

APPETIZERS 頭盤 小食

		Serving
Peking Duck (Crepe)	北京鴨	\$8.00 per piece
Grand Palace Platter	帝苑特色拼盤	\$9.30 per person
Sung Choi Bao Diced Chicken, Shrimp, Mushroom, Carrot, Celery in Lettuce Cup	生菜包	\$8.00 per serve
BBQ Chicken Skewers	串燒雞	\$7.40 2 skewers
Mini Spring Rolls	迷你春卷	\$6.90 3 pieces
Sesame Prawn Toast	蝦多士	\$6.80 2 pieces
Salt & Chilli Crispy White Bait	椒鹽銀魚	\$16.50
Salt & Chilli Crispy Capelin, Tofu	椒鹽多春魚拼豆腐	\$16.50
Steam or Grilled Fresh Scallop in Shell Ginger shallot or black bean sauce or garlic sauce or pine nut & XO sauce	蒸或燒帶子 (姜葱或鼓汁或蒜茸或松仁和XO醬)	\$5.20 each (min 4)
Steam Fresh Oyster in Shell Ginger shallot or black bean sauce	蒸耗 (姜葱, 鼓汁)	\$5.20 each (min 4)
Oriental Cold Platter Sliced Marinated Pork Hock, Shin Beef & Jelly Fish	海蜆燻蹄牛	\$28.00 serves for 2-4 persons
Chicken & Green Bean Starch (Mild chilli)	粉皮雞絲	\$16.00
Century Eggs with Coriander	芫茜皮蛋	\$7.00 (min 2)
Mild Chilli Jelly Fish	辣味海蜆	\$16.50
Vegetarian Sung Choi Bao	齋生菜包	\$6.80
Vegetarian Spring Rolls	齋春卷	\$6.90 3 pieces
Crispy Salt & Chili Bean Curd	椒鹽豆腐角	\$7.50
Crispy Chinese Mushroom	脆皮冬菇	\$6.80 4 pieces
Cucumber Salad Garlic, Vinegar, Chilli Sauce	涼拌青瓜	\$6.80
'Za Cai' - Pickled Vegetable	四川榨菜	\$6.80
Roasted Peanuts & Cashew Nuts	腰果花生	\$6.80

SOUP 湯類

		Serving
Braised Shark's Fin & Bakchoy in Deluxe Stock 80g of Shark's Fin	菜膽高湯排翅 (80克翅)	\$85.00
Shark's Fin & Crabmeat or Shredded Chicken Soup 25g of Shark's Fin	紅燒蟹肉或雞絲 (25克翅)	\$26.00
Szechuan Hot & Sour Soup	四川酸辣湯	\$7.70
Crispy White Bait Soup	八寶銀魚羹	\$7.70
Fish Maw & Crabmeat Soup	蟹肉魚肚羹	\$10.00
Dry Scallop & Seafood Soup	海皇瑤柱羹	\$10.00
Abalone Skirt and Dry Scallop Soup	鮑邊瑤柱羹	\$10.00
Chicken & Sweet Corn Soup	雞茸粟米羹	\$7.70
Crabmeat & Sweet Corn Soup	蟹肉粟米羹	\$7.70
Seafood & Pumpkin Soup	海鮮南瓜羹	\$7.70
Mixed Fungus Soup	雜菇羹	\$7.70
Bean Curd & Vegetable Soup	青菜豆腐湯	\$7.70
Vegetable & Sweet Corn Soup	蔬菜粟米羹	\$7.70
Pumpkin Soup with Vegetable	蔬菜南瓜羹	\$7.70

LIVE SPECIAL SEAFOOD & GAME MEAT

游水海鮮，山珍海味

		Serving
Crocodile Fillet (Sautéed)	翡翠鱷魚肉	\$36.00
Venison Fillet (Sautéed)	燒汁鹿扒	\$36.00
Kangaroo Fillet (Ginger Shallot or XO Sauce)	澳洲袋鼠肉	\$25.00
Braised Green Lip Abalone	碧綠扒鮑甫	\$28.00 per person
Braised Whole or Half Green Lip Abalone	蚝皇原隻或半隻青邊鮑	Seasonal Price
Abalone Steamed Boat	堂灼鮑片	Seasonal Price
Live Lobster	游水龍蝦	Seasonal Price
Live Snow Crab (Geraldton)	游水深海南極蟹 (西澳)	Seasonal Price
Live Mud Crab (Queensland)	生猛肉蟹 (昆士蘭)	\$28.00 per person

Live Seafood Cooking Style:

With Ginger & Shallot, Singapore Chilli Style, Superior Stock, Hong Kong Bay Style, Steamed, XO Sauce, Salt & Pepper, Black Pepper, Sashimi (10% Surcharge Applied)

SEAFOOD 海鮮類

		Small	Medium
Wasabi Prawn Crispy prawn Coated with Wasabi Sauce	日式青芥辣蝦球	\$25.00	\$37.50
King Prawn "Hong Kong Bay" Style Crispy prawn, dry garlic, dry shallot, mild chili hot	避風塘蝦球	\$25.00	\$37.50
Crispy King Prawn with Salted Egg Yolk	黃金蝦	\$25.00	\$37.50
Steamed Prawns The Natural Taste of W.A. Prawn Serve with Ginger, Shallot, Soya Sauce	白灼海蝦	\$25.00	\$37.50
Crispy Salt & Chilli King Prawn	椒鹽蝦球	\$25.00	\$37.50
Sizzling King Prawns in Garlic Sauce	鐵板蒜茸蝦	\$25.00	\$37.50
Honey King Prawns	蜜糖蝦	\$25.00	\$37.50
Singapore King Prawns Sautéed king prawn in Singapore chilli style	辣汁蝦球	\$25.00	\$37.50
Wok Fried Scallops with Broccoli or Garlic Stem or Sugar Sanp	翡翠帶子 (西蘭花或蒜苔或蜜豆)	\$33.00	\$49.50
Wok Fried Scallops with Snow Peas and Spicy XO Sauce	XO醬荷豆帶子	\$33.00	\$49.00
Crispy Salt & Chilli Squids	椒鹽鮮魷	\$19.20	\$28.80
Patagonia Tooth Fish deep fried or steamed	銀雪魚 油浸或清蒸	\$28.00	\$42.00
Wok Fried Fish Fillets with Ginger & Shallot	姜蔥魚塊	\$21.20	\$31.80
Crispy Fish Fillets in Sweet & Sour Sauce	甜酸魚塊	\$21.20	\$31.80

POULTRY 雞鴨鳥類

		Small	Medium
Szechuan Chicken (boneless) Sautéed chicken with dry	宮保雞球	\$19.20	\$28.80
Satay Chicken (boneless) Stir-fried chicken in tasty peanut satay sauce	沙爹雞球	\$19.20	\$28.80
Wok Fried Chicken with Cashew Nut, Onion, Snow Peas, Carrot & Mushroom	腰果雞球	\$19.20	\$28.80
Chicken Hot Pot with B.B.Q sauce (boneless)	香煎雞煲	\$19.20	\$28.80
		Half	Whole
Fatt San Chicken Crispy skin chicken with spicy Soya vinegar	佛山雞	\$21.00	\$42.00
Crispy Skin Chicken	當紅炸子雞	\$21.00	\$42.00
Drunken Chicken Boneless chicken in Chinese yellow wine, serve cold	上海醉雞	\$21.00	\$42.00
Flower Chicken Crispy chicken's skin stuffed with prawn paste	招牌百花雞	\$26.00	\$52.00
Peking Duck (Two Courses with 10 Crepe) Duck skin with pancake, choices of 2nd course: duck meat "sung choi bao" /Szechuan duck meat /duck meat noodle /black pepper duck meat	北京鴨		\$72.00
Roasted Duck	燒鴨	\$25.00	\$50.00
Fried Duck with Plum Sauce (Boneless)	酥梅炸鴨	\$25.00	\$50.00
Crispy Duck Stuffed with Yam Paste	香酥荔茸鴨	\$25.00	\$50.00
Duck Teochew Style Boil cook with spices & sweet soya sauce	潮式鹵鴨	\$25.00	\$50.00
Crispy Chilli Quail	脆辣鷓鴣		\$12.00

RED MEAT 紅肉類

		Small	Medium
W.A. Wagyu - Simply Wok Grill Serve with wasabi & soya sauce	西澳和牛		\$43.50/200g
Black Pepper Fillet Steak (sliced)	黑椒牛柳	\$22.40	\$33.60
Sizzling Fillet Steak in Cantonese B.B.Q. sauce	中式牛柳 (鐵板)	\$22.40	\$33.60
Wok Fried Steak With Mint & Onion	薄荷牛柳	\$22.40	\$33.60
Wok Fried Shredded Fillet Steak with Garlic Stem	燒汁牛柳絲炒蒜苔	\$22.40	\$33.60
Wok Fried Sliced Beef with Chinese Green Vegetables	時菜牛肉	\$22.40	\$33.60
French Lamb Cutlet Grilled with Northern Chinese Style Cumin, coriander, chilli and soya sauce	手抓新疆羊扒		\$8.20 each (min 3 pcs)
Mongolian Lamb Fillet (Sizzling)	鐵板蒙古羊	\$22.40	\$33.60
Wok Fried Lamb Fillet with Ginger & Shallot	姜蔥羊柳	\$22.40	\$33.60
Crispy Salted & Chilli Pork Loin	椒鹽豬柳肉	\$19.20	\$28.80
Wok Fried Pork Loin, Satay Sauce. Hong Kong Style	沙茶豬柳肉	\$19.20	\$28.80
Stir - Fried Pork Loin, Leek and Capsicum in chilli Sauce	蒜爆肉柳	\$19.20	\$28.80
Sweet & Sour Pork	甜酸咕嚕肉	\$19.20	\$28.80

BEANCURD 豆腐類

		Small	Medium
Mapo Bean Curd Sautéed bean curd with minced chicken & Szechuan chili sauce	麻婆豆腐	\$20.00	\$30.00
Violin Bean Curd Salt & chili or Oyster sauce	琵琶豆腐 椒鹽或蚝油汁	\$20.00	\$30.00
Steamed Bean Curd with Minced Beef or Chicken	家鄉蒸山水豆腐 雞或牛	\$20.00	\$30.00
Deep Fried Chinese Bean Curd, Egg Bean Curd, Stewed With Minced Chicken, Salted Fish & Shallot	魚香雙色豆腐	\$22.00	\$33.00
Deep Fried Chinese Bean Curd, Egg Bean Curd, Stewed With Minced Beef & Singapore Chilli Sauce	星洲牛鬆雙色豆腐	\$20.00	\$30.00

RICE & NOODLE 粉, 麵, 飯

		Small	Medium
Yang Zhou Fried Rice Fried jasmine rice with shrimp, BBQ pork, egg & spring onion	揚州炒飯	\$15.00	\$22.50
Fried Rice with Egg, Pine nut & Vegetable	鬆子蔬菜炒飯	\$14.00	\$21.00
Fried Jasmine Rice with Scallops, Avocado, Egg & Spring Onion	帶子牛油果炒飯	\$21.00	\$31.50
Fried Jasmine Rice with Minced Beef & Spring Onion	牛肉炒飯	\$14.00	\$21.00
Fried Jasmine Rice with Minced Chicken, Salted Fish & Spring Onion	咸魚雞粒炒飯	\$19.00	\$28.50
Fried Egg Noodle with Seafood & Vegetable With Gravy or Dry	海鮮炒面	\$21.00	\$31.50
Fried Egg Noodle with Duck Meat With Gravy or Dry	鴨絲炒面	\$21.00	\$31.50
Fried Egg Noodle Combination With king prawns, squid, chicken, BBQ pork & vegetable (with Gravy or Dry)	雜燴炒面	\$21.00	\$31.50
Beef Ho Fun Stir-fried flat rice noodle with beef (dry or wet)	牛肉炒河 (干或湿)	\$21.00	\$31.50

Singapore Rice Noodle Stir-fried thin rice noodle, shrimps, BBQ pork, onion, capsicum in spicy curry	星洲炒米	\$21.00	\$31.50
Stir-fried Egg Noodle with Bean Sprout & Soya Sauce	豉油皇炒面	\$14.00	\$21.00
Seafood Yee-Fu Noodle (stewed)	海鮮烩伊面	\$23.60	\$35.40
Northern Chinese Dumpling Soup	北方水餃	\$12.00 per serve	
Steamed Jasmine Rice	泰国丝苗米饭	\$3.00 per person	

VEGETABLE & VEGETARIAN 齋類, 蔬菜類

Please let the waitperson know if you are pure vegetarian 如果你吃齋, 请告知我们

		Small	Medium
Sliced Jumbo Mushroom Stewed with Abalone Sauce	鮑汁燴花菇	\$22.00	\$33.00
Dry Scallop, Enoki Mushroom and Spinach	瑤柱金菇扒菠菜	\$24.00	\$36.00
Spicy Stringless Beans with Minced Chicken	干煸四季豆	\$19.20	\$28.80
Kalchoy Salted Pork Bone in Superior Stock	咸豬骨浸芥膽	\$19.20	\$28.80
"Hong Siew" Bean Curd	紅燒豆腐	\$19.20	\$28.80
Vegetarian Violin Bean Curd Salt & chilli or Mushroom sauce	齋琵琶豆腐 椒鹽或齋蚝油汁	\$19.20	\$28.80
Stir Fried Mock Chicken. Snow peas, Mushrooms Carrot and Cashew nut	腰果炒齋雞	\$19.20	\$28.80
Snow Peas Sprout or Spinach with Lycii Berries & White Fungus	杞子雪耳浸菠菜或豆苗	\$19.20	\$28.80
Chinese Mushroom & Green Vegetable with Oyster Sauce	冬菇扒時菜	\$19.20	\$28.80
The Monk's Favourite Rice noodle, White fungus, Black fungus, Black Moss. Carrot wrapped in bean curd skin and pan fried	羅漢腐皮卷	\$19.20	\$28.80
Bakchoy, Kailan, Kaichoy, Broccoli (With Oyster Sauce or Garlic)	蒜茸炒或蚝油	\$20.00	\$30.00

DESSERT

	Serving
Fried Ice Cream	\$8.50
Special Crispy Chinese Pancake with Ice Cream (Crispy Pastry wrapped with Sweet Potato paste)	\$8.50
Longan / Lychee with Ice Cream	\$8.50
Ice Cream Sundae with Cream & Crush Nuts (Strawberry, Chocolate, Caramel)	\$8.50
Banana Fritter with Ice Cream	\$8.50
Banana Split with Ice Cream	\$8.50
Fried Ice Cream with Liqueur (Choice of Frangelico, Baileys, Cointreau)	\$11.50
Ice Cream with Liqueur (Choice of Frangelico, Baileys, Cointreau)	\$10.50

COFFEE

	Serving
Cappuccino / Flat White	\$4.50
Long Black / Espresso	\$3.50
Double Espresso	\$4.00
Vienna Coffee	\$4.50
Cafe Latte / Mocha	\$4.50
Hot Chocolate	\$4.50
Affogato	\$5.50
Ice Chocolate with Ice Cream	\$5.50
Ice Coffee with Ice Cream	\$5.50
Tea (English Breakfast, Earl Grey, Green Tea, Peppermint, Caramel)	\$3.50
Liquor Coffee (choice of any one liqueur)	\$12.80

DESSERT WINE

	Serving
Alasia Moscato (750ml)	\$9.00/glass \$38.00
De Bortoli Noble One Botrytis Semillon (375ml)	\$50.00
Tollana Botrytis Riesling	\$20.00

LIQUEUR

	Serving
Baileys, Kahlua, Frangelico, Lochanora, Tia Maria, Drambuie, Cointreau, Midori, Grand Marnier, Dom Benedictine, Galliano, Sambucca	\$8.80

SHELF WHISKEY

	Serving
Jack Daniel, Johnnie Walker Black, Canadian Club, Wild Turkey, Dimple, Chivas Regal	\$8.80
Johnnie Walker Red	\$7.70

COGNAC

	Serving
Louis XIII	\$115
Cordon Bleu	\$15.00
Armagnac	\$15.00
Hennessey XO	\$18.00
Remy Martin VSOP	\$8.50

PORT

	Serving
Grand Father	\$15

Galway Pipe	\$6.60
Mr. Pickwicks	\$10.00

All Prices are in Australian Dollars.

Special Discounts, Condition Apply. 15% surcharge apply on public holiday