



御用鍋貼

D1. Pan Fried Pork & Chives Dumplings
\$10.8 (10pcs)

雞蝦煎餃

D2. Pan Fried Chicken & Prawn Dumplings
\$10.80 (10pcs)

煎餃什錦

D3. Pan Fried Two Mix
\$11.40 (10pcs)



招牌灌湯小龍包

D4. Xiao Long Bao - Special Steamed Juciy Pork Dumplings
\$9.8 (6pcs)



招牌豬肉大蔥生煎包

D5. Pan Fried Pork & Spring Onion Buns
\$6.80 (4pc)



蔥油餅

D6. Spring Onion Pancake
\$5.20



牛肉捲餅

D7. Braised Beef Slices, Salad & Northern Bean Sauce Wrapped in Homemade Roti
\$9.80



餃子拼盤

D8. Dumplings Deluxe Platter - prawn (2), prawn & chives (2), Pork & Prawn (2), chicken (2), pork (5), chicken & prawn (5), BBQ pork bun (1), Custard bun (1)
\$28.80 (20pc)



北方水餃

D9. Poached Pork Dumplings
\$10.80 (12pc)



蒸餃什錦

D10. Steamed Assorted Dumplings - prawn, prawn & chives, pork & prawn, chicken \$7.20 (4pc)



紅油水餃

D11. Pork Dumplings in Hot Chili Sauce
\$10.80 (12pc)



紅油抄手

D12. Chicken & Prawn Wontons in Hot Chili Sauce
\$10.80 (12pc)

D13. Steamed Dumplings with Prawn, Egg & Chives
三鮮蒸餃 \$6.80 (4pcs)

D14. Steamed Vegetarian Dumplings
蒸齋餃 \$6.40 (4pcs)

D15. Steamed Prawn Dumplings
蒸蝦餃 \$6.80 (4pcs)

D16. Steamed Prawn & Chives Dumplings
蒸韭菜餃 \$6.80 (4pcs)

D17. Steamed Pork & Prawn Shao Mai
蒸燒賣 \$6.80 (4pcs)

D18. Steamed Chicken Dumplings
蒸雞餃 \$6.80 (4pcs)

D19. Steamed BBQ Pork Buns
蒸叉燒包 \$5.20 (2pcs)

D20. Steamed Custard Buns
蒸奶黃包 \$5.20 (2pcs)



滷水拼盤

A1. Special Cold Appetizer Platter
\$17.80

滷水雙拼

A2. Choice of Two Cold
Marinated Dishes
\$11.80



酸辣湯

A10. Hot & Sour Soup
\$5.50



雞茸粟米羹

A11. Chicken Sweet Corn Soup
\$5.50



拍黃瓜

A3. Fresh Cucumber in Garlic &
Chinese Vinegar Dressing
\$6.80



春捲 (肉/齋)

A4. Crispy Spring Rolls
(Pork / Vegetarian)
\$4.50 (2pc)



雲吞湯

A12. Wonton Short Soup
\$6.50 (3pcs)

A6. Black Fungus Mushroom in Fresh
Chili & Chinese Vinegar Dressing
小蔥拌黑木耳 \$6.80

A7. Beef Slices, Ox Tripe & Tongue
Tossed in Sichuan Chili Oil (Served Cold)
夫妻肺片 \$8.80

A8. Sichuan Style Pork Belly Slices in
Garlic and Chili Sauce (Served Cold)
蒜泥白肉 \$8.80

A9. Sichuan Style Chicken in Peanut &
Chili Sauce (Served Cold)
口水雞 \$8.80



五穀粗糧大豐收

A5. Healthy Steamed Mix
\$10.80



海鮮羹

A13. Silk Tofu and Seafood Soup
\$6.50



辣子雞 (有骨 / 無骨) 🌶️🌶️🌶️

M1. Sichuan Deep Fried Chicken Stir Fried with Dry Chili & Peanuts
\$19.80



宮保雞丁 🌶️🌶️

M2. Stir Fried Diced Chicken & Peanuts in Sweet Chili Sauce
\$18.80



雜燴香辣干鍋 🌶️🌶️🌶️
(仔雞 / 牛 / 海味什錦)

M3. Combination Chili Pot with Chicken / Beef Brisket / Seafood
\$28.80



川湘毛血旺 🌶️🌶️🌶️

M4. Boiled Blood Curd, Combination meat and Vegetables in Chilli Broth
\$24.80



干煸牛肉絲 🌶️🌶️

M5. Deep Fried Beef Coated with Chilli and Spices
\$19.80

M6. Stir Fried Diced Chicken with Cashew Nuts in Lemongrass flavour
香茅腰果雞丁 \$19.80

M7. Salt & Pepper Chicken Ribs
椒鹽雞扒 \$18.80

M8. Lemon Chicken
檸檬雞 \$18.80

M9. Stir Fried Chicken & Seasonal Vegetables
時菜雞球 \$18.80



扣肉荷葉夾

M18. Slow Cooked Pork Belly Slices Served with Steamed Taco Buns
\$24.80



川湘鹵雞/鹵鴨

M19. Special Marinated Half Chicken / Half Duck
\$20.80



咕嚕肉

M20. Sweet & Sour Pork
\$18.80

M10. Stir Fried Double Cooked Pork Belly Slices in Sichuan Chili Sauce
川味回鍋肉 🌶️ \$18.80

M11. Stir Fried Shredded Pork with Black Fungus Mushroom & Garlic Stem
蒜苔木耳肉絲 \$18.80

M12. Stir Fried Beef in Blackbean Sauce
豆豉牛肉 \$19.80

M13. Stir Fried Honey Pepper Beef with Broccoli
蜜椒牛肉 \$19.80

M14. Stir Fried Lamb in Cumin Seeds & Chili
孜然羊肉 🌶️ \$22.80

M15. Deep Fried Whole Barramundi Fish in Spicy Garlic Sauce
魚香盲曹全魚 \$28.80

M16. Stir Fried Prawn & Seasonal Vegetables
時菜蝦球 \$23.80

M17. Eggplant & Mixed Seafood Stew with Spicy Ginger Garlic Sauce
魚香茄子海鮮煲 🌶️ \$24.80



甜皮鴨

M21. Crispy Duck with Sweet skin (half duck)
\$23.80



酸菜魚片湯 🌶️

M22. Fish Fillet & Sichuan Pickled Vegetables in Soup
\$20.80



魚香茄子 🌶️

M25. Crispy Eggplant & Pork Mince in Spicy Ginger Garlic Sauce
\$19.80



蜜糖雞

M23. Honey Chicken
\$18.80



椒鹽魷魚/魚片 🌶️

M24. Salt & Pepper Calamari / Fish fillet
\$18.80



魚香肉絲 🌶️

M26. Stir Fried Shredded Pork in Spicy Ginger Garlic Sauce
\$18.80



麻婆豆腐 🌶️

M27. Sichuan Style Mapo Tofu with Beef Mince
\$17.80



糖醋盲曹全魚

M28. Deep Fried Whole Barramundi Fish in Sweet & Sour Sauce
\$28.80



玉子海鮮豆腐煲

M31. Mixed Seafood & Egg Tofu Stew
\$23.80



宮保腰果蝦球

M29. Stir Fried Prawn & Cashew Nuts in Sichuan Sweet Chili Sauce
\$24.80



麻辣干鍋大蝦

M30. Fried Prawn with Mix Vegetables in Special Spice and Dry Chili
\$24.80



砂鍋魚頭豆腐湯

M32. Fish Head Soup with Tofu & Vegetables
\$22.00



熱鍋啤酒鴨 ㊗️

M33. Duck & Bamboo Shoots Cooked in Chili Broth & Beer
\$23.80



金針粉絲肥牛煲 ㊗️

M36. Thinly Sliced Beef, Enoki Mushroom & Potato Vermicelli Stewed in Chili Broth
\$23.80



鐵板蒙古爆牛肉 / 羊肉

M34. Stir Fried Mongolian Beef / Lamb & Vegetables on Hot Sizzling Plate
\$19.80



韭香牛柳

M35. Stir Fried Beef covered with Spring Onion and Green Chives
\$19.80



水煮牛 / 魚 ㊗️

M37. Sichuan Style Beef Slices / Fish Fillet in Hot Chili Oil
\$23.80



炒芥藍 (清炒/蠔油 / 蒜蓉)

V1. Stir Fried Chinese Broccoli
(Plain / Oyster Sauce / Garlic Sauce)
\$15.80



乾煸四季豆

V3. Stir Fried Long Beans with pork mince
\$15.80



醋溜捲心菜

V2. Stir Fried Cabbage in Chinese
Vinegar Sauce
\$15.80



鮮椒土豆絲

V4. Stir Fried Shredded Potato and
Dry chili
\$15.80



魚香豆腐

V5. Deep Fried Tofu in
Spicy Garlic Sauce
\$15.80

V6. Stir Fried Spinach

清炒菠菜

\$15.80

**V7. Stir Fried Green Vegetables and Deep
Fried Tofu**

時菜豆腐

\$15.80

**V8. Stir Fried Chinese Mushroom in
Oyster Sauce with Broccoli**

冬菇扒西蘭花

\$15.80



招牌炒飯

F1. Special Fried Rice with Shrimp & BBQ Pork
\$10.80



齋炒飯

F2. Vegetarian Fried Rice with Egg & Vegetables
\$10.80



回鍋肉炒飯 🌶️

F3. Sichuan Style Fried Rice with Pork Belly Slices
\$10.80



生菜雞丁 / 牛肉粒炒飯

F4. Chicken / Beef Fried Rice
\$10.80

**川湘微辣滷味面 (滷雞 / 滷鴨 / 紅燒牛腩)**

N1. Braised Chicken / Duck / Beef Brisket Noodle Soup
\$11.80

**四川擔擔面**

N2. Sichuan Style Chili Dan Dan Noodles with minced pork
\$11.80

**招牌雞蝦雲吞麵**

N3. Chicken & Prawn Wonton Noodle Soup
\$11.80 (6pcs)

**川妹子涼麵**

N6. Cold Served Sichuan Style Dry Noodles in Spicy Chili Sauce
\$5.80

**海鮮湯麵**

N4. Seafood Noodle Soup
\$12.80

**酸辣粉**

N7. Potato Vermicelli in Spicy Sauce
\$5.80

**川辣冒菜粉 (肥牛/海鮮)**

N5. Beef / Seafood and Potato Vermicelli Cook in Sichuan Chilli Soup
\$11.80

N8. Sichuan Style Cold Served Bean Jelly in Chili & Peanut Sauce

川北涼粉 \$5.80

N9. Northern Style Dry Noodles with Bean Sauce and Shredded Cucumber
炸醬麵 \$10.80

N10. Beef Slice Noodle Soup
五香牛肉麵 \$11.80

N11. Vegetarian Spinach Noodle Soup
素菜菠菜麵湯面 \$11.80



鐵板蜜椒牛肉炒麵 🌶️

FN1. Stir Fried Honey Pepper Noodles with Beef Slices Served on Sizzling Plate
\$13.80



炒手工煨麵 (豬肉/海鮮/齋)

FN5. Stir Fried handmade Thick Noodles with Pork / Seafood / Vegetables
\$11.80



福建炒麵

FN2. Stir Fried Hokkien Noodles with Chicken, Seafood and vegetables
\$12.80



上海炒年糕

FN3. Shanghai Style Stir Fried Glutinous Rice cakes with pork and vegetables
\$11.80



海鮮菠菜炒麵

FN4. Stir Fried Spinach Noodles with Seafood and Vegetables
\$12.80



炒貴刁 🌶️

FN6. Fried Kway Teow with Beef / Seafood
\$11.80



奶黃包

S2. Steamed Custard Buns
\$5.20 (2pc)

S4. Cream Caramel

焦糖布丁 \$6.20

S5. Fresh Fruit & Vanilla Ice Cream
Wonderland

鮮果冰淇淋 \$8.80

S6. Shaved Ice with Fresh Fruit &
Syrup

鮮果刨冰 \$8.80



黃金蓮蓉大餅

S1. Crispy Baked Sesame Pancake with Lotus Seed Paste
\$8.80



時令鮮果拼盤

S3. Seasonal Fresh Fruit Platter
\$8.80

HOT BEVERAGE

Hot Green Tea 綠茶 per person	\$2.00	Hot Soy Milk 熱豆奶	\$3.80
Hot Milk Tea 熱奶茶	\$3.80	Hot Chocolate 熱巧克力	\$4.20
Hot Matcha Latte 抹茶綠奶	\$4.50		

BEVERAGE

Coke, Diet Coke, Coke Zero	\$3.80	Sprite	\$3.80
Fanta	\$3.80	Sparkling Mineral Water	\$3.80
Lipton Ice Tea	\$3.80	Soy Milk	\$3.80
Energy Drink	\$3.80	Spring Water	\$3.50

SPECIAL BLEND DRINK

Lemon, Lime & Bitter	\$4.20	Ice Lemon Tea 凍檸檬茶	\$3.80
Lychee Ice Tea 荔枝冰紅茶	\$4.50	Ice Milk Tea 凍奶茶	\$3.80
Ice Chocolate 凍巧克力	\$4.80	Lemon Soda Water 香檸蘇打水	\$3.80
Blue Lemonade 藍色海洋	\$4.20	Pink Lemonade 粉紅世界	\$4.20
Mango Juice 芒果汁	\$4.20		
Fresh Juice (Orange, Watermelon) 鮮榨果汁 (橙汁, 西瓜汁)			\$5.20
Milkshake (chocolate, strawberry, matcha green tea) 各款奶昔			\$5.20
Green Tea Matcha milk & Red Bean Smoothie 抹茶紅豆奶			\$5.20
Mango & Coconut Smoothie 椰香芒果冰沙			\$5.20
Coconut & Red Bean Smoothie 紅豆椰奶冰沙			\$5.20

BEER

Tsingtao	\$6.80	Asahi	\$6.80
Corona	\$6.80	Victoria Bitter	\$6.00
Tiger	\$6.80	Apple Cider	\$8.50

SPARKLING WINE

Yellowglen Sparkling 200ml	\$8.50
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RED WINE

House Wine – Mc Williams Markview Shiraz (NSW)	glass \$5.50
Hardys The Riddle Cabernet Merlot (SA)	\$22.00
Redden Bridge The Koch Shiraz (SA)	\$22.00
Tyrell's Pinot Noir (NSW)	\$26.00
Paul Bettio Cabernet Sauvignon (VIC)	\$28.00

WHITE WINE

House Wine – Mc Williams Markview Sauvignon Blanc (NSW)	glass \$5.50
Snow Grass Sauvignon Blanc (Marlborough NZ)	\$22.00
Angove Butterfly Ridge Riesling (SA)	\$22.00
Kathetine Hill Chardonnay (SA)	\$22.00
Angove Chalk Hill Blue Moscato (SA)	\$22.00

BYO TABLE WINE ONLY, \$4.00 PER PERSON CORKAGE

4 WINE GLASSES WILL BE PROVIDED FOR EACH BOTTLE OF WINE ORDERED, EXTRA WINE GLASS WILL BE \$4 EACH

All images are for illustrative purposes only 圖片只供參考

