

Chef's Recommendations 廚師推介

Entrée 精美前食

Scallop with Vermicelli Steamed with Duo Garlic (4 pieces)	\$24.00
金銀蒜粉絲蒸帶子	
Tom Yum Cheesy Prawn Balls (per serve)	\$15.00
冬陰功芝士蝦丸	
Crispy Prawn Mince Dough Flitter with Sweet Chilli Dip	\$18.80
香脆百花釀油條	
Abalone in Brine Sauce with Smoke Duck Breast Platter	\$68.80
滷水鮑魚燻鴨胸拼盤	

Mains - Seafood 海鮮主食

XO Pippi Served with Fried Rice Vermicelli	\$88.00
XO炒蜆煎米粉底	
Curry Seafood Combination	\$62.00
咖喱海鮮大匯	
Scallop Sautéed with Snow Peas, Fungus & Dragon Fruit	\$43.00
火龍果雲耳荷豆炒帶子	
Lychee Mustard King Prawn	\$38.00
荔枝芥末蝦球	
Jumbo King Prawn Pan-fried in Garlic Butter Sauce (4 piece)	\$48.00
蒜子牛油香煎大蝦皇	

Mains - Meat 肉類主食

Lamb Cutlet in Chilli Black Bean Sauce (6 pieces)	\$48.00
避風塘羊排	
Beef Fillet Cubes in Sake Sauce with Broccoli	\$38.00
清酒牛柳粒西蘭花	
Szechuan Chilli Popcorn Chicken	\$33.00
四川辣子雞	
Quail Maryland in Three Cup Sauce	\$28.00
三杯鶻腿	

LIGHT MENU 輕餐

SNACKS

Smashed Cucumber with Garlic & Chilli	刀拍黃瓜	\$14.00
Five Spices Beef Shank	五香牛腱	\$16.00
Smoke Duck Breast	烟燻鴨胸	\$16.00
Toffee Eggplant	糖衣茄子	\$16.00
Bean Coated with Salted Egg Yolk	金衣四季豆	\$16.00

SOUP

Short Soup / Long Soup	雲吞湯 / 上湯生麵	\$9.00
Prawn Dumpling Soup	鮮蝦水餃	\$16.00
Chicken and Sweet Corn Soup	雞茸粟米羹	\$9.50
Hot and Sour Soup	酸辣湯	\$9.50
Minced Beef and Tofu Soup	牛肉豆腐羹	\$9.50
Seafood and Spinach Soup	海皇菠菜羹	\$16.00
Combination Long Soup	雜燴上湯生麵	\$18.00

ENTRÉE

Peking Duck (Whole) - Served in two courses:		\$95.00
1st - Sliced Duck with Pancakes 京鴨薄餅 (12 pancakes)		
2nd - Sang Choy Bau 生菜包 (6)		
2nd - Fried Rice 炒飯 / Fried Noodle 炒麵 / Chopped Up 斬件		
Prawn Dumpling (4 pieces)	蝦餃	\$11.50
Chicken Spring Roll (3 Pieces)	雞肉春捲	\$10.20
Vegetarian Spring Roll (3 Pieces)	齋春捲	\$10.20
Sesame Prawn Toast	芝麻蝦多士	\$15.80
Deep Fried Soft Shell Crab	椒鹽軟殼蟹	\$16.80
Salt & Pepper White Bait	椒鹽白飯魚	\$16.80
Peking Duck Pancakes (6 in a serve)	北京片皮鴨	\$33.00
Sang Choy Bau (2 in a serve)	生菜包	
Seafood	海鮮	\$18.80
Chicken / Duck / Beef / Pork	雞 / 鴨 / 牛 / 豬	\$15.80

MAIN MENU 主餐

LIVE SEAFOOD FROM THE TANK

生猛游水海鮮

Market Price

Baby Abalone	小鮑魚
Green / Black Lip Abalone	青 / 黑邊鮑魚
Lobster	龍蝦
Tasmanian King Crab (24hrs Advanced Order)	皇帝蟹 (24 小時前預訂)
Snow Crab	黃金蟹
Mud Crab	肉蟹
Oyster	新鮮生蠔
Scallop	新鮮帶子

Cooking Method 烹調方式:

Salt & Pepper	椒鹽	Chilli Garlic	避風塘
XO Sauce	XO 醬	Ginger & Shallot	姜蔥
Spicy Chilli	香辣	Garlic Butter	蒜子牛油
Steamed	清蒸	Blanched	白灼

Additional: \$15 / kg	Sashimi
\$8 / kg	Salted Egg Yolk
\$18 / ea	E-Fu Noodle / Egg Noodle
\$1.5/ ea	Mantou (Chinese Bread)
\$1/ ea	Vermicelli

Coral Trout	星斑
Live Parrot	青衣
Morwong	三刀
Silver Perch	銀鱸
Barramundi	曹魚
Barramundi Cod	鱸斑
Pippi	游水蜆

Cooking Method 烹調方式:

FISH - Steamed or Fried (Salt & Pepper / Ginger, Shallot & Soy / Sweet & Sour)

PIPPY - XO / Black Bean Garlic / Stock Broth

MAIN MENU 主餐

SEAFOOD 海鮮

Braised Abalone Slices with Vegetable	翡翠鮑片	\$78.00
Lobster Tail In Garlic Pepper Sauce	黑椒蒜子牛油龍蝦尾	\$68.00
Seafood Combination with Crabmeat Sauce	蟹肉扒什會海鮮	\$48.00
Seafood Combination with Tofu Hotpot	什會海鮮豆腐煲	\$48.00
Scallop Sautéed with Snow Pea	荷豆炒帶子	\$42.00
Salt & Pepper King Prawn & Calamari	椒鹽雙脆	\$40.00
Salted Egg Yolk King Prawn	黃金蝦球	\$40.00
Salt & Pepper King Prawn	椒鹽蝦球	\$38.00
Salt & Pepper Calamari	椒鹽鮮魷	\$30.00
Garlic King Prawn	蒜子蝦球	\$38.00
Szechuan King Prawn (Spicy)	四川蝦球	\$38.00
Honey King Prawn	蜜糖蝦球	\$38.00
King Prawn with Broccoli	蝦球西蘭花	\$38.00
King Prawn with Scrambled Egg	滑蛋蝦球	\$38.00
King Prawn Omelette	蝦球芙蓉	\$38.00

POULTRY - CHICKEN 雞

Crispy Skin Chicken	脆皮炸子雞	\$32.00
Crispy Skin Chicken in Ginger Shallot Soy Sauce	羌葱油淋炸子雞	\$33.00
Crispy Skin Chicken in Shandong Sauce	山東汁炸子雞	\$33.00
Crispy Skin Chicken in Garlic Sauce	蒜香汁炸子雞	\$33.00
Honey Chicken Fillet (battered)	蜜糖雞柳	\$33.00
Lemon Chicken Fillet (battered)	檸汁雞柳	\$33.00
Satay Chicken Fillet	沙爹雞柳	\$32.00
Curry Chicken Fillet	咖哩雞柳	\$32.00
Kung Po Chicken Fillet	宮保雞柳	\$32.00
Three Cup Chicken Fillet	三杯雞柳	\$32.00
Chicken with Mix Vegetables	雜菜雞柳	\$32.00

MAIN MENU 主餐

POULTRY - DUCK 鴨

Roast Duck	明爐燒鴨	\$33.00
Fried Duck in Plum Sauce	梅醬鴨	\$35.00
Fried Duck in Sweet and Sour Sauce	西湖鴨	\$35.00

MEAT - BEEF 牛

Beef Fillet Cubes in Wasabi Sauce	日式芥末牛柳粒	\$38.00
Beef Fillet Cubes in Honey Pepper Sauce	蜜椒牛柳粒	\$38.00
Beef Fillet Cubes in Peking Sauce	京汁牛柳粒	\$38.00
Beef Fillet Cubes in Szechuan Sauce	川汁牛柳粒	\$38.00
Beef Fillet Cubes Three Cup Sauce	三杯牛柳粒	\$38.00
Beef Fillet Cubes & Scallop in Three Cup Sauce	三杯帶子牛柳粒	\$42.00
Shredded Beef Peking Sauce	干燒牛柳絲	\$38.00
Beef in Black Bean Sauce	豉汁牛肉	\$32.00
Beef with Mix Vegetables	雜菜牛肉	\$32.00

MEAT - LAMB 羊

Mongolian Lamb Fillet	蒙古羊肉	\$36.00
Shallot Hoisin Lamb Fillet	葱爆羊肉	\$36.00

MEAT - PORK 豬

BBQ Pork	蜜汁叉燒	\$30.00
Sweet and Sour Pork	甜酸咕嚕肉	\$32.00
Salt & Pepper Pork Rib	椒鹽排骨	\$32.00
Peking Sauce Pork Rib	京汁排骨	\$32.00
Balsamic Vinegar Pork Rib	香醋排骨	\$32.00
Dried Plum Flavour Pork Rib	香味話梅骨	\$32.00

MAIN MENU 主餐

RICE AND NOODLE 粉麵飯

Phoenix Fried Rice (Prawn, Scallop and Fish Roe)	招牌炒飯	Large	\$32.00
		Small	\$22.00
Fried Rice (Prawn and BBQ Pork)	揚州炒飯	Large	\$26.00
		Small	\$18.00
Fujian Fried Rice (Prawn, Scallo , Duck Meat with Sauce)	福建炒飯		\$30.00
Mince Beef Fried Rice	免治牛肉炒飯		\$28.00
Chicken and Salted Fish Fried Rice	咸魚雞粒炒飯		\$28.00
Chicken Fried Rice	雞肉炒飯		\$26.00
BBQ Pork Fried Rice	叉燒粒炒飯		\$26.00
Vegetarian Fried Rice	素菜粒炒飯		\$24.00
Fried Rice with Egg & Shallot	蔥蛋炒飯		\$22.00
Combination Fried Noodle	什會炒麵		\$30.00
Beef Fried Noodle with Shacha Sauce	沙茶牛肉炒麵		\$30.00
Shredded Duck Meat Fried Noodle	鴨絲炒麵		\$28.00
Shredded Pork Fillet Fried Noodle	肉絲炒麵		\$28.00
Supreme Soy Sauce Fried Noodle (V)	豉油皇炒麵		\$22.00
Beef Fried Rice Noodle	乾炒牛河		\$30.00
Vegetarian Fried Rice Noodle	素菜粒炒河		\$24.00
Singapore Fried Noodle (Spicy)	星洲炒米		\$28.00
Steamed Rice (per person)	絲苗白飯		\$4.00
Chinese Bread (Mantou) - Steamed (4 Pieces)	蒸饅頭		\$4.00
Chinese Bread (Mantou) - Fried (4 Pieces)	炸饅頭		\$4.80

MAIN MENU 主餐

VEGETABLES & BEAN CURD 蔬菜豆腐

Baby Cos Lettuce with Truffle Bean Sauce	黑松露豆醬生菜	\$32.00
Braised Mushrooms with Vegetable	雙菇扒時蔬	\$30.00
Mushroom, Fungus and Lotus Root with Vegetables	鮮菇雲耳炒藕片	\$30.00
Spinach in Supreme Broth with Goji Berry	上湯枸杞菠菜	\$30.00
Stir-fry String Bean with Preserved Olive Leaf	乾煸四季豆	\$26.00
Stir-fry Mix Vegetables	炒雜菜	\$26.00
Chinese Broccoli in Oyster Sauce	蠔油芥蘭	\$26.00
Eggplant with Minced Chicken Hotpot	魚香茄子煲	\$30.00
Salt & Pepper Tofu	椒鹽豆腐	\$26.00
Bean Curd with Chicken Mince Szechuan Style (Spicy)	麻婆豆腐	\$30.00

GLUTIN FREE

Clear Vegetable Soup	時菜清湯	\$7.00
Clear Vegetable Soup with Chicken	時菜雞肉清湯	\$9.50
Stir-fry Mixed Vegetables	炒雜菜	\$26.00
Stir-fry Mixed Vegetables with Chicken	雞肉炒雜菜	\$28.00
Stir-fry Mixed Vegetables with Calamari	鮮魷炒雜菜	\$30.00
Stir-fry Mixed Vegetables with KingPrawn	蝦球炒雜菜	\$38.00
Garlic King Prawn	蒜子蝦球	\$38.00
Steamed Fish Fillet with Ginger & Shallot	姜蔥蒸魚柳	\$38.00
Vegetarian Fried Rice	素菜粒炒飯	\$24.00
Fried Rice with Egg & Shallot	蔥蛋炒飯	\$22.00
Steamed Rice (per person)	絲苗白飯	\$4.00
Chinese Bread (Mantou) - Steamed	蒸饅頭	\$1.20
Chinese Bread (Mantou) - Fried	炸饅頭	\$1.50

YUM CHA BANQUET MENU 飲茶套餐

(LUNCH ONLY 只限中午供應)

MENU 30

Minimum 4 pax

\$30/pp

Prawn and Garlic Chive Dumpling	鮮蝦韭菜餃
Juicy Pork Dumpling (Xiao Long Bau)	小籠包
BBQ Pork Bun	叉燒飽
Chicken Spring Roll	雞春卷
Pan-fried Rice Noodle with peanut/hoisin dipping	煎蝦米腸粉
Salt & Chilli Calamari	椒鹽鮮魷
Chinese Broccoli with Oyster Sauce	蠔油芥蘭
Fried Egg Noodle with Chive and Bean Sprout	豉油皇炒麵
Mango Pudding	芒果布甸

MENU 45

Minimum 4 pax

\$45/pp

King Prawn Dumpling	鮮蝦餃皇
Vegetarian Dumpling	素菜餃
Sesame Prawn Roll	芝麻蝦捲
Salt & Chilli White Bait	椒鹽白飯魚
Roast Duck	明爐燒鴨
Shredded Beef Peking Sauce	乾燒牛柳絲
Chinese Broccoli with Oyster Sauce	蠔油芥蘭
Prawn & BBQ Pork Fried Rice	炒飯
Mango Pancake	芒果斑戟
Fresh Fruit Platter	精美菓盆

BANQUET MENU 套餐

MENU 50

Minimum 6 pax

\$50/pp

Prawn & Pork Siu Mai

鮮蝦燒賣

Vegetarian Dumpling

素菜餃

Chicken Spring Roll

雞春卷

Salt & Chilli Calamari

椒鹽鮮魷

Satay Chicken

沙爹雞柳

Roast Duck

明爐燒鴨

D/F Pork Rib in Dried Plum Flavour

香味話梅骨

Chinese Broccoli with Oyster Sauce

蠔油芥蘭

Prawn & BBQ Pork Fried Rice

炒飯

Fresh Fruit Platter

精美菓盆

MENU 65

Minimum 6 pax

\$65/pp

Steamed Scallop with Ginger & Shallot

羌葱蒸鮮帶子

Peking Duck Pancake

北京片皮鴨

Sesame Prawn Toast

芝麻蝦多士

Roast Duck & BBQ Pork Duo

明爐燒鴨拼叉燒

Lychee Mustard King Prawn

荔枝芥末蝦球

Beef in Black Bean Sauce

豉汁牛肉

Crispy Skin Chicken Shandong Sauce

脆皮炸子雞山東汁

Stir-fry Mix Vegetables

炒雜菜

Prawn & BBQ Pork Fried Rice

炒飯

Mango Pudding

芒果布甸

Fresh Fruit Platter

精美菓盆

BANQUET MENU 套餐

MENU 85

Minimum 6 pax

\$85/pp

Peking Duck Pancake

北京片皮鴨

Duck Meat San Choy Bau

鴨肉生菜包

Salt & Chilli Calamari

椒鹽鮮魷

XO Pippi Served with Fried Rice Vermicelli

XO炒蜆煎米粉底

Crispy Skin Chicken with Ginger Shallot Soy Sauce

薑蔥脆皮炸子雞

Wasabi Beef Fillet Cubes

日式芥末牛柳粒

Scallop Sautéed with Snow Peas, Fungus & Dragon Fruit

火龍果雲耳荷豆炒帶子

Stir-fry Mushroom, Fungus and Lotus Root with Vegetables

鮮菇雲耳炒藕片

Phoenix Seafood Fried Rice

招牌海鮮炒飯

Fried Ice-cream

炸雪糕

Fresh Fruit Platter

精美菓盆

MENU 100

Minimum 6 pax

\$100/pp

Tom Yum Cheesy Prawn Balls

冬陰功芝士蝦丸

Crispy Prawn Mince Dough Flitter with Sweet Chilli Dip

香脆百花釀油條

Salt & Chilli Prawn

椒鹽蝦球

Curry Seafood Combination serve with Mantou

咖喱海鮮大匯(跟饅頭)

Szechuan Chilli Popcorn Chicken

四川辣子雞

Beef Fillet Cubes in Sake Sauce with Broccoli

清酒牛柳粒西蘭花

Lamb Cutlet in Chilli Black Bean Sauce

避風塘羊排

Baby Cos Lettuce with Truffle Bean Sauce

黑松露豆醬生菜

Minced Beef Fried Rice

免治牛肉炒飯

Red Bean Pastry with Ice Cream

豆沙窩餅配雪糕

Fresh Fruit Platter

精美菓盆