

頭盤類 ENTREES

鮮蝦餃子	King Prawn Dumplings	\$6.00
燒賣	Steamed Dim Sims	\$6.00
酥炸魷魚	Fried Squid	\$6.00
酥炸雲吞	Wontons	\$6.00
酥炸春卷	Spring Rolls	\$6.80
釀蘑菇	Stuffed Mushrooms	\$8.50
鮮蝦咯爹	Shrimp Cocktail	\$7.50
酥炸大蝦	King Prawns in Batter	\$10.50
酥炸帶子	Deep Fried Scallops	\$10.50
蒜香蝦	Garlic Prawns	\$10.50
炸薯條	Fries	\$5.50

湯類 SOUPS

雞茸粟米湯	Chicken and Sweet Corn Soup	\$7.50
雲吞湯	Wonton Soup	\$8.00
京都酸辣湯	Peking Hot and Sour Soup	\$7.50
蟹肉粟米湯	Crabmeat and Corn Soup	\$7.50

豬肉類 PORK

腰果肉片	Sliced Pork and Cashew Nuts	\$20.80	
腰果叉燒	Barbeque Pork and Cashew Nuts	\$20.80	
豉汁肉片	Pork in Black Bean Sauce	\$20.80	
沙爹肉片	Satay Pork (hot plate)	\$20.80	
四川肉片	Sichuan Pork	\$20.80	
時菜肉片	Sliced Pork and Mixed Seasonal Vegetables	\$19.50	
京都排骨	Peking Sweet and Sour Spare Ribs	\$22.80	
椒鹽排骨	Hot and Spicy Chilli Spare Ribs	\$22.80	
陳皮豬肉	Orange Pork	\$20.80	
梅菜扣肉	Braised Pork with Chinese Pickles	(S)\$22.00	(L)\$25.00
香芋扣肉	Braised Pork with Taro	(S)\$22.00	(L)\$25.00

牛肉類 BEEF

陳皮牛肉	Orange Beef	\$20.80	
腰果牛肉	Beef and Cashew Nuts	\$20.80	
豉汁牛肉	Beef in Black Bean Sauce	\$20.80	
薑蔥牛肉	Beef with Ginger and Spring Onions (hot plate)	\$20.80	
沙爹牛肉	Satay Beef (hot plate)	\$20.80	
四川牛肉	Sichuan Beef	\$20.80	
時菜牛肉	Sliced Steak and Seasonal Vegetables	\$19.50	
中式牛肉	Chinese Style Steak (hot plate)	\$23.00	

燒味 ROAST MEATS

脆皮燒肉	Roast Pork	(S)\$27.00	(L)\$34.00
蜜汁叉燒	Barbeque Pork	(S)\$13.00	(L)\$20.80
明爐燒鴨	(半只) Half Roast Duck	\$21.00	
明爐燒鴨	(全只) Whole Roast Duck	\$41.00	

鸡鴨類 POULTRY

柠檬雞	Lemon Chicken	\$20.80
陳皮雞	Orange Chicken	\$20.80
薑蔥雞	Chicken with Ginger and Spring Onions (hot plate)	\$21.00
家乡雞	Homemade Style Chicken	\$22.00
脆皮雞	(半只) Half Crispy Chicken	\$19.50
腰果雞片	Chicken and Cashew Nuts	\$20.80
時菜雞片	Chicken and Seasonal Vegetables	\$19.50
豉汁雞片	Chicken in Black Bean Sauce	\$20.80
沙爹雞片	Satay Chicken (hot plate)	\$21.00
四川雞片	Sichuan Chicken	\$20.80
菠蘿雞片	Chicken and Pineapple	\$20.80

羊肉 LAMB

薑蔥羊肉	Lamb Ginger and Spring Onion (hot plate)	\$23.00
沙爹羊肉	Satay Lamb (hot plate)	\$23.00

酸甜類 SWEET AND SOUR

酸甜豬肉	Pork	\$20.80
酸甜雞肉	Chicken	\$20.80
酸甜蝦球	King Prawns	\$26.00
酸甜魚塊	Fish Pieces	\$20.80

芙蓉蛋類 EGG FOY YOUNG

叉燒/雞肉/鵝肉	Barbeque Pork/Chicken/Steak	\$15.80
蝦仁芙蓉蛋	Shrimps	\$17.80
什錦芙蓉蛋	Combination	\$17.80

蝦類 KING PRAWNS

時菜蝦球	King Prawns and Vegetables	\$26.00
豉汁蝦球	King Prawns in Black Bean Sauce	\$26.00
腰果蝦球	King Prawns and Cashew Nuts	\$26.00
四川蝦球	Sichuan King Prawns	\$26.00
椒鹽大蝦	Hot and Spicy King Prawns	\$26.00
京汁蝦球	Peking Sweet and Sour King Prawns	\$26.00

魷魚類 SQUID

四川魷魚	Sichuan Squid	\$20.80
味菜魷魚	Squid and Pickles	\$20.80
豉汁魷魚	Squid in Black Bean Sauce	\$20.80
時菜魷魚	Squid and Seasonal Vegetables	\$20.80
京汁魷魚	Peking Sweet and Sour Squid	\$ 20.80

魚類 WHOLE FISH

清蒸時魚	Steamed Fish in Soya Sauce	POA
薑蔥炸魚	Ginger and Spring Onion Crispy Fish	POA
甜酸魚	Crispy Fish in Sweet and Sour Sauce	POA
四川魚	Sichuan Fish	POA

帶子 SCALLOPS

時菜帶子	Scallops with Seasonal Vegetables	\$26.00
薑蔥帶子	Scallops with Ginger and Spring Onions (hot plate)	\$26.00

煲仔類 CLAY POT DISHES

什燴海鮮煲	Combination Seafood Clay Pot	\$26.00
牛腩煲	Chinese Casserole Brisket Clay Pot	\$20.80
蝦米粉絲煲	Vermicelli and Dried Shrimps Clay Pot	\$20.80
紅炆魚煲	Braised Fish Clay Pot	\$20.80
豆腐魚滑煲	Fish and Tofu Clay Pot	\$20.80
火腩豆腐煲	Roasted Pork Belly Tofu Clay Pot	\$22.80

豆腐/蔬菜類 TOFU/VEGETABLES

麻婆豆腐	Sichuan Ma Po Tofu	\$19.50
咸魚雞粒豆腐	Salted Fish and Chicken with Bean Curd	\$20.80
什錦豆腐	Combination Bean Curd	\$20.80
紅燒豆腐	Braised Fried Bean Curd	\$20.80
素什錦豆腐	Mixed Vegetables and Tofu (no meat)	\$17.80
蒸釀豆腐	Steamed Stuffed Tofu	\$20.80
鐵板豆腐	Chilli Tofu (hot plate)	\$20.80
炒雜菜	Stir Fried Mixed Vegetables (no meat)	\$14.80
清炒唐人菜	Stir Fried Seasonal Chinese Vegetables (no meat)	\$15.50

河粉/麵類 NOODLES

什燴炒麵	Combination Chow Mein	\$18.80
蝦仁炒麵	Shrimps Chow Mein	\$18.80
鷄片/牛肉炒麵	Chicken/ Steak Chow Mein	\$17.80
叉燒炒麵	Barbeque Pork Chow Mein	\$17.80
菜炒麵	Vegetable Chow Mein (no meat)	\$14.80
紅油炒手	Hot and Spicy Wontons	\$15.80
海鮮炒河粉/麵	Combination Seafood with Rice/Egg Noodles	\$23.00
叉燒炒河粉	Barbecued Pork with Rice Noodles	\$17.80
牛腩炒麵	Brisket with Crispy Noodles	\$17.80

星洲炒米	Singapore Fried Rice Noodles	\$17.80
印尼炒麵(辣)	Bami Gorang	\$17.80

湯粉/麵 NOODLE SOUP

牛腩河粉/麵	Brisket Noodle Soup	\$17.80
叉燒雲吞湯麵	Wonton Noodle Soup	\$16.80
叉燒雲吞湯	Wonton Soup	\$16.80

炒類 FRIED RICE

白米飯(小)	Small Steamed Rice	\$4.00
白米飯(大)	Large Steamed Rice	\$7.50
鷄片炒飯	Chicken Fried Rice	\$16.80
牛肉炒飯	Steak Fried Rice	\$16.80
叉燒炒飯	Barbecued Pork Fried Rice	\$16.80
蝦仁炒飯	Shrimps Fried Rice	\$16.80
什錦炒飯	Combination Fried Rice	\$18.80
楊州炒飯	Yeung Chow Fried Rice	\$18.80
雞蛋炒飯	Egg Fried Rice	\$13.80
印尼炒飯(辣)	Nasi Gorang	\$16.80
咸魚雞粒炒飯	Salty Fish and Chicken Fried Rice	\$16.80

炒類 WHITE RICE

白米飯(小)	Small Steamed Rice	\$4.00
白米飯(大)	Large Steamed Rice	\$7.50

甜品 DESSERTS

Steamed Custard Buns with Ice Cream	\$7.50
Coconut Jelly with Ice Cream	\$7.50
Seasame Balls with Ice Cream	\$7.50

汽水 SOFT DRINKS



Coca cola	\$3.00	\$5.50
Sprite	\$3.00	\$5.50
Fanta (Orange, Raspberry)	\$3.00	\$5.50
Orange Juice	\$3.50	
Coke Zero		\$5.50
Diet Coke		\$5.50
Lemon, Lime & Bitters		\$5.50
Ginger Beer		\$5.50

茶 HOT DRINKS

茉莉花茶/香片 Jasmine Tea	\$2 p/p
普洱茶 Pu Erh Tea	\$2 p/p
铁观音 Tikuanyim Tea	\$2 p/p
菊花茶 Chrysanthemum Tea	\$2 p/p
菊普茶 Ju Pu Tea	\$2 p/p
壽眉茶 Sau Mei Te	\$2 p/p
西人茶 English Tea	\$2 p/p

啤酒 BEERS



Tui	\$6.50
Export Gold	\$6.50
Speights	\$6.50
Monteith's Crushed Apple Cider	\$6.50
Steinlager/ Steinlager Pure	\$7.00
Stella Artois	\$7.00

紅酒 RED WINE



Montana Cabernet Sauvignon Merlot

\$7.00

\$27.00

A mellow harmony of fruit sweetness and savoury tannins, leading to a smooth finish with enduring dark fruit characteristics.

Wolf Blass Shiraz

\$32.00

A full flavoured South Australian wine with plum, spice and blackberry characters married with subtle oak, creating a rich, well structured wine with length of flavour.

Ngatarawa Stables Merlot

\$29.00

A wine with a warm, soft, rounded palate with delicious ripe plum and spice flavours.

Longridge Merlot Cabernet Sauvignon

\$7.00

\$30.00

Appealing aromas of dark plums, currants and cherries which is further enhanced by a spicy and savoury finish.

白酒 WHITE WINE



Montana East Coast Chardonnay

\$7.00

\$31.00

A fruit driven wine presenting classic flavours of stone fruit and pineapple against soft hints of oak to result in a lingering creamy palate.

Montana Sauvignon Blanc

\$7.00

\$31.00

Fresh guava and citrus notes are combined with subtle tropical flavours and a zingy acidity.

Montana Pinot Gris

\$7.00

\$31.00

Delicate spice notes are complemented by lush pear and pineapple flavours.

Montana Waipara Riesling

\$7.00

\$31.00

A wine presented with floral, citrus and tropical fruit flavours against a perfect balance of sweetness and acidity.

氣酒 SPARKLING WINE

Lindaur Brut Cuvee

200mL \$8.00

Crisp, flavourful New Zealand grapes are formulated to create a complex and well balanced dry style sparkling wine.