90







SF4

Our popular salt and pepper calamari served with a sweet chilli mayo and Chinese salad in a sesame soya dressing. An excellent dish with a Chinese beer



了者,牛,雞,鴨 MEAT, POULTRY familiar dishes using authentic recipes with a modern twist



ME1

concoction of five spice, cinnamon and other herbs. The suckling pig meat is pulled into shredded pieces, rolled up in steamed pancakes, salad and a sticky sweet sauce







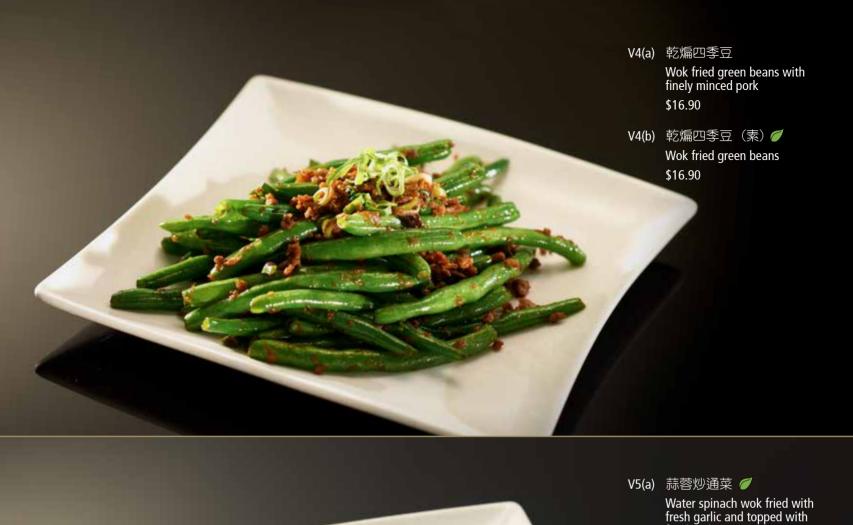




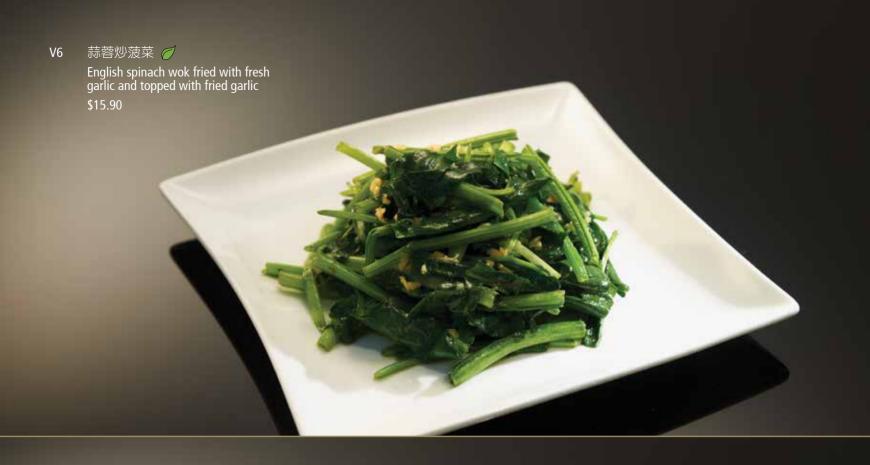
































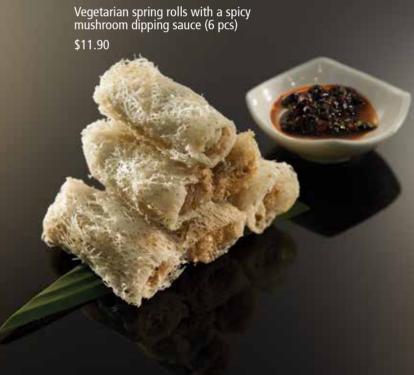






DS14 酥炸魷魚雲吞 Calamari wontons with seaweed (5 pcs) \$9.90





素雜菜春卷 🥑

DS15







