



WINE PHILOSOPHY

These wines are specially selected to be worthy of your celebration.

“Wine is worth nothing in the bottle. It only gains value when shared among friends.”

Bernard Noblet,
Domaine de la Romanée Conti

白酒 | WHITE WINE

W1 M. Chapoutier La Ciboise
Luberon, France

Michel Chapoutier is one of the most highly regarded winemakers in France. This wine comes from the Luberon in the France's Rhone Valley and is a tantalising blend of grenache blanc, vermentino, ugni blanc and roussanne grapes. It exhibits aromas of white blossom, lemons and exotic fruits. It has reserved white fruits, pear and apricot on the palate with a silky mouthfeel and medium-short finish.

Ideal with seaweed salad (CD1), double cooked chicken soup (S4), prawn and pork wontons (DS2) or salt and pepper calamari (SF4).

\$8.50 per glass or \$29.90 per bottle

W2 Picante Vino Blanco Viura/Verdejo blend
Costa Atlantico, Spain

A blend of viura and verdejo grapes from the west coast of Spain. Pale in colour with bright green highlights. It exhibits fresh vibrant floral, honeydew melon and peach aromas. The palate displays elegant stone and tropical fruit notes with a hint of sea spray. It has textural, mouth-filling flavours that coat the mouth followed by a tantalising twist of lemony acidity on the finish.

Goes well with kingfish sashimi (CD6), tofu dishes (V1/V2), fried rice (R1-R7), double cooked corn fed chicken soup (S4).

\$7.50 per glass or \$30.90 per bottle

W3 Pikes Traditionale Riesling
Clare Valley, SA

*91-93 points by Nick Stock, Penguin Good Australian Wine Guide
"Made from 60% estate fruit, the rest selected from around the region. This has a complex set of aromas, ranging from floral sweet perfume to citrus, peach and green mango. The palate has texture and flavour with an acid line that holds it all."*

Perfect with kingfish sashimi (CD6), slow cooked beef shin (CD3), san choy bao (PO4) or wasabi mayo prawns (SF3).

\$41.90 per bottle

W4 Chateau de la Bouyere Blanc Semillon/Sauvignon blanc
Bordeaux, France

This elegant wine is a delicate and balanced semillon (80%) sauvignon blanc (20%) blend. The grapes are carefully selected and harvested at optimum ripeness, fermented in thermo-regulated stainless steel vats and blended and aged on lees. The wine has a pale golden colour with little hints of green with fragrances of citrus fruits that evolve towards nuances of tropical fruits. The palate is harmonious and fruity in a tight frame with a great round, rich mouth feel.

Great with soft shell crab (SF1) or chicken, prawn and basil dumplings (DS3).

\$8.50 per glass or \$39.90 per bottle

白酒 | WHITE WINE

W5 Corte Giara Pinot Grigio
Veneto, Italy

From Veneto in North Eastern Italy, this pinot grigio has a slightly floral aroma with green notes. It's fresh and crisp with a long palate exhibiting pear and ripe apple top notes followed by some light nut and spice aromas. With a light to medium weight palate it offers flavours of pear, apple, a touch of citrus and spice and a clean dry finish.

Perfect with mixed steamed dumplings (DS1), prawn and pork noodles (SN3), double cooked chicken soup with handmade noodles (GN3) or tofu dishes (V1/V2).

\$8.50 per glass or \$28.90 per bottle

W6 Kapuka Sauvignon Blanc
Marlborough, New Zealand

Displays classic tropical fruit characters such as guava and passionfruit. These upfront flavours are balanced by intensely, vibrant gooseberry nuances giving the wine structure and length and it is underpinned by flavours of fresh green beans.

It drinks well with calamari (SF4) or tofu dishes (V1/V2).

\$28.90 per bottle

W7 Philip Shaw The Architect Chardonnay
Orange, NSW

This chardonnay displays hints of citrus honey having spent time on lees and in old barrels for six months. It has a subtle elegant fruit character with excellent complexities and long acid finish that shows its true character with food. (Winemaker Philip Shaw was twice International Wine and Spirit Competition's Winemaker of the Year.)

Excellent with double cooked chicken soup (S4), soft shell crab (SF1), salt & pepper calamari (SF4), gourmet dim sim selections (DS1-DS15) or chicken san choy bao (PO4a).

\$36.90 per bottle

W8 Under & Over Pinot Gris
King Valley, Victoria

Sourced from high altitude vineyards in Victoria's King Valley where long, sunny Autumn days combine with cool nights produce balanced fruit this wine is pale in colour with excellent clarity and a lovely nose full of rose petals, orange blossoms and clean minerality. The pallet is fruit driven and light to medium bodied with pear and nectarine flavours matched by spicy, floral nuances and classic 'Gris' texture with fresh acidity.

Try with the cucumber salad (CD2), seaweed salad (CD1), or gourmet dim sim selections (DS1-DS15).

\$7.00 per glass or \$22.90 per bottle

Vintages may be subject to change
餐酒年份售完即止

BYO (wine only) \$10 per bottle
紅白酒開瓶費每瓶 \$10

紅酒 | RED WINE

R1 Tight Rope Walker Pinot Noir
Yarra Valley, VIC

Select parcels of pinot noir grapes were hand harvested from low yielding vineyards through out the Yarra Valley. Its bright colour is matched with elegant red cherry fruits, sweet spice, pepper and herbaceous notes. Alluring silky tannins and well handled, sensitive sweet oak treatment combine to deliver a medium bodied elegance and complexity.

Perfect with shredded ducks feet (CD4), Dongpo pork belly (ME5), sweet and dark pork ribs (ME6), san choy bao (PO4(a/b)).

\$32.90 per bottle

R2 Picante Gran Meseta Tempranillo
Rioja, Spain

93 POINTS" - Gourmet Traveller Top 200 European Wines
This wine is made predominantly of tempranillo blended with shiraz to provide intensity, structure and length with a mid palate weight and supple texture. It displays a dark and rich red colour which is backed up by an expansive ripe berry aromas and dusty spice. The palate is lively with light tannins and fruit driven, beginning with a rush of juicy, subtle red berry/purple fruit flavours before being wrapped in fine grained tannins and bright acidity with an earthy twist. It is an exuberant expression of Spanish culture and cuisine.

Great with sweet and dark pork ribs (ME6), medium wayu beef (ME8) or lanb cutlets (ME7).

\$7.50 per glass or \$30.90 per bottle

R3 Philip Shaw The Idiot Shiraz
Orange, NSW

Reminiscent of red wine from the Northern Rhone of France, The Idiot Shiraz has spicy, lifted and intense fruit aroma with an appealing liquorice character. It has bright, full fruit flavours in a medium-bodied classic cool area shiraz style. It boasts some spice integrated with fine pepper character and red fruits combined with soft tannins and finish. (Winemaker Philip Shaw was twice International Wine and Spirit Competition's Winemaker of the Year.)

Ideal match for marbled beef noodle (SN7), Dongpo pork belly (ME5), Peking duck (PO3), Peking duck roti (CR6), san choy bao (PO4) .

\$33.90 per bottle

紅酒 | RED WINE

R4 Katnook Founders Block Cabernet Sauvignon
Coonawarra, SA

This is a quintessential Coonawarra Cabernet Sauvignon. It is a supple, medium bodied wine with elegant aromas of red berries, violets and hints of mint. Well proportioned with generous fruit and a persistent finish.

An easy partner to a range of Chefs Gallery dishes with spicy or smokey flavours like wagyu beef (ME8) or dan dan noodles with pork ribs (DN7).

\$37.90 per bottle

R5 Chant du Midi Rosé
Provence, France

Made from the cinsault grape this wine is an attractive pale coral pink. The nose displays traces of raspberry and strawberries, complemented by subtle hints of cherry blossom. The palate displays an easy balance that is voluptuous and creamy with nuances of strawberries and fresh white guava and has fresh, crisp yet creamy finish. Chant du Midi translates loosely as 'Song of the South of France' and the wine achieves the regional expression of style and character of the Provence region in the Mediterranean.

Perfect with wagyu beef (ME8), takaki wagyu beef with Sichuan dressing (ME2), 3 cup chicken (PO2), Dong Po pork (ME5) or Macanese style mini burger (ME3).

\$8.50 per glass or \$34.90 per bottle

R6 Under & Over Shiraz
Heathcote, VIC

The shiraz grapes are sourced from established, low yielding vineyards primarily in the central north of Heathcote. The wine's nose presents vibrant aromas of red berry fruits, plum and attractive spice notes before opening to a voluptuous and pure medium-bodied palate of raspberry flavours. The well balanced acidity complements the palate's rich, full bodied prodigious flavours With a slight earthiness combined with a touch of spice it has a persistent finish resulting in a fine example of a Heathcote shiraz.

Goes well with bbq pork buns (DS6) or wagyu beef (ME8).

\$7.00 per glass or \$22.90 per bottle

R7 Bleasdale Sparkling Shiraz - half bottle 375 ml
Langhorne Creek, SA

90 points by James Halliday
This refreshing, rich flavoured sparkling wine has a remarkable level of complexity. It has a generous mouthful of flavour exhibiting lifted, rounded berry fruit, a velvety texture and hints of lovely aniseed chocolate.

Perfect with all Chefs Gallery's special Peking duck dishes (PO3), san choy bao (PO4), roti with pork floss (CR1), Macanese style mini burgers (ME3) bun, Lychee duck (PO1), Tataki wagyu beef (ME2).

\$8.50 per glass or \$19.90 per half bottle 375 ml

Vintages may be subject to change
餐酒年份售完即止

BYO (wine only) \$10 per bottle
紅白酒開瓶費每瓶 \$10



舞
Mao's last dancer

臥虎藏龍
Crouching tiger, hidden dragon

赤壁
Red cliff

雞尾酒 | COCKTAIL

- | | | |
|-----|--|---------|
| CT1 | 臥虎藏龍
Crouching tiger, hidden dragon
<i>Blending Gordon's gin, triple sec, blue curacao and lychees together and garnished with fresh mint. Chefs Gallery's own creation, very funky</i> | \$13.90 |
| CT2 | 舞
Mao's last dancer
<i>Mixing Jose Cuervo tequila, fresh lemon juice & ribena. Garnished with a blueberry. Exceptionally smooth tasting with a hint of sweet and sourness</i> | \$12.90 |
| CT3 | 赤壁
Red cliff
<i>Gordon's gin, basil seed, lime juice & ribena, garnished with a cucumber stick. Well balanced sweetness and bitterness. The uniqueness of this cocktail is the basil seed, a drink full of texture</i> | \$10.90 |
| CT4 | 霸王別姬
Farewell my concubine - lychee martini
<i>Absolut vodka, triple sec, lychee juice and garnished with lychee. A very elegant martini</i> | \$12.90 |
| CT5 | 西域威龍
Shanghai noon - frozen mango margarita
<i>Mixing Jose Cuervo tequila, fresh lime juice, mango pieces and mango puree. Garnished with salt on the rim of the glass</i> | \$11.90 |

啤酒 | BEER

BE1	青島啤酒 Tsing Tao 330ml 4.7% alc./vol <i>- one of the oldest beer producers in China, founded in 1903 by German and British merchants, they are still using the original yeast transported from Germany.</i>	\$6.90
BE2	澳洲拉格啤酒 Knappstein Reserve Lager 330ml 5.6% alc./vol <i>This Bavarian style lager is fruitiest and most flavoursome.</i>	\$7.90
BE9	愛爾淡啤酒 James Squire The Chancer Golden Ale 345ml 4.5% alc./vol <i>The rich orange-amber colour comes from toasted grains of wheat and barley, while new season Amarillo hops create a tropical fruit aroma with restrained bitterness. Mild carbonation and a dry finish make this an ideal thirst-slaking beer.</i>	\$7.50
BE3	日本啤酒 Asahi 330ml 5.0% alc./vol	\$7.90
BE5	墨西哥啤酒 Corona 355ml 4.6% alc./vol	\$6.90
BE6	澳洲啤酒 Crown Lager 375ml 4.9% alc./vol	\$6.90
BE8	澳洲啤酒 Cascade Premium Light 375ml 2.6% alc./vol	\$5.50

養生熱茶及冰茶 | HOT & ICE TEA

Tea can prevent diseases, help in weight loss, increase energy and boost one's thinking power

HT1	菊花玫瑰枸杞茶 — 明日養顏，松弛神經 Chrysanthemum, rose bulbs and goji berry tea <i>- relieves insomnia and relaxes the body</i>	\$6.90
HT2	薄荷桂花茶 — 清熱解毒，緩解疲勞 Mint and osmanthus tea <i>- very refreshing, boosts metabolism and helps to improve skin complexion</i>	\$6.90
HT3	薑茶 — 驅鳳暖胃，溫肺止咳 Ginger tea <i>- minimizes symptoms of common cold, allergies and other respiratory conditions</i>	\$6.90
HT4	陳皮可樂 — 行氣健脾，調和哩氣 Coca cola with preserved mandarin peel <i>- a remedy for reducing nervous tension, stress and depression</i>	\$6.90
HT5	中國茉莉茶 Jasmine tea (per head)	\$1.90
HT6	日式綠茶 Green tea (per head)	\$1.90
IT1	冰荔枝茶 Ice lychee green tea <i>- refreshing</i>	\$4.90
IT2	冰蜜糖茉莉茶 Ice honey jasmine tea with jelly <i>- a cool drink</i>	\$4.90
IT3	冰檸檬茶 Ice lemon tea	\$3.90

BYO (wine only) \$10 per bottle
紅白酒開瓶費每瓶 \$10

No beer or spirits allowed
請勿自帶啤酒或烈酒進入餐廳

All prices include GST
所有價格已含消費稅

飲料 | BEVERAGES

J8	鮮榨蔬菜雜果汁 Mixed vegetable and fruit juice <i>freshly made from chef's own recipe, a healthy option</i>	\$6.50
J1	鮮榨西瓜汁 Watermelon juice <i>freshly squeezed (seasonal)</i>	\$5.90
J2	鮮榨柳橙汁 Orange juice <i>freshly squeezed</i>	\$5.90
J3	鮮榨梨汁 Pear juice <i>freshly squeezed (seasonal)</i>	\$5.90
J4	薄荷荔枝汁 Lychee and mint juice	\$5.90
J5	荔枝芒果汁 Lychee and mango juice	\$5.90
J6	芒果情人 Mango splash <i>mango puree, aiyu jelly and soda</i>	\$4.90
J7	草莓狂想曲 Strawberry delight <i>fresh strawberries, strawberry puree and soda</i>	\$4.90

飲料 | BEVERAGES

B1	可口可樂 Coca cola <i>(a) original (b) diet (c) zero</i>	\$3.90
B2	雪碧 Sprite	\$3.90
B3	礦泉水 （有氣） VOSS artesian water (sparkling) <i>originating in an unspoiled aquifer in Southern Norway, and bottled at the source</i>	\$4.90
B4	礦泉水 （無氣） VOSS artesian water (still) <i>originating in an unspoiled aquifer in Southern Norway, and bottled at the source</i>	\$4.90
B5	豆奶 （冷或熱） Soya milk (hot or cold) <i>source of vegetable proteins, contains no lactose and can help to reduce cholesterol</i>	\$2.90
B6	相思豆奶 （熱） Soya with azuki beans (hot)	\$3.90
B7	養身玉米豆奶 （熱） Soya with sweet corn (hot)	\$3.90
B8	仙草豆奶 （冷或熱） Soya with herbal jelly (hot or cold)	\$3.90