



ENTREES 前餐

1. **Vegetable Spring Rolls (3)** 春卷 (V) 7.9
Carrot, cabbage, celery & onion with sweet chilli sauce
2. **Satay Chicken Skewers (2)** 沙爹雞串 (GFO & N) 8.9
Diced marinated chicken with peanut satay sauce
3. **Dim Sims Steamed/ Fried (3)** 炸點心 8.9
Pork mince, chinese cabbage & carrots
4. **Peking Duck Wraps (3)** 北京鴨卷 12.9
Roast duck, cucumber & spring onion in hoisin sauce
5. **Steamed Pork Belly Buns (2)** 梅菜扣肉包 10.9
Soft steamed buns with slow-braised pork belly
6. **Beijing Shallot Pancakes (2)** 蔥油餅 (V) 8.9
Deep-fried & served with Kikkoman soy sauce
7. **Sesame Prawn Cheese Toast (2)** 芝麻蝦 9.9
Prawn, fillings, cheese, bread & sesame
8. **Chicken Sang Choi Bao (3)** 雞生菜包 (GFO) 13.9
Chicken mince & bamboo served with lettuce leaf
9. **Grandma's Quail 秘制鵪鶉 (GFO)** 11.9
Marinated quail with garlic & chilli
10. **King Prawn Chive Dumpling (4)** 韭菜蝦餃 13.9
Steamed king prawn & finely chopped chive fillings
11. **Deluxe Suimai (Dim sim) (4)** 海鮮燒賣 9.9
Steamed traditional Cantonese dim sims with prawn & pork
12. **Vegetarian Dumpling (5)** 花素蒸餃 (V) 11.9
Steamed bok choy, carrot, black fungus & mushroom fillings
13. **Green Seafood Dumpling (4)** 鮮蒸餃 12.9
Steamed prawn, scallops, squid, fish & bamboo shoot
14. **Pork & Cabbage Dumpling (5)** 海鮮蒸餃 11.9
Steamed pork mince & Chinese cabbage fillings
15. **Chicken & Corn Dumpling (4)** 雞肉蒸餃 9.9
Steamed chicken mince & corn fillings
16. **Choo Chee Sauce for Dumpling** 2.9
Traditional Thai red curry sauce
17. **Roti Canai with Satay Sauce** 印度飛餅 (V&N) 5.9

SOUP 湯

18. **Chicken & Sweetcorn Soup** 雞蓉粟米羹 (GFO) 6.9
Chicken mince, creamy corn & egg mixed in
19. **Tom Yum Soup 冬蔞功湯 (GFO) Chicken/Prawn** 8.9
Chicken or prawns, mushroom, pineapple, okra & tomato
20. **Vegetarian Tofu Soup** 雞蹄豆腐羹 (V)(GFO) 7.9
Chopped vegetables, tofu & egg

CHICKEN 雞肉



21. **Honey Chicken** 蜜糖雞 18.9
Deep-fried chicken tenderloins in honey sauce
22. **Lemon Chicken** 檸檬雞 18.9
Deep-fried chicken breast in lemon sauce
23. **Sweet & Sour Chicken** 咕嚕雞 18.9
Chicken breast in sweet & sour sauce
24. **Special Chicken Wings** 辣子雞翅 (GFO&N) 19.9
Dry chilli & peppercorn chopped wings in special spicy sauce
25. **Salt & Pepper Chicken Wings** 椒鹽雞翅 (GFO) 18.9
Deep-fried chicken chopped wings
26. **Shandong Chicken** 山東去骨雞 (GFO) 21.9
De-boned with garlic, spring onion, chilli & coriander
27. **Special Crispy Chicken Fillet** 辣子雞柳 (N) 19.9
Dry chilli & peppercorn in special spice sauce
28. **Salt & Pepper Crispy Chicken Fillet** 椒鹽雞柳 18.9
Deep-fried chicken breast
29. **Mapo Tofu with Chicken Mince** 麻婆豆腐 (GFO) 18.9
Chicken mince & fresh tofu in traditional Mapo sauce
30. **Kung Pao Chicken** 宮燻雞柳 (GFO) 18.9
Chicken breast with cashew nuts & dry chilli
31. **Szechuan Chicken** 四川雞柳 (GFO) 18.9
Chicken breast with Szechuan chilli bean paste
32. **Thai Basil Chicken** 九層塔雞柳 (GFO) 18.9
Chicken breast with fresh chilli & fresh basil
33. **Sizzling Satay Chicken** 沙爹雞柳 (GFO&N) 19.9
Chicken breast in satay peanut sauce
34. **Cashew Nuts Chicken** 腰果雞柳 (GFO&N) 18.9
Chicken breast with vegetables & cashew nuts
35. **Sizzling Garlic Chicken** 奶油蒜蓉雞柳 (GFO) 19.9
Chicken breast, creamy garlic sauce with vegetables

DUCK & LAMB 鴨肉羊肉

36. **Cantonese Roast duck (Half)** 廣式燒鴨 半隻 (GFO) 23.9
Traditional roast duck in hoisin sauce
37. **Crispy Plum Duck (Half)** 梅子脆鴨 (半隻) 23.9
Duck in homemade plum sauce
38. **Crispy Tamarind Duck (Half)** 羅望子脆鴨 (半隻) 23.9
Crispy duck with sweet Tamarind sauce
39. **Xinjiang Cumin Lamb Rib** 孜然羊排 (GFO) 27.9
Crispy lamb ribs, cumin, dry chilli & coriander
40. **Salt & Pepper Lamb Rib** 椒鹽羊排 (GFO) 27.9
Crispy lamb ribs with salt & pepper

BEEF 牛肉



41. **Crispy Sesame Beef** 酥脆牛肉 (GFO) 21.9
Crispy beef & fresh chilli
42. **Sizzling Mongolian Beef Fillet** 蒙古牛肉 (GFO&N) 20.9
Beef fillet with vegetables
43. **Black Bean Beef Fillet** 豉汁味牛肉 (GFO) 19.9
Beef fillet with vegetables
44. **Beef Fillet in Oyster Sauce** 蠔油牛肉 (GFO) 19.9
Beef fillet with vegetables
45. **Sizzling Black Pepper Beef** 黑椒牛肉 (GFO) 19.9
Beef fillet with vegetables
46. **Slow-braised Beef Cheek** 紅燜牛臉肉 (GFO) 23.9
Grilled & slow-braised with green vegetables in oyster sauce
47. **Beef with Cashew Nuts** 鑊牛肉 19.9
Beef fillet with vegetables & cashew nut
48. **Sizzling Satay Beef** 鐵板沙爹牛肉 (GFO&N) 20.9
Beef fillet in satay sauce

SEAFOOD 海鮮

49. **Salt & Pepper Squid** 椒鹽魷魚 (GFO) 23.9
Capsicum, onion, spring onion & fresh chilli
50. **Salt & Pepper Prawn** 椒鹽蝦球 (GFO) 23.9
Capsicum, onion, spring onion & fresh chilli
51. **Honey King Prawn** 蜜糖蝦球 23.9
Crispy prawns in honey sauce
52. **Sizzling Garlic Prawn** 奶油蒜蓉蝦 (GFO) 24.9
Prawn creamy garlic sauce & vegetables
53. **Sizzling Lemongrass Prawn** 香茅蝦 (GFO) 23.9
Prawn with vegetables, chilli, lemongrass sauce
54. **Sweet & Sour King Prawn** 甜酸蝦球 23.9
Crispy prawns in sweet & sour sauce
55. **Salt & Pepper Soft-shell Crab** 椒鹽軟殼蟹 (GFO) 27.9
Capsicum, onion, spring onion & fresh chilli
56. **Salt & Pepper Local Barramundi** (GFO) 35.9
Fresh & local boneless barramundi

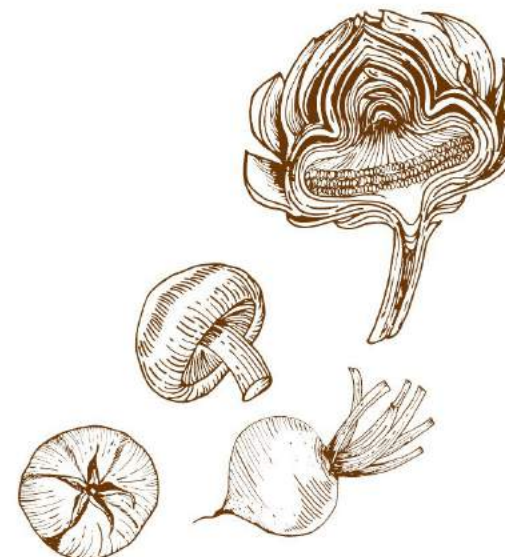
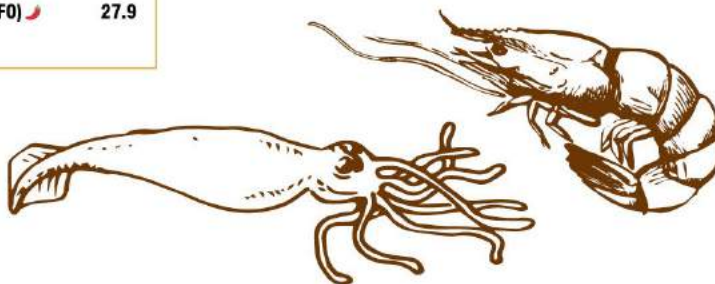
PORK 豬肉



57. **Sweet & Sour Pork** 菠蘿咕嚕肉 19.9
Pork & pineapple in sweet & sour sauce
58. **Pork Mince with Green Bean** 乾煸四季豆 (GFO) 18.9
Pork mince, green bean & fresh chilli
59. **Pork Belly with Green Vegetables** 梅菜扣肉 (GFO) 24.9
6 hours slow-braised melt-in-your-mouth pork belly

THAI CURRIES 咖哩

60. **Choo Chee Chicken** 紅咖哩雞 (GFO) 20.9
Thai red curry, coconut milk, lime leaves & basil
61. **Green Chicken Curry** 綠咖哩雞 (GFO) 20.9
Green bean & eggplant in green curry sauce
62. **Bean Curd Red Curry** 豆腐紅咖哩 (GFO&V) 18.9
Bean curd & vegetables in red curry sauce
63. **Vegetable Green Curry** 素菜綠咖哩 (GFO&V) 18.9
Green bean, eggplant & vegetables in green curry sauce
64. **Lychee Duck Curry** 荔枝咖哩鴨 (GFO) 22.9
Roast duck breast, lychee, pineapple & basil lime leaf
65. **Angus Beef Curry** 咖哩牛腩 (GFO&N) 22.9
Beef chuck, potato in massaman curry
66. **Pineapple Prawn Curry** 咖哩蝦球 (GFO) 23.9
Coconut milk & basil leaf in red curry sauce
67. **Crunchy Soft-shell Crab Curry** 咖哩軟殼蟹 (GFO) 28.9
Coconut milk & basil leaf in red curry sauce
68. **Crispy Fresh Local Barramundi Curry** 咖哩盲鱈 (GFO) 36.0
Boneless local barramundi in Thai red curry & coconut milk
69. **Lamb Rib Curry** 咖哩羊排 (GFO) 28.9
Crispy lamb rib in curry sauce





VEGETABLES

- 70. Stir-fried Mixed Seasonal Vegetables 炒雜菜 (V&GFO) 15.9**
Seasonal vegetables
- 71. Asian Greens 蒜炒青菜 (GFO) 16.9**
Bok choy, broccoli, zucchini & green beans
- 72. Salt & Pepper Bean Curd 椒鹽豆腐 (V) 17.9**
Capsicum, onion, spring onion & fresh chilli
- 73. Salt & Pepper Eggplant 椒鹽茄子 (V) 17.9**
Capsicum, onion, spring onion & fresh chilli
- 74. Baby Soya Beans with Tofu(BBC) 雪菜毛豆豆腐乾 (V&GFO) 16.9**
Soya beans, dry tofu, chilli & pickled vegetables
- 75. Long Bean in Garlic Sauce 蒜蓉四季豆 (V&GFO) 16.9**
Beans in traditional Cantonese seafood chilli sauce
- 76. Mapo Tofu 麻婆豆腐 (V&GFO) 16.9**
Fresh tofu in spicy chilli bean sauce

NOODLES

Noodle dish choices :

Vegetables 蔬菜	Chicken 雞肉	Beef 牛肉	Prawns 蝦	Combination 雜燴
15.9	16.9	17.9	18.9	21.9

- 77. Ho Fun Flat-Rice Noodles 乾炒河粉 (GFO)**
- 78. Thai Style Drunken Ho Fun 泰式乾炒河粉 (GFO) 16.9**
- 79. Singapore Noodles 新加坡米粉 (GFO) 16.9**
- 80. Pad Thai Noodles 泰式炒麵 (N&GFO) 16.9**
- 81. Hokkien Noodles 福建麵 16.9**
- 82. Seafood Laksa Noodle Soup 喇沙麵 21.9**

RICE

- 83. Vegetable Fried Rice 素炒飯 (V&GFO) 12.9**
Chopped Chinese broccoli, carrot, spring onion & egg
- 84. Special Fried Rice 廣式炒飯 (GFO) 12.9**
Shrimp, corn, sausage, carrot & egg
- 85. Duck Fried Rice 鴨絲炒飯 (GFO) 14.9**
Shredded duck, carrot, spring onion & egg
- 86. Thai Chicken Fried Rice 泰式炒飯 (GFO) 14.9**
Chicken, carrots, basil, spring onion & egg
- 87. Steamed Jasmine Rice 白飯 3 p.p**



DESSERTS

- Fried Ice Cream 6.5**
Strawberry, Chocolate, Caramel
- Black Sticky Rice with V/Ice Cream 8.5**
Serve with palm sugar caramel coconut
- Banana Fritter with V/Ice Cream 6.5**
Strawberry, Chocolate, Caramel
- Pineapple Fritter with V/Ice Cream 6.5**
Strawberry, Chocolate, Caramel
- Lychee and V/Ice Cream 6.5**

- V | Vegetarian**
- GFO | Gluten Free Option Available**
- N | With Nuts**

Prices are GST inclusive.

Please inform us of dietary requirements. We will do everything in our endeavour to make sure dietary requirements are catered for, but cannot guarantee that our sources are free from nuts or cross contamination

