



Food Menu

Please inform your server of any food allergies or dietary restrictions.



Soup

- Hot and Sour Whitebait Soup** 🌶️ 酸辣银鱼羹 **\$8.00**
(Hot and Sour soup with whitebait fish)
- Chicken and Corn Soup** 鸡茸粟米羹 **\$7.00**
(Diced chicken & sweet corns cooked in fresh chicken broth)
- Wonton Soup** 上汤云吞 **\$7.00**
(Small round dumpling filled with pork & prawns, boiled in chicken broth)

Dumpling Entrée

- Pork Cabbage Dumplings (4 Pcs per serve)** 猪肉白菜饺 **\$8.00**
(This delicate dumpling includes pork, Chinese cabbage, ginger, stock—pan fried or steamed)
- Chicken Prawn Dumplings (4 Pcs per serve)** 鸡肉虾饺 **\$9.80**
(First class dumplings with prawn, chicken, spring onions, ginger, stock - pan fried or steamed)
- Steamed Xiao Long Bao (3 Pcs per serve)** 蒸小笼包 **\$9.00**
(This delicate soup dumpling includes pork, spring onions, ginger, stock, rice wine- steamed)
- Vegetable Dumplings 🥬 (4 Pcs per serve)** 素菜饺 **\$8.80**
(This delicate dumpling includes carrots, Chinese cabbage, mushroom wine—pan fried or steamed)
- Chicken Shao Mai (3 Pcs per serve)** 鸡肉烧卖 **\$9.00**
(Chicken Dim Sims - steamed)
- Mixed Steamed Basket** 蒸点拼盘 **\$12.00**
(Combination of steamed prawn dumpling, Siu Mai, Xiao Long Bao & scallop dumpling)
- Scallop Dumpling (3 Pcs per serve)** 带子饺 **\$11.00**
(This delicate dumpling includes scallop & prawn- steamed)
- Prawn Dumpling (3 Pcs per serve)** 水晶虾饺 **\$11.00**
(This delicate dumpling includes prawns, carrots, Chinese cabbage—Steamed)
- Bbq Pork Buns (1 Pc per serve)** 叉烧包 **\$5.00**
(Fluffy steamed buns stuffed with Bbq pork)



Entrée

Vegetable Spring Rolls 🥬 (2 Pcs per serve) 素春卷	\$7.00
<i>(Homemade deep-fried spring rolls includes carrots, cabbage, wood ear mushroom, etc.)</i>	
Prawn Spring Rolls (2 Pcs per serve) 鸡肉虾春卷	\$8.00
<i>(Homemade deep-fried prawn rolls includes carrots, cabbage, wood ear mushroom, etc.)</i>	
Salt and Pepper Fish 香炸鱼片	\$10.00
<i>(Deep fried fish with roasted Sichuan chili powder with onion, shallots)</i>	
Salt and Pepper Squid 椒盐鱿鱼	\$13.00
<i>(Lightly Flavored squid seasoned with roasted Sichuan salt & pepper, onion & shallots)</i>	
Chili Wonton 🌶️🌶️ (6 Pcs per serve) 红油云吞	\$12.00
<i>(This wonton includes pork, ginger, stock and wine – coated in spicy chili sauce)</i>	
Tempura Prawns (3 Pcs per serve) 天妇罗	\$12.00
<i>(Deep-fried Tempura Prawns with sesame sauce)</i>	
Crispy Whitebait Fish 香炸银鱼	\$12.00
<i>(Deep-fried Whitebait fish with salt & pepper, onion & shallots)</i>	
Grilled Half Shell Scallops (4 per serve) 香烤带子	\$16.00
<i>(Grilled Hervey Bay Scallops with Butter topped with mashed peas)</i>	
Sichuan Chicken in Chili Sauce 🌶️ 口水鸡	\$16.00
<i>(This mouth-watering boneless chicken is covered in Sichuan peppercorn chili sauce accompanied with sliced cucumbers)</i>	
Spring Onion Pancake 🥬 (4 Pcs per serve) 葱油饼	\$6.00
<i>(Chinese Style Crispy Pancakes with spring onion)</i>	
Edamame beans 🥬 盐水毛豆	\$8.00



Main Menu

BEEF

- Honey Pepper Eye Fillet** 黑椒牛仔粒 **\$36.00**
(Juicy beef eye fillets in honey pepper sauce)
- Sizzling Beef** 香锅牛肉 **\$30.00**
(Tender cooked beef stir fried with onions and mixed vegetables on a sizzling cast iron plate)
- Mongolian Beef** 蒙古牛肉 **\$29.00**
(Tender beef strip in Mongolian sauce)
- Black Pepper Beef** 黑椒牛肉 **\$29.00**
(Tender beef strips in black pepper sauce)
- Beef Brisket with Mixed Vegetables** 牛腩煲 **\$29.00**
(Slow cooked beef brisket with mixed vegetables)

PORK

- Sweet and Sour Pork** 咕咾肉 **\$29.00**
(Deep fried Chinese spice marinated pork in sweet & sour sauce)
- Pork Ribs with Spinach** 无锡排骨 **\$29.00**
(Juicy tender pork ribs with stir-fried spinach)

DUCK

- Crispy Salted Duck** 脆皮鸭 **\$39.00**
(Sichuan pepper & salt marinated half duck with sliced cucumber, lettuce & premium Plum sauce. + \$2.00 extra lettuce, +\$2.00 extra sauce)



CHICKEN

- Kong Bao Chicken** 宫保鸡 \$26.00
(This stir-fried dish features tender chicken, peanuts, diced vegetables & chili)
- Canton Chicken with Cashew Nuts** 腰果鸡 \$26.00
(Stir-fried tender chicken with cashew nuts & diced vegetables)
- Teriyaki Chicken** 日式烧汁鸡 \$26.00
(This stir-fried dish features tender chicken, diced vegetables & teriyaki sauce)

LAMB

- Cumin Lamb Ribs** 孜然羊排 \$29.00
(Juicy tender lamb ribs tossed in cumin spice)

SEAFOOD

- Crispy Chili Prawns** 香辣虾 / **Garlic Prawns** 大蒜虾 \$29.00
(Crispy fried prawns in chilli or garlic butter sauce)
- Kong Bao Prawns** 宫保虾球 \$29.00
(Crispy fried prawns with diced vegetables in Kong Bao sauce)
- Deep fried Prawns with Wine-Ginger Sauce** 葱油爆大虾 \$29.00
(Deep-fried prawns in ginger & sweet sour sauce)
- Seafood Combination** 海鲜煲 \$29.00
(Stir fried prawns, fish fillet, calamari & mixed vegetables in special sauce)
- Salt and Pepper Prawn** 椒盐虾 \$29.00
(Lightly flavored prawns with roasted Sichuan, salt, pepper, garlic, shallots & onion)



SEAFOOD

- Salt and Pepper Squid 椒盐鱿鱼** \$26.00
(Lightly flavored Squid with roasted Sichuan, salt, pepper, garlic, shallots & onion)
- Salt and Pepper Patagonian Toothfish Fillet (150g) 椒盐鳕鱼** \$48.00
(Lightly flavoured "Glacier 51" Patagonian Toothfish with roasted Sichuan, salt, pepper, garlic, shallots & onion)
- Steamed Wild Barramundi Steak with Chili Black Bean Sauce 清蒸野生盲曹** \$28.00
(Steamed boneless barramundi steak coated in homemade spicy sauce with sautéed spinach)
- Moreton Bay Bugs with Lemon Butter or Chili Butter Sauce 柠檬/香辣小龙虾** \$58.00
(Grilled Bay Lobster topped with your choice of sauce and served on a bed of fragrant jasmine rice)
- Stir Fried Fish Fillet with Ginger-Onion Sauce 糟溜鱼片** \$25.00
(Tender fish fillet stir fried in wine sauce with sliced bamboo, wood-ear mushroom and mixed vegetable)
- Sweet & Sour Wild Whole Barramundi 松鼠鱼** \$39.00
(Deep-fried whole bonesless barramundi with sweet & sour sauce)
- XO Seafood Tofu 金镶豆腐** \$28.00
(Fried Tofu stuffed with pork mince, prawn, and mushroom coated in XO sauce)

VEGETABLE

- Mapo Tofu 麻婆豆腐** \$18.00
(Tofu with chicken mince stir-fried in spicy chili sauce)
- Vegetarian Mapo Tofu 素烩豆腐** \$18.00
(Tofu with mixed vegetable stir-fried in spicy chili sauce)
- Yu Xiang Eggplant 鱼香茄子** \$22.00
(Fried Eggplant and minced chicken with special Yu Xiang Sauce)



VEGETABLE

Stir fried Green Beans 四季豆	\$19.00
<i>(Stir-fried green beans with pork mince & salted diced vegetables)</i>	
Stir fried Spinach 菠菜苗	\$18.00
<i>(Stir-fried Spinach with garlic)</i>	
Chinese Broccoli 蚝油芥蓝	\$19.00
<i>(Stir-fried Chinese broccoli with garlic & oyster sauce)</i>	
Canton Mixed Vegetables 炒时蔬	\$19.00
<i>(Canton style stir-fried carrot, celery, black fungus, broccoli, cauliflower & Chinese broccoli)</i>	

RICE & NOODLES

Vegetarian Fried rice 素炒饭	\$17.00
<i>(Fried rice with egg & mixed vegetable)</i>	
Special Fried Rice 扬州炒饭	\$19.00
<i>(Fried rice with egg, chicken, beef, vegetable & dry shallots)</i>	
Seafood Fried Rice 海鲜炒饭	\$19.00
<i>(Fried rice with egg, mixed seafood & mixed vegetable)</i>	
Nasi Goreng 马来炒饭	\$19.00
<i>(Fried rice with chicken, egg, & sambal shrimp belacan)</i>	
Shanghai Fried noodle 上海粗炒面	\$19.00
<i>(Thick Noodles, Beef, mushroom & Chinese broccoli with oyster sauce)</i>	
Singapore Noodles 新加坡炒面	\$19.00
<i>(Egg, prawns, bean sprout, onions, Chinese greens & curry powder with rice vermicelli noodles)</i>	
Steamed Rice 米饭	\$2.50

Desserts

Steamed Creamy Custard Buns (3 Pcs per serve) 奶黄包	\$9.90
Banana Fritter 炸香蕉雪糕	\$8.80
Lychee with Ice Cream 荔枝冰淇淋	\$5.50
Vanilla Ice Cream 香草冰淇淋	\$4.00

One of the most pleasurable aspects of Chinese cuisine is the tradition of sharing the dishes with the other guests at your table. Thus, providing you and your guests the opportunity to experience a wide range of mouthwatering dishes covering the whole gambit of tastes and aromas. Our Chef Tony has matched these culinary dishes for you and your guest to enjoy

Banquets A \$40/ Person

(Minimum 4 Person)

Entrée

Chicken Prawn Dumpling
Vegetarian Dumplings
Chicken Prawn Spring Roll
Edamame

Soup

Chicken Corn Soup

Mains

Black Pepper Beef
Sweet and Sour Pork
Chinese Broccoli
Salt and Pepper Squid
Special Fried Rice

Dessert

Lychee Ice Cream

Banquets B \$50/ Person

(Minimum 4 Person)

Entrée

Steamed Xiao Long Bao
Deep Fried Tempura Prawns
Chicken Prawn Dumpling
Scallop Dumpling

Soup

Hot and Sour Whitebait Soup

Mains

Salt and Pepper Squid
Seafood Combination
Kongbao Chicken
Stir Fried Green Bean
Cumin Lamb Ribs
Seafood Fried Rice

Dessert

Custard Bun