

Chu's Restaurant menu list /Eats

STARTERS 开胃菜

1.COLD ROLLS (2 PIECES) 凉卷 (2 卷) \$11. 40

Prawn or chicken with mint & rice noodles wrapped in soft rice paper 虾或鸡肉配薄荷和米粉，用软米纸包住

2.SPRING ROLLS (2 PIECES) 春卷 (2 卷) \$9.40

Saigon style served with lemon juice & chilli fish sauce
西贡风格，配有柠檬汁与辣椒鱼酱

3.VEGETARIAN SPRING ROLL (2 PIECES) 素食春卷(2 卷) \$11. 40

Steamed or fried 清蒸或油炸

4.CURRY PUFF (2 PIECES) 咖喱角(2 角) \$9.80

Vegetables cooked in curry 用咖喱烹制的蔬菜
spices encrusted in filo pastry 香料包在油酥饼中

5.SATAY CHICKEN (2PIECES) 沙爹鸡 (2 串) \$10. 20

CRABMEAT & PRAWN CAKES (2 PIECES) Crabmeat & prawn patties dipped in batter & deep-fried 蟹肉虾饼(2串) 蟹肉和虾饼蘸上面糊油炸

6.BBQ QUAIL 烧烤鹌鹑 \$13.50

Marinated in lemongrass & chilli

served with lemon juice

用柠檬草&辣椒腌制与柠檬汁一起食用

7.BBQ PORK BALL 烧烤猪肉丸 \$13.60

Served with mint leaf, thin rice noodle on a bed of lettuce

配以薄荷叶、细米粉和生菜。

8.SAN CHOY BOW (4 PIECES) 生菜包 (4件) \$15.20

Stir fried chicken mince, diced veg

wrapped in lettuce 炒鸡肉, 蔬菜丁

包在生菜里

SOUPS 汤类

9.CHICKEN & SWEET CORN 鸡肉&甜玉米 \$10.00

10.CRABMEAT & SWEET CORN 蟹肉&甜玉米 \$12.00

11.SHORT SOUP 短汤 \$12.00

Minced prawn & chicken dumplings with vegetables

虾仁&鸡肉饺子配蔬菜

12.HOT & SOUR SOUP 酸辣汤 \$10. 00

With BBQ chicken & shrimp, fish cake with vegetable

烧鸡&虾, 鱼饼配蔬菜

13.TOM YUM 冬荫功汤\$10.00

With prawn OR squid OR seafood combination

虾或鱿鱼或海鲜组合

MAIN --SEAFOOD 主菜 --海鲜

14.SALT & PEPPER SOFT SHELL CRAB \$35. 00

**15. SIZZLING GARLIC OR GINGER OR BLACK PEPPER KING
Prawn. \$27. 00**

椒盐软壳蟹 ‘蒜味’或姜味或黑椒味大虾

With onion, capsicum, broccoli,
spring onion, carrot

配有洋葱、辣椒、西兰花、洋葱、胡萝卜

16.HONEY KING PRAWN 蜂蜜大虾 \$27. 00

Deep fried prawn in honey sauce 蜂蜜酱油炸大虾

17.SALT & PEPPER 盐&胡椒 PRAWN \$27.00

SQUID 大虾鱿鱼 \$27. 00

18.RED CURRY FISH 红咖喱煮鱼 \$26.00

Crispy fish fillet with spicy red
curry sauce 脆皮鱼片配辣味红咖喱酱

19.SAIGON CHILLI FISH 西贡辣椒鱼 \$28. 00

Fish fillet in clay pot with chilli, black pepper, baby corn, onion, carrots 砂锅鱼片配辣椒、黑胡椒、小玉米、洋葱、胡萝卜

20. LEMONGRASS PRAWN WITH CHILLI 柠檬草大虾配辣椒.

\$26.00

With onion, celery, capsicum, bamboo shoots, broccoli, carrots
配有洋葱、芹菜、辣椒、竹笋、西兰花、胡萝卜

21. BRAISED KING PRAWN WITH CASHEW NUT 腰果烩大虾.

\$26.00

With carrot, baby corn, onion, capsicum, celery
配胡萝卜、小玉米、洋葱、辣椒、芹菜

22. SEAFOOD COMBINATION HOT POT 海鲜组合火锅

\$27.00

Prawn, squid, scallop & mussels with vegetables in black pepper sauce 大虾、鱿鱼、扇贝&贻贝与蔬菜配以黑胡椒酱

23. CHILLI MUSSELS (SPICY) 辣椒青口 \$24.00

24. CRISPY FISH IN GINGER SAUCE 姜汁脆皮鱼

\$27.00

MAIN-CHICKEN/BEEF 主食-鸡肉/牛肉

25. LEMON CHICKEN 柠檬鸡肉. \$22.50

26.HONEY Chicken. \$22.50

27. CURRY CHICKEN 蜂蜜鸡肉咖喱鸡 \$22.50

With potato in yellow curry sauce 配有土豆的黄咖喱酱

28..MANGO CHICKEN 芒果鸡 \$21.50

Chicken with onion, capsicum, carrot, celery, spring onion in mango sauce 鸡肉配洋葱、辣椒、胡萝卜、芹菜、葱花 配在芒果酱里

**29.SPICY GINGER CHICKEN IN CLAY POT 辣味姜汁鸡.
\$23.00**

With baby corn, carrots, spring onion, chilli

小玉米, 胡萝卜, 洋葱, 辣椒

**30.SPICY LIME BEEF IN HOT POT 辣香柠牛肉火锅.
\$25. 50**

With chunky slow cooked beef, lime leaves & seasonal vegetables 大块慢炖牛肉、酸橙叶和季节性蔬菜

31. VIETNAMESE MINT CHICKEN 越式薄荷鸡.

\$22.50

With onion, capsicum, celery, broccoli, carrots, mint leaves, chilli

配洋葱、辣椒、芹菜、西兰花、胡萝卜、薄荷叶、辣椒

**32.CHICKEN/BEEF WITH BLACK BEAN SAUCE 鸡肉/牛肉配豆豉
酱. \$22. 50**

With onion, capsicum, carrot, spring onion, bamboo shoots,
cauliflower 配有洋葱、辣椒、胡萝卜、大葱、竹笋、花椰菜

**33. BASIL CHICKEN/BEEF (MILD) 罗勒鸡肉/牛肉（淡味） .
\$22.50**

With onion, capsicum, celery, broccoli, carrot, basil leaves
配有洋葱、辣椒、芹菜、西兰花、胡萝卜、罗勒叶

**34. LEMONGRASS & CHILLI CHICKEN/BEEF 香茅和辣椒鸡肉/
牛肉. \$22. 50**

With onion, celery, capsicum, bamboo shoots, broccoli, carrots
配有洋葱、芹菜、辣椒、竹笋、西兰花、胡萝卜

35. SATAY CHICKEN/BEEF 沙爹鸡肉/牛肉 \$22. 50

With onion, capsicum, celery, carrot, broccoli in peanut sauce
配以洋葱、辣椒、芹菜、胡萝卜、西兰花，配以花生酱

36.CRISPY CHICKEN/BEEF IN PLUM SAUCE \$22.50

37. SPICY SZECHUAN CHICKEN/BEEF (MILD)

\$21. 50

梅子酱脆皮鸡/牛肉 辣味四川鸡/牛肉 (淡味)

With onion, capsicum, carrot, bamboo shoots, celery, broccoli

配洋葱，辣椒，胡萝卜，竹笋，芹菜，西兰花

**38.SIZZLING FILLET STEAK WITH PEKING SAUCE 辣味牛排配京
酱. \$22.50**

With onion, carrots, broccoli, spring onion, capsicum

配有洋葱、胡萝卜、西兰花、大葱、辣椒

39.SIZZLING MONGOLIAN BEEF 蒙古牛肉\$22.50

With onion, capsicum, spring onion, broccoli, carrot

配有洋葱，辣椒，大葱，西兰花，胡萝卜

40. FILLET STEAK WITH GINGER & SPRING ONION 姜汁洋葱牛扒. \$23.00

With onion, carrots, broccoli, spring onion, capsicum
配有洋葱、胡萝卜、西兰花、洋葱、辣椒

41. CHICKEN/BEEF WITH CASHEW NUT 腰果鸡肉/牛肉. \$21.50

With onion, carrots, celery, capsicum
配有洋葱、胡萝卜、芹菜、辣椒

MAIN -- DUCK 主菜 - 鸭子

42. LYCHEES & ORANGE DUCK 荔枝和橙子鸭. \$25.50

Duck fillet in an orange & lychees sauce 橙子鸭肉片&荔枝酱.

43. MUSHROOM DUCK 蘑菇鸭. \$25.50

Duck fillet with fresh mushrooms & vegetables in oyster sauce
鸭肉片配新鲜蘑菇&蚝油蔬菜

44. RED CURRY DUCK 红咖喱鸭. \$25.50

Duck fillet with a spicy red curry sauce 鸭肉片配辣味红咖喱酱

45. CHILLI DUCK (MILD) 辣椒鸭 (微辣) \$25. 50

Stir fried duck fillet with onion, capsicum, spring onion, carrot, broccoli

炒鸭片配洋葱、辣椒、葱、胡萝卜、西兰花

46. ROAST DUCK (BONELESS) 烤鸭(无骨) \$28.00

MAIN -- LAMB 主菜 -- 羊肉

47. SIZZLING MONGOLIAN LAMB 热炒蒙古羊肉. \$23.00

With onion, capsicum, spring onion, carrot, broccoli

洋葱、辣椒、大葱、胡萝卜、西兰花

48. SPICY SZECHUAN LAMB 辣味四川羊肉 \$23.00

With onion, capsicum, carrot, bamboo shoots, celery, broccoli

配洋葱、辣椒、胡萝卜、竹笋、芹菜、西兰花

49.CURRY LAMB 咖喱羊肉. \$23.00

Spicy yellow curry with potato, tomato

辣味黄咖喱配土豆、西红柿

MAIN -- PORK 主菜 -- 猪肉

50. SWEET & SOUR PORK 糖醋肉. \$22.50

With onion, capsicum, carrot, celery, pineapple

洋葱、辣椒、胡萝卜、芹菜、菠萝

51. SALT & PEPPER SPARE RIB 盐和胡椒排骨\$22.50

52. BBQ PORK 烧烤猪肉. \$23.00

Marinated in a paste of garlic, lemongrass, coriander, dry chilli & pepper

用大蒜、柠檬草、香菜、干辣椒和胡椒腌制

53.SPARE RIB IN PLUM SAUCE 梅子酱排骨. \$23. 00

54.SALADS (served cold) 沙拉 (冷盘供应)

BEEF SALAD 牛肉沙拉. \$22. 00

Beef tossed in a red onion, mint, chilli sauce & lemon juice dressing 牛肉拌以红洋葱、薄荷、辣椒酱和柠檬汁调料

LOTUS SHOOT SALAD 莲藕沙拉 \$22.00

With lotus shoot, prawn, red onion, mint tossed in a chilli sauce & lemon juice dressing 莲藕、大虾、红洋葱、薄荷拌以辣椒酱和柠檬汁酱

VEGETARIAN 蔬菜类

55. SEASONAL VEGETABLES. \$18.00
56. CHINESE VEGETABLES IN OYSTER Sauce. \$18.00

57. WOK STIR-FRIED TOFU WITH BASIL & SEASONAL VEGETABLES (MILD). \$20.00

58. MAPO TOFU HOT POT (HOT). \$21.00

时令蔬菜 蚝油中式蔬菜 炒豆腐配罗勒和时令蔬菜 (淡味)
麻婆豆腐火锅 (热)

Spicy tofu with carrot, onion, bamboo shoots, spring onion
辣豆腐配胡萝卜、洋葱、竹笋、葱花

59. RED CURRY VEGETABLE 红咖喱蔬菜 \$21.00

With tofu 配豆腐

NOODLE 面类

59.COMBINATION WOK STIR-FRIED EGG NOODLE 组合炒蛋面. \$22.00

With prawn, squid, beef, chicken, bokchoy, onion, carrot, broccoli, capsicum

虾, 鱿鱼, 牛肉, 鸡肉, 白菜, 洋葱, 胡萝卜, 西兰花, 辣椒

60.PUD THAI 泰式炒面. \$21.00

Rice noodle with egg, shrimp, BBQ chicken, fish cake, peanuts, bean sprout 鸡蛋、虾、烤鸡、鱼糕、花生、豆芽米线

61.SINGAPORE NOODLE (MILD) 新加坡面条(淡味). \$21.00

Vermicelli noodle with egg, shrimp, BBQ chicken, fish cake, bean sprouts, onion, capsicum

粉丝面配鸡蛋、虾、烧烤鸡肉、鱼糕、豆芽、洋葱、辣椒

62. KWAY TEOW 粿条. \$21.00

Rice noodle with BBQ chicken, fish cake, shrimp, egg, bean sprouts, shallots 米线配烧烤鸡肉、鱼饼、虾、鸡蛋、豆芽、大葱

63. DUMPLING SOUP NOODLE 饺子汤面\$21.00

Minced chicken & prawn dumpling, egg noodle, vegetable
鸡肉和虾饺, 鸡蛋面, 蔬菜

64.SATAY CHICKEN NOODLE 沙爹鸡肉面\$21.00

Egg noodle with onion, capsicum, carrots, celery, peanut sauce
鸡蛋面配洋葱、辣椒、胡萝卜、芹菜、花生酱

65.DRUNKEN NOODLE 醉酒面. \$21.00

Rice noodle with chicken, chilli, onion, capsicum, broccoli, bok choy 米线配鸡肉、辣椒、洋葱、辣椒、西兰花、小白菜

RICE 米饭类

66.HOT POT RICE. 煲仔饭 \$20.00

67.SPECIAL FRIED RICE. 特制炒饭

(small \$16.00)/ (Large \$18.00)

Egg, shrimp, BBQ chicken, fish cake, peas, carrot, beansprout

鸡蛋、虾仁、烤鸡、鱼糕、豌豆、胡萝卜、豆芽菜

68.VEGETARIAN FRIED RICE 素食炒饭。 \$18.00

69.NASI GORENG (SPICY) 印尼炒饭。 (small\$15.00)(Large \$18.00)

Egg, shrimp, BBQ chicken, fish cake, peas, carrot, bean sprouts

鸡蛋, 虾, 烧鸡, 鱼糕, 豌豆, 胡萝卜, 豆芽菜

70. STEAMED RICE (Per Person) 白米饭 (每人). \$4.00

EXTRAS 辅料

71.PRAWN CHIPS 薯片. \$5.50

72. STEAMED NOODLES 蒸面条. \$7.00

73.STEAMED VEGETABLES 蒸蔬菜. \$7.00

74.CHICKEN/ BEEF 鸡肉/牛肉. \$8.00

75.SEAFOOD 海鲜类. \$10.00

76.EXTRA VEGETABLE/ TOFU/ CASHEW Nut 加菜/豆腐/腰果. \$6.00

DESSERT 甜品

77. FRIED ICE CREAM 油炸冰激凌. \$11.00

With strawberry, caramel OR chocolate topping

草莓、焦糖或巧克力配料

78.ICE CREAM WITH LYCHEES 荔枝冰激凌\$11.00

Vanilla ice cream surrounded by lychee pieces

由荔枝块包围的香草冰淇淋

79.BANANA STICKY RICE 香蕉糯米饭. \$13.00

Streamed banana encased in sticky rice served on a bed of banana leaves, drizzled with coconut milk

流动的香蕉包裹在糯米中，放在香蕉叶上，淋上椰奶

80.BANANA FRITTER WITH ICE CREAM 香蕉饼配冰激凌. \$13.00

81. LOTUS PUFF WITH ICE CREAM 莲花酥配冰激凌. \$16. 50

Our menu changes regularly according seasons, fresh local produce or interesting themes.

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