



Chicken Prawn Dumplings (4 Pcs per serve)

鸡肉虾饺

\$12.00

(First class dumplings with prawn, chicken, spring onions, ginger, stock - pan fried or steamed)



Chicken Lettuce Wraps(1 Pcs per serve)

生菜包

\$12.00

(Ground chicken, veggies cooked with pork floss in cool lettuce leaves)



Mixed Steamed Basket (4 Pcs per serve)

蒸点拼盘

\$14.00

(Combination of steamed prawn dumpling, Siu Mai, Shanghai dumpling & Scallops dumpling)



Prawn Spring Rolls (2 Pcs per serve)

虾春卷

\$9.00

(Homemade deep-fried prawn rolls includes prawn, carrots, cabbage, etc.)

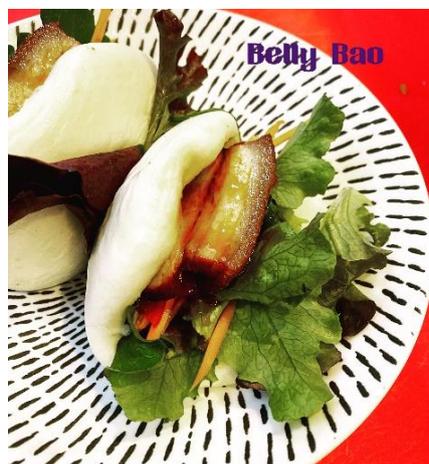


Vegetable Spring Rolls (2 Pcs per serve)

素春卷

\$9.00

(Homemade deep-fried spring rolls includes carrots, cabbage, mushroom, etc.)



Belly Bun (2 per serve) 刈包 \$16.00

(Fluffy steamed buns stuffed with Char Siu Pork, cucumber, pickled red Radish, vegetable with teriyaki sauce)



Seafood Combination 炒海鲜 \$33.00

(Stir fried prawns, fish fillet, calamari & mixed vegetables in special sauce)



Special Fried Rice 扬州炒饭 \$21.00

(Fried rice with egg, chicken, vegetable & dry shallots)



Sichuan Chili Fried Chicken 辣子鸡丁 \$33.00

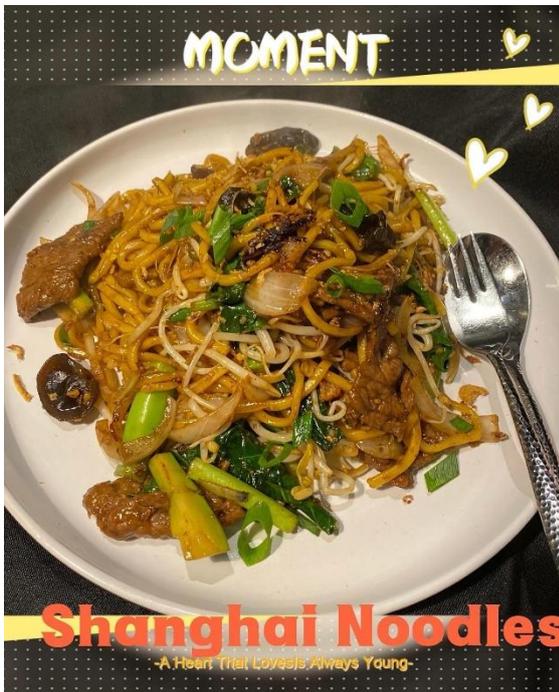
(Homemade deep-fried spring rolls includes carrots, cabbage, mushroom, etc.)



Fresh Mussels

\$15.00

Steamed mussels with lemon butter sauce



Shanghai Fried noodle 上海粗炒面 \$22.00

(Thick Noodles, Beef tenderloin, Chinese broccoli with oyster sauce)



Cumin Lamb Ribs 孜然羊排

\$35.00

(Juicy tender lamb ribs tossed in cumin spice)



**Oysters - Pacific
Natural**

**Half / Dozen
\$22.00\$ /\$40.00**

(One served with lemon wedges on Dish of rock salt)

Kilpatrick

\$26.00\$ /\$50.00

(Cooked with Bacon Worcestershire Sauce Lemon wedges on Dish of Rock Salt)



Peking Duck (6 Pcs per serve) 烤鸭卷 \$41.00

(Cooked to perfection, delicious and tasty with crispy skin and breast meat.

Places pieces of duck and duck skin into pancake. Add cucumber and spring onion

with a drizzle of homemade sauce. Roll up using your chopsticks and enjoy)



Crispy Kong Bao Prawns 宫保虾球 \$33.00

(Crispy fried prawns with diced vegetables in Kong Bao sauce)



Crispy Pork Hock 红烧猪肘 **\$35.00**
(Sweet& tender 10 hours slow-cooked pork hock with sweet soy-based sauce &salad)



Braised Pork Hock 红烧猪肘 **\$35.00**
(Sweet& tender 10 hours slow-cooked pork hock with sweet soy-based sauce &salad)



Yu Xiang Eggplant 鱼香茄子 **\$24.00**
(Fried Eggplant and minced chicken with special Yu Xiang Sauce)



Teriyaki eye fillet (300gm)

\$42.00

((Juicy beef eye fillets in Teriyaki sauce with onions on a sizzling cast iron plate)



**Fresh King George Whiting
From Port Phillip Vic**

**Entrée/Main
\$25.00/\$48.00**

Served: Pan Fried; Egg Washed; Panko Crumbed; Beer battered; (main) with Garden Salad



Crispy Salted Duck脆皮鸭 (half duck)

\$45.00

(Sichuan pepper & salt marinated half duck with sliced cucumber, lettuce & sauce)