

A La Carte Suggestions

There is an old saying. "One of the pleasures in life is to eat in Canton". Our Executive Chef Anthony Lui will transport your palate there with his authentic and traditional cooking.

Appetizers

ST HELENS OYSTERS

\$5.00 (per oyster)

塔省生蠔

Freshly shucked Tasmanian oysters served steamed, with your choice of XO chilli, black bean, ginger and spring onions or crispy battered and served with fresh lemon juice and spicy salt.

PEARL MEAT

\$25.00 (per person)

油泡珍珠肉

Pearl meat from Broome, W.A. thinly sliced and stir fried with spring onion, Served with oyster and shrimp sauces.

JADE TIGER ABALONE

\$22.00 (per person)

小鮑魚

Farmed cocktail sized green and black lip abalone from Indented Bay in Victoria, can be served steamed with a seasoned soy sauce or thinly sliced and stir fried accompanied by oyster and shrimp sauces.

CRAB MEAT VERMICELLI CLAYPOT

\$25.00 (per person)

泥蟹肉粉絲煲

Shelled Darwin mud crab meat stir fried with ginger and spring onions served on a bed of clear vermicelli noodles cooked with prawn stock in a claypot.

STIR FRIED WILD BARRAMUNDI NOODLES **\$16.00**

銀鱒魚麵

Fresh Wild barramundi fillets made into noodles along with finely diced Chinese pork sausage, and stir fried with garlic shoots, shiitake mushrooms, bean shoots and capsicum strips.

Appetizers (cont.)

STEAMED DIM SUM

\$13.00 (3 pieces)

三色點心

Consisting of three varieties of dim sum, prawn and spinach dumpling, fresh scallop dumpling and pork siu mai.

SAUTÉ CRAYFISH W/ FRESH CREAM

\$24.00 (per person)

龍肉炒鮮奶

South Australian crayfish wok cooked with fresh cream and egg white into a fluffy omelette.

BAKED SCALLOP IN TURMERIC SAUCE

\$11.00 (2 pieces)

葡汁焗帶子

Western Australian sea scallops baked in the shell with a creamy turmeric sauce and a touch of onions.

LAMB SPRING ROLLS

\$10.50 (2 pieces)

羊腩春卷

Spring rolls with a braised brisket of lamb filling, water chestnut, ginger and red date. Served with lamb gravy.

SANG CHOI BAO

\$16.50 (per person)

菜片鷓鴣鬆

Minced quail meat cooked together w/ Chinese sausage, shiitake mushrooms, bamboo shoots & spring onion, served in a lettuce leaf.

BARBECUED PORK TENDERLOIN

\$19.00

蜜汁叉燒

Tender pork pieces marinated in sweet maltose and barbequed. Served with plum sauce.

Soup

Gourmets consider fine soup making the ultimate accomplishment of a chef. The Chinese chef may take anywhere between half an hour to three days to create and prepare this masterpiece.

SUPREME SHARK FIN SOUP (in comb form) **\$160.00** (per person)
紅燒大鮑翅

Whole shark's fin braised and steamed, served in comb form with our superior broth.

SUPERIOR SHARK FIN SOUP (in loose form) **\$125.00** (per person)
紅燒大散翅

Loose form version of our shark's fin soup, served with our superior broth.

WON TON SOUP **\$17.50** (per person)
鮮蝦雲吞湯

Chinese ravioli with a filling of prawn and pork in a clear chicken broth.

SHREDDED DUCK SOUP **\$17.50** (per person)
北菇會鴨絲羹

Tender sheds of roast duck, mushrooms & bamboo shoots in consommé.

HOT AND SOUR SOUP **\$17.50** (per person)
四川酸辣湯

The classic spicy soup of Szechuan, with chicken, wood fungus, bamboo shoots and bean curd slices.

Live Seafood Selections

As early as 2953 BC, the Chinese learned the art of catching seafood from its many rivers, lakes, canals and coastlines. The legacy of this can be seen today in some of the world's finest styles and tastes in Cantonese seafood cooking.

BRAISED GREEN-LIP ABALONE **\$135.00**(per 100gm)

蠔皇青邊鮮鮑魚(原隻或鮑片)

Live green lip abalone from Tasmania, slow braised in superior chicken broth for over 12 hours and served w/oyster sauce and abalone reduction. Served whole or sliced.

CORAL TROUT **\$24.00** (per 100gm)

游水石斑

Live coral trout from Queensland, steamed with spring onions and dressed in a seasoned soy sauce. Served whole.

MORWONG **\$14.50** (per 100gm)

游水三刀

Live morwong from Tasmania, steamed with spring onions and dressed in seasoned soy sauce. Served whole.

SOUTH AUSTRALIAN CRAYFISH **\$24.00** (per 100gm)

南澳龍蝦

Live crayfish can be prepared a number of ways, from raw sashimi styled, steamed or stir-fried with ginger and spring onions.

MUD CRAB **\$10.00** (per 100gm)

泥蟹

Live mud crabs from Darwin, stir fried with fresh chilli sauce. Served whole.

SNOW CRAB **\$12.00** (per 100gm)

雪花蟹

Known for its lingering sweet taste, thin shell with firm and succulent meat, the snow crab is best served stir fried with ginger and spring onions.

Other Seafood Selections

Each seafood dish listed below can be done in a number of ways. As each dish is cooked and prepared on order, please engage our staff on other flavours and cooking styles available.

KING PRAWNS

\$36.00

乾焗大蝦

South Australian King prawns battered and fried and stir fried in a sweet and sour Mandarin sauce with a touch of chilli.

SEA SCALLOPS

\$36.00

油泡鮮帶子

Western Australian sea scallops stir fried with spring onions in a light sauce.

WILD BARRAMUNDI FILLET

\$16.00 (per 100gm)

蒸銀鱈魚塊

Fresh fillet of wild barramundi from Queensland steamed and accompanied by spring onions and seasoned soy sauce.

S.A. KING GEORGE WHITING

\$19.50 (per person)

椒鹽南澳帝皇淮庭魚

King George whiting fried in a crispy batter and served with fresh lemon juice and five spices salt.

FRESH CALAMARI W/ CHILLI SAUCE

\$26.00

辣椒鮮魷

Fresh South Australian calamari wok cooked with chilli sauce.

Poultry

PEKING DUCK

\$18.00 (2 pieces)

北京填鴨 (2片)

Peking duck is a world famous dish; not only because of the way it is cooked but also because of the way it served, wrapped in a pancake with spring onion, a strip of cucumber and sauces.

DRUNKEN SQUAB

\$48.00

紹酒醉香鴿

Corn-fed farmed squab marinated in Chinese Shao Shing rice wine and steamed. Served whole.

BARBEQUE SQUAB

\$46.00

紅燒乳鴿

Whole crispy skinned squab in a herb seasoned marinade.

CRISPY SKINNED CHICKEN

\$38.00

脆皮炸子雞

Crispy fried whole free-range chicken served with fresh lemon juice and spicy salt. Serves two to three.

SAUTE CHICKEN W/ PINE NUTS

\$28.00

崧子雞丁

Diced fillets of free-range chicken, stir-fried with shiitake mushrooms, bamboo shoots, asparagus and topped with roasted pine nuts.

Meats

ROAST SUCKLING PIG

\$450.00 (whole pig)

脆皮乳豬(全體)

Requires 2 days notice for preparation

Free range suckling pig with crackling, hand roasted, served and carved at the table. Accompanied by our own hoi sin sauce and steamed bread pancakes. Serves 8-10.

HONEYED SPARE RIBS

\$31.00

窩燒無錫骨

Claypot braised pork spare ribs in a sweet vinegar sauce with caramelised onions.

MANDARIN PORK

\$26.50

京都焗肉排

Tender pork chops battered and fried and stir fried in a sweet and sour Mandarin sauce with a touch of chilli.

DAVID BLACKMORE'S WAGYU STRIPLOIN

\$48.00 (100gm)

頂級和牛

Purebred Wagyu beef, well known for its marbling and tenderness, cooked medium rare or to your liking with your choice of sauces and served with seasonal vegetables.

GRAIN FED EYE FILLET BEEF

\$53.00 (2 pieces)

黑椒牛柳

150-day grain fed Black Angus eye fillet cooked to your liking and served with a black pepper sauce.

SLOW BRAISED BRISKET OF LAMB

\$55.00

炆枝竹羊腩煲

Slow braised brisket of lamb infused with flavours of ginger, garlic, red date and star anise, served with baby spinach leaves in a claypot. Serves 4.

Vegetarian Selections

Agriculture has been the major occupation of the Chinese people since time immemorial. Since the assimilation of Buddhism into Chinese society in 65AD the Chinese people have sought different ways of preparing the many varieties of vegetables available to them. These may be taken as a meal in themselves or to complement other dishes.

STUFFED EGGPLANT WITH SPICY SALT **\$12.00** (3 pieces)

椒鹽釀茄子

Lightly battered eggplant stuffed with pine nuts, walnuts and carrot and stir fried in five spices salt. Served on a bed of crispy enoki mushrooms.

STEAMED SPINACH RICE NOODLE ROLL **\$13.50**

菠菜腸粉

Spinach freshly hand rolled in rice noodle pastry. Served with Seasoned soy sauce.

VEGETARIAN SANG CHOI BAO **\$15.00** (per person)

上素生菜包

Delicately diced vegetables, stir fried and served in a crisp lettuce leaf.

LO HON STYLE BRAISED VEGETABLES **\$36.00**

羅漢上素煲

Claypot braised selection of vegetables including Chinese cabbage, wood fungus, shiitake mushrooms, bean shoots, ginko nuts and snow peas on a bed of clear vermicelli noodles.

SELECTION OF CHINESE VEGETABLES **\$16.00**

菩提時雜菜

Wok tossed daily selection of vegetables.

Available today: Chinese broccoli, mustard cabbage, baby bok choy, snow and sugar peas, spinach sprouts, Tianjin cabbage.

Noodles

SINGAPORE NOODLES

\$20.00

星洲炒米粉

Spicy stir-fried rice vermicelli noodles with prawns, BBQ pork slices, bean sprout, onion, green peppers and egg. Serves 2.

E-FU NOODLES

\$15.00

干燒伊麵

A traditional Cantonese style, soft flat egg noodle, cooked with sliced shiitake mushroom and soy. Serves 2-3.

Rice

SPECIAL FRIED RICE

\$18.00 (Small)

揚州炒飯

\$26.00 (Large)

Fried rice is available with either BBQ pork and prawn or vegetarian. Please speak to staff for other variations.

STEAMED RICE

\$4.00 (per bowl)

絲苗白飯

Dessert

FRESH FRUIT PLATTER **\$13.50**

時菓拼盤

A mixed selection of the freshest seasonal fruits available .

DEEP FRIED ICE-CREAM **\$16.50**

炸雪糕

Rickett's Point organic vanilla ice-cream crumbed and fried and served with a fresh mixed berry sauce.

BANANA FRITTERS W/ ICE CREAM **\$16.00**

炸香蕉雪糕

Lightly battered banana with maple syrup served with Rickett's Point organic vanilla ice-cream.

PEKING TOFFEE APPLE W/ ICE CREAM **\$16.00**

拔絲蘋果或香蕉雪糕

Lightly battered apple covered in molten toffee and dipped in ice. Served with Rickett's Point organic vanilla ice-cream. Perfect for satisfying that sweet tooth. Also available with banana.

Traditional Chinese Dessert Selection

BIRD'S NEST IN SWEET ALMOND SOUP **\$135.00** (per person)

杏汁燉官燕

A dessert of sweetened almond soup double boiled with clear gelatinous pieces of swiftlet's nest.

ALMOND BEANCURD W/FRUIT SALAD **\$15.00** (per person)

雜菓杏仁豆腐

A chilled almond flavoured beancurd topped with a fresh selection of seasonal fruits.