

## COLD APPETISER 涼菜

拍蒜青瓜 9.8  
pickled cucumber

拍蒜青瓜拼海蜇 18.0  
pickled cucumber & jellyfish with chilli

芥末鴨絲沙拉 15.5  
sliced duck salad, sweet wasabi dressing

海蜇熏蹄 33.0  
sliced pork knuckle & jellyfish



## TASMANIAN OYSTERS 塔斯馬尼亞大蠔 每隻 6.5 each

青瓜辣醋 (生吃) cucumber, chilli vinigarette

甜辣醬 (生吃) sweet chilli sauce

薑蔥蒸 steamed, ginger & spring onion

豉汁蒸 steamed, black bean sauce

酥炸 deep fried

XO蒸 steamed XO sauce 7.5 each

## SOUP 湯類

雞肉粟米羹 10.5  
chicken & sweet corn

餛飩湯 10.5  
won ton

酸辣湯 12.5  
hot & sour

鴨絲羹 12.5  
shredded duck

海鮮豆腐羹 14.5  
seafood & bean curd

瑤柱, 花蟹肉, 海鮮迷你瓜盅 19.5  
blue swimmer crab, seafood, dry scallop & mushroom  
served in a mini melon



## ENTREE 餐前小吃



**飛魚子黑松露煎帶子** 9.0  
pan fried scallop with black truffle & flying fish roe

**雞粒生菜包 ( chicken ) 每件** each 11.0

**海鮮生菜包 ( seafood ) 每件** each 15.0

lettuce delight (sang choi bao) min. 2 pieces

**脆炸蝴蝶蝦 (2)** 13.0

bow tie prawns

**梅子醬鴨絲夾包 (2)** 15.0

duck bao

**紅油抄手 (5)** 15.5

prawn & pork wonton with chilli oil

**椒鹽鶺鴒** 16.0

spicy salt & pepper quail

**香脆三文魚球 (2)** 16.8

salmon 'dragon' ball

**煙熏香辣鶺鴒** 17.9

tea-smoked quail chilli & herb

**炸軟殼蟹夾包 (2)** 18.0

fried soft shell crab bao (2 BUNS) with chilli mayo

**(小) 4件蝴蝶蝦，6件燒肉拼海蜇** 38.0

4 bow tie prawns, 6 pieces pork belly & jelly fish

**(大) 6件蝴蝶蝦，8件燒肉，1/4燒鴨拼海蜇** 69.0

6 bow tie prawns, 8 pieces pork belly, 1/4 roast duck & jelly fish

**紅燒乳鴿** 48.0

roasted pigeon

**澳洲原隻青邊鮑** market price

Australian whole green lip abalone



## CHICKEN 雞



四川雞		32.0
szechuan chilli oil chicken		
炸子雞		33.0
crispy skin chicken		
蜜糖雞		34.0
honey chicken with cashew		
椒鹽雞扒		33.5
spicy chicken ribs		
宮寶雞		35.0
kung po chicken		
黃金雞扒		37.5
golden egg yolk chicken spare		
貴妃走地雞 (半隻 / 全隻)	40.0 / 76.0	
free range chicken, chinese wine ( half / whole )		
法國鵝肝醬雞扒	41.5	
chicken spare ribs, foie gras ( goose liver )		

## DUCK 鴨

燒鴨半隻		35.5
roast duck		
橙汁燒鴨		40.5
orange cointreau duck		
脆皮百花釀鴨胸		50.0
stuffed duck fillet, sweet chilli sauce		
北京填鴨	6 皮 (half)	半隻 48.0
Peking duck	12 皮 (whole)	全隻 80.0
另加鴨肉和皮	extra crepes	每件 7.0

全隻鴨 二吃		
另加 湯	extra soup	每位 5.5
另加 生菜包	extra lettuce cup	每位 6.0





## PORK 豬



京都骨 32.0  
peking ribs

椒鹽骨 32.0  
spicy pork ribs

港式生炒骨 32.0  
hong kong style sweet & sour pork

黃金香骨 38.0  
golden salted egg yolk pork spare ribs

## BEEF 牛



四川牛肉 32.0  
szechuan chilli oil beef

蜜椒牛肉 37.0  
honey pepper steak

中式牛柳 38.0  
cantonese steak

芝麻醬牛柳 39.0  
chargrilled steak, roasted sesame sauce

黑椒牛柳球 40.0  
butter & pepper steak

照燒和牛球 50.5  
wagyu steak cubes, teriyaki sauce

芥辣黑椒汁和牛球 50.5  
wagyu steak cubes , mustard pepper sauce

意大利黑松露牛柳球 50.9  
Italian black truffle eye fillet steak cubes

意大利黑松露和牛球 60.0  
Italian black truffle wagyu steak cubes (5+marbling)







steamed whole barramundi  
清蒸盲鯧



snow crab with foie gras sauce  
法國鵝肝醬雪花蟹



fresh lobsters with ginger sauce  
薑蔥澳洲大龍蝦

### 游水海鮮 live from the tank (時價)

LOBSTER	龍蝦	SNOW CRAB	雪花蟹
MORWONG	三刀魚	MURRAY COD	花鱸
PARROT FISH	彩衣	BARRAMUNDI	盲鯧

all live seafood seasonal prices ( due to availability )

龍蝦做法：日式刺身，薑蔥，豉汁，四川，椒鹽 或 蒜茸牛油

特別做法： XO醬，意大利黑松露菌 或 法國鵝肝醬  
( 另加收費 )

lobster cooking style : sashimi , ginger, black bean, szechuan,  
spicy salt & pepper or garlic butter

additional charge for special cooking style : XO sauce,  
black truffle or foie gras p te

雪花蟹做法：薑蔥，豉汁，椒鹽

特別做法： XO醬，法國鵝肝醬 或 蛋白粉絲花雕蒸  
( 另加收費 )

snow crab cooking style : ginger, black bean,  
spicy salt & pepper

additional charge for special cooking style : XO sauce, foie gras sauce  
or steamed with egg white & chinese wine with glass noodles

魚：蒸 – 薑蔥 或 豉汁

炸 – 椒鹽 或 五柳

fish : steamed – ginger and spring onions or black bean  
fried – spicy salt & pepper or sweet & sour

## VEAL / LAMB 牛仔肉 / 羊柳

**GINGER VEAL 薑蔥牛仔肉** 39.5  
sliced fillets, ginger & shallots, sugar snap peas

**XO VEAL XO 醬牛仔肉** 42.5  
sliced fillets, our spicy dry scallop sauce & veg

**MONGOLIAN LAMB 蒙古羊柳** 40.0  
with onions, leeks, veg & pepper sauce



## FISH 魚

**時菜炒魚塊** 36.5  
rockling with ginger & veges

**煙燻三文魚** 39.0  
tea smoked salmon, teriyaki sauce

**煎封海鱸魚塊** 39.0  
sea perch lightly fried with soy

**XO醬炒魚塊** 39.9  
XO rockling

**西京燒銀鱈魚** 65.0  
patagonian toothfish pan fried,  
miso crust & snap peas



## CALAMARI 鮮魷

**香脆椒鹽鮮魷** 37.9  
salt & pepper calamari

**四川鮮魷** 37.9  
szechuan chilli oil calamari

## SCALLOP 帶子



薑蔥炒帶子 40.0  
scallops with ginger, garlic shoots & veg.

椒鹽帶子 40.0  
salt & pepper scallops

XO醬炒帶子 43.0  
XO scallops & veg.

豉椒汁煎釀帶子 47.0  
stuffed scallops, chilli black bean

## PRAWN 蝦



蒜子蝦球 40.0  
garlic prawns

香脆椒鹽蝦球 40.0  
spicy salt & pepper prawns

四川蝦球 40.0  
szechuan 'chilli oil' prawns

香茶煙燻蝦球 42.0  
tea smoked prawns

蜜糖蝦球 42.0  
honey prawns

宮保蝦球 42.0  
kung po prawns

黃金蝦球 43.0  
'golden egg yolk' prawns

意大利黑松露炒蝦球帶子 59.0  
prawns & scallops with Italian black truffle



大蝦碌 ( 5 隻 ) jumbo prawns ( shell on )  
– 椒鹽 spicy salt & pepper 67.0  
– 蒜茸蒸 steamed with garlic 67.0  
– 法國鵝肝醬 goose liver pate 75.0



## BEANCURD (TOFU) 豆腐

椒鹽豆腐 19.5  
spicy salt & pepper tofu

麻婆豆腐 28.5  
ma po tofu ( vegetarian )

海鮮粒扒豆腐 38.0  
seafood cubes with bean curd

煎釀豆腐 42.0  
stuffed bean curd with minced prawn meat



## CLAYPOT 煲仔

竹笙羅漢齋煲 28.9  
Lo Hon Jai

魚香茄子煲 34.0  
eggplant with fish flavour

麒麟雞煲 34.0  
ginger chicken with dried chilli & shaoxing wine

燒肉冬菇豆腐煲 38.0  
pork belly & mushroom

梅菜扣肉煲 38.0  
pork belly with preserved pickles

紅燒斑腩豆腐煲 40.0  
fried rockling fillets with fried tofu

海鮮豆腐煲 43.0  
prawns, scallops, fish & fried tofu

羊腩煲 44.0  
slow cooked lamb

XO醬蝦球粉絲煲 48.0  
XO prawns & glass noodles

冬菇海參煲 49.0  
sea cucumber, mushroom & oyster sauce



## VEGETABLE 蔬菜

清炒時蔬 18.0  
mixed vegetables

薑汁紹酒炒芥蘭 22.5  
'gai lan' with ginger, shaoxing wine

蒜蓉菠菜苗 22.5  
garlic baby spinach

杞子上湯菠菜苗 23.5  
baby spinach with supreme broth

蠔油冬菇白菜 27.5  
bok choy & shiitake mushrooms

金銀蛋菠菜苗 28.0  
preserved duck egg & salted egg, baby spinach

什菌 ( 蘑菇, 鮑魚菇, 花菇 )  
assorted mushroom trio ( shimeji, oyster, shiitake )  
– 時菜 with selected veges 29.0  
– 意大利黑松露 with black truffle 38.0

瑤柱扒菠菜苗 42.0  
baby spinach with dry scallop sauce

## NOODLES 麵

蠔油撈麵 9.0  
egg noodles, oyster sauce

齋星州炒米 23.0  
vegetarian singapore noodles

時菜炒麵或河粉 24.0  
vegetables with fried egg noodles or rice noodles

干炒牛河 25.0  
soy beef rice noodles

星洲炒米 27.5  
Singapore fried noodles



## NOODLES 麵

什菌炒麵 30.0  
mushrooms trio with egg noodles

雪菜鴨絲湯米 31.0  
shredded duck meat , pickles & rice vermicelli  
( in soup )

三絲炒麵，米粉或河粉 31.0  
three kinds of meat fried egg noodles, rice  
vermicelli or rice noodles



什會炒麵，米粉或河粉 34.0  
combination fried egg noodles , rice vermicelli  
or rice noodles

海鮮什會炒麵, 米粉或河粉 42.0  
seafood combination fried egg noodles, rice  
vermicelli or rice noodles

## RICE 飯

白飯 ( 每位 ) 4.0  
steamed rice per person

素炒飯 14.0  
vegetarian fried rice

揚州炒飯 17.0  
special fried rice

魚子蝦球炒飯 29.0  
king prawns fried rice

福建炒飯 33.0  
' fu kien ' fried rice

瑤柱蛋白炒飯 33.0  
conpoy fried rice

意大利黑松露海鮮粒炒飯 43.0  
Italian black truffle, seafood cubes fried rice







麒

精選名酒

麟

生猛海鮮

軒

新派粵菜