

DIM SUM 點心

CHICKEN & MUSHROOM SHUI MAI (3) 冬菇雞肉燒賣	9.0
PORK SHUI MAI (3) 豬肉燒賣	9.0
GYOZA (3) pan-fried, with Japanese soy sauce 日式煎餃子	9.6
PRAWN DUMPLING (3) 蝦餃	10.3
SCALLOP DUMPLING (3) 帶子燒賣	10.3
DIM SUM PLATTER (4) various type of dumplings 精選點心	13.8
PRAWN & PORK WONTON with chilli oil (5) 紅油抄手	15.5

TASMANIAN OYSTERS 塔斯馬尼亞大蠔 每隻 each 6.5

- cucumber , chilli & onion vinaigrette (natural) 青瓜辣椒油醋	
- sweet chilli sauce (natural) 甜辣醬	
- ginger & spring onion (steamed) 薑蔥蒸	
- black bean sauce (steamed) 豉汁蒸	
- five spiced salt (deep fried) 酥炸	
- XO sauce (steamed)	each 7.5

VEGETARIAN ENTREE 素小吃

VEG. CURRY PUFF (2) 齋咖哩角	9.0
VEG. SPRING ROLL (4) 齋春卷	9.0
VEG. CORN SOUP 齋粟米羹	9.5
VEG. GYOZA (3) 齋餃子	9.6
VEG. LETTUCE DELIGHT (sang choi bao) min. 2 pcs 齋生菜包	each 10.5
VEG. HOT & SOUR SOUP 齋酸辣湯	11.0

ENTREE 餐前小吃

PAN FRIED SCALLOP with black truffle & flying fish roe 飛魚子黑松露煎帶子	9.0
SPRING ROLL (4) 炸春卷	9.5
WON TON (5) deep fried, sweet & sour sauce 炸餛飩	9.8
CHAR SIU bbq roast pork, cucumber, plum sauce 小叉燒	10.0
LETTUCE DELIGHT (sang choi bao) CHICKEN 雞粒 each 11.0 生菜包 (每位) SEAFOOD 海鮮粒 each 15.0 diced chicken or seafood, water chestnuts, onions, peanuts, sesame seeds, plum sauce (minimum 2 pieces)	
SCALLOP SHELL crumbed curry-flavoured, onions, champignons, baked 焗咖喱帶子殼	12.0
BOW TIE PRAWNS (2) wrapped in pastry fried, chilli plum sauce 炸蝴蝶蝦	13.0
DUCK BAO (2 BUNS) shredded duck, pickles, plum sauce 梅子醬鴨絲夾包	15.0
RICE PAPER PRAWNS (2) fried with mustard mayo 紙包蝦	15.5
SPICY SALT & PEPPER QUAIL fried, chilli spicy salt & pepper dust 椒鹽鶉鴉	16.0
BLUE SWIMMER CRAB CLAW with sweet & sour sauce 炸蟹鉗	16.5
SALMON 'DRAGON' BALL (2) minced salmon prawn ball, deep fried with mustard mayo 炸三文魚球	16.8
SMOKED KING PRAWNS (3) marinated & smoked with garlic, chilli, herb salsa with mustard mayo 煙熏蝦球	17.5
TEA-SMOKED QUAIL chilli, garlic & herb salsa 香辣鶉鴉	17.9
FRIED SOFT SHELL CRAB BAO (2 BUNS) with chilli mayo 炸軟殼蟹夾包	18.0

SOUP 湯類

CHICKEN SWEET CORN 雞肉粟米羹	10.5
WON TON 餛飩湯	10.5
HOT & SOUR 酸辣湯 prawns, wood ear mushroom, bbq pork	12.5
DUCK & MUSHROOM SOUP 鴨絲羹	12.5
SEAFOOD EGG FLOWER 海鮮豆腐羹 seafood, tofu, egg	14.5
MELON SOUP 瑤柱, 花蟹肉, 海鮮節瓜盅 blue swimmer crab, seafood, dry scallop & mushroom	19.5

CHICKEN 雞

SOUTHEAST CHICKEN CURRY 咖哩雞煲 with potatoes & veg	32.0
SZECHUAN 'CHILLI OIL' CHICKEN 四川雞 wok-tossed, red chilli oil, onions, capsicum, veg.	32.0
LEMON CHICKEN 檸檬炸雞 breast fillets fried, lemon sauce	32.0
CRISPY SKIN CHICKEN 炸子雞 1/2 roasted chicken, spicy salt	33.0
QILIN CHICKEN CLAYPOT 麒麟雞煲 ginger chicken with onions, dried chilli & shaoxing wine	34.0
HONEY CHICKEN 蜜糖炸雞 fried, honey sauce, topped with cashews & sesame seeds	34.0
KUNG PO CHICKEN 宮寶雞 dried chilli, capsicum, onions & cashews	35.0
'GOLDEN EGG YOLK' CHICKEN SPARE RIBS 黃金雞扒 fried, coated with salted egg yolk	37.5
FOIE GRAS CHICKEN SPARE RIBS 法國鵝肝醬雞扒 fried, coated with goose liver pate	41.5

DUCK 鴨

ROAST DUCK (half) 燒鴨半隻	35.5
ORANGE COINTREAU DUCK 橙汁燒鴨 half roast duck, orange cointreau sauce, snow peas	40.5
PEKING DUCK 北京填鴨 (half) 6 pieces 半隻	48.0
(whole) 12 pieces 全隻	80.0
extra duck & crêpe (each) 另加鴨肉和皮 每件	7.0
ROAST PIGEON (whole) 紅燒乳鴿	48.0

PORK 豬

BBQ PORK with PLUM SAUCE 梅子叉燒 onions, capsicum, veg	32.0
CANTON PORK RIBS 京汁豬扒 with cantonese sauce	32.0
SPICY SALT & PEPPER PORK RIBS 椒鹽豬扒 fried, fresh chilli	32.0
SWEET & SOUR PORK 港式生炒骨 hong kong style, (light batter) capsicum, onions & pineapple	32.0
TWICE-COOKED PORK BELLY 特色腩肉 pork belly, lean pork, leeks, ginger, garlic, black bean	34.0
'GOLDEN EGG YOLK' PORK SPARE RIBS 黃金香骨 fried, coated with salted egg yolk	38.0
PORK BELLY & MUSHROOM CLAYPOT 燒肉冬菇豆腐煲 with fried tofu and veg	38.0

please inform staff about your food intolerance or allergies

B E E F 牛

BEEF with BLACK BEAN SAUCE 豉汁牛肉 onions, capsicum, veg	32.0
SZECHUAN 'CHILLI OIL' BEEF 四川牛肉 chilli oil, onions, capsicum, veg	32.0
HONEY PEPPER STEAK 蜜椒牛肉 with veg. & sesame seeds	37.0
CANTONESE STEAK 中式牛柳 wok-tossed, onions, bbq sauce	38.0
SESAME STEAK 芝麻醬牛柳 chargrilled, roasted sesame sauce, veg	39.0
BUTTER & PEPPER STEAK 黑椒牛柳球 wok-tossed, butter, cracked pepper, snow peas	40.0
BLACK TRUFFLE STEAK 意大利黑松露牛柳球 fillet steak cubes, onions & veg with truffle oil	50.9

W A G Y U (5+ marbling) 和牛

TERIYAKI WAGYU 照燒汁和牛球 wagyu cubes, onions & snow peas, teriyaki sauce	50.5
MUSTARD PEPPER WAGYU 芥辣黑椒汁和牛球 wagyu cubes, onions & veg, mustard peppercorn sauce	50.5
BLACK TRUFFLE WAGYU 意大利黑松露和牛球 wagyu cubes, onions & veg with truffle oil	60.0

VEAL / LAMB 牛仔肉 / 羊柳

GINGER VEAL 薑蔥牛仔肉 sliced fillets, ginger & shallots, sugar snap peas	39.5
XO VEAL XO 醬牛仔肉 sliced fillets, our spicy dry scallop sauce & selected veg	42.5
MONGOLIAN LAMB 蒙古羊柳 with onions, leeks, veg & pepper sauce	40.0

FISH 魚

ROCKLING 時菜炒魚塊 stir-fry, selected veg. & ginger	36.5
TEA & HICKORY SMOKED SALMON 煙燻三文魚 teriyaki sauce	39.0
SEA PERCH 煎封海鱸魚塊 lightly fried, soy & snow peas	39.0
SOUTHEAST CURRY SEA PERCH 咖哩海鱸魚塊 lightly fried, curry sauce & veg	39.0
XO ROCKLING XO醬炒魚塊 stir-fry, our spicy dry scallop sauce & selected veg	39.9
BARRAMUNDI (whole) 酸辣炸盲鱧 deep fried, hot & sour veg, chilli	59.5
PATAGONIAN TOOTHFISH 西京燒銀鱈魚 pan fried, miso crust & sugar snap peas	65.0

LIVE FROM THE TANK 游水海鮮

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

all live seafood seasonal prices (due to availability)

CALAMARI 鮮魷

SPICY SALT & PEPPER CALAMARI 香脆椒鹽鮮魷 fried, fresh chilli, salt & pepper dust	37.9
SZECHUAN 'CHILLI OIL' CALAMARI 四川鮮魷 wok-tossed, red chilli oil, onions, capsicum, veg	37.9

PRAWN 蝦球

GARLIC PRAWNS 蒜香蝦球	40.0
ginger, garlic shoots, snow peas & spring onion	
SPICY SALT & PEPPER PRAWNS 香脆椒鹽蝦球	40.0
fried, fresh chilli, salt & pepper dust	
SZECHUAN 'CHILLI OIL' PRAWNS 四川蝦球	40.0
wok-tossed, red chilli oil, onions, capsicum, veg	
TEA SMOKED PRAWNS 香茶煙燻蝦	42.0
smoked with garlic, chilli, herb salsa & mustard mayonnaise	
PRAWNS WITH VEG & CASHEW 時菜腰果蝦球	42.0
stir fry with selected vegetables	
HONEY PRAWNS 蜜糖蝦球	42.0
fried, honey sauce, cashew & sesame seeds	
KUNG PO PRAWNS 宮保蝦球	42.0
fried, chilli & red vinegar, onions, capsicum, snow peas, cashews	
'GOLDEN EGG YOLK' PRAWNS 黃金蝦球	43.0
fried , coated with salted egg yolk	
XO PRAWNS XO醬蝦球	43.0
stir-fry, our spicy dry scallop sauce & selected veg	
SEAFOOD AND TOFU CLAYPOT 海鮮豆腐煲	43.0
prawns, scallops, fish, fried tofu & veg	
SEA CUCUMBER CLAYPOT 冬菇海蔘煲	49.0
with mushroom & oyster sauce	
BLACK TRUFFLE PRAWNS & SCALLOPS	59.0
意大利黑松露炒蝦球帶子	
with onions, veg, truffle pieces & oil	

please inform staff about your food intolerance or allergies

SCALLOP 帶子

SCALLOP VEGETABLES 時菜炒帶子	40.0
stir-fry with selected veg	
GINGER SCALLOPS 薑蔥炒帶子	40.0
with ginger, garlic shoots & veg	
SPICY SALT & PEPPER SCALLOPS 椒鹽帶子	40.0
fried, fresh chilli, salt & pepper dust	
XO SCALLOPS XO醬炒帶子	43.0
stir-fry, our spicy dry scallop sauce & selected veg	
STUFFED SCALLOPS 豉椒汁煎釀帶子	47.0
hong kong style, topped with prawn meat, chilli black bean sauce and veg	

VEGETABLE 蔬菜

STIR-FRY MIXED VEGETABLES 清炒時蔬	18.0
SPICY SALT & PEPPER TOFU 椒鹽豆腐	19.5
MIXED VEGETABLES & TOFU 清炒時菜豆腐	22.0
GAI LAN (CHINESE BROCCOLI) 薑汁紹酒炒芥蘭	22.5
with ginger, shaoxing wine	
GARLIC BABY SPINACH 蒜蓉菠菜苗	22.5
SHIITAKE MUSHROOMS & BOK CHOY 蠔油冬菇白菜	27.5
MA PO TOFU 麻婆豆腐	28.5
grandma-style, tofu, preserved veg, brown sauce, chilli	
ASSORTED MUSHROOM TRIO (shimeji, oyster & shiitake) 什菌	
- stir fry 清炒	29.0
- with selected veg 時菜	29.0
- with black truffle 意大利黑松露	38.0
BABY SPINACH WITH DRY SCALLOP SAUCE	42.0
瑤柱扒菠菜苗	

NOODLES 麵

PLAIN EGG NOODLE 蠔油撈麵 with light oyster sauce	9.0
VEGETARIAN SINGAPORE NOODLES 齋星州炒米 rice vermicelli, curry, sliced veg & sesame seeds	23.0
VEGETABLE WITH EGG NOODLES / RICE NOODLES 時菜炒麵或河粉	24.0
SINGAPORE FRIED NOODLES 星洲炒米 rice vermicelli, curry, bbq. pork, prawn, onions, capsicum & sesame seeds	27.5
MUSHROOMS TRIO WITH EGG NOODLES 什菌炒麵	30.0
COMBINATION NOODLES 什會炒麵或河粉 prawns, chicken, bbq pork, veg with egg noodles or rice noodles	34.0
SEAFOOD COMBINATION NOODLES 海鮮什會炒麵或河粉 prawns, scallop, fish, veg with egg noodles or rice noodles	42.0

RICE 飯

STEAMED RICE 白飯 (每位)	per person	4.0
VEGETARIAN FRIED RICE 素炒飯 with egg, veg & spring onions		14.0
SPECIAL FRIED RICE 揚州炒飯 with egg, bbq pork, shrimps & spring onions		17.0
KING PRAWNS FRIED RICE 魚子蝦球炒飯 prawns, bbq pork, egg, spring onions & flying fish roe		29.0
CONPOY FRIED RICE 瑤柱蛋白炒飯 dried scallop, egg white, spring onion		33.0
BLACK TRUFFLE FRIED RICE 意大利黑松露海鮮粒炒飯 seafood cubes with truffle oil, fried rice		43.0

please inform staff about your food intolerance or allergies

BANQUET (A) 套餐

\$ 62.0 per person (minimum 2 person) 2人以上

spring roll	春卷
chicken sang choi bao	雞粒生菜包
duck meat bao (bun)	鴨絲夾包
spicy salt & pepper prawns	椒鹽蝦球
cantonese steak / steamed rice	中式牛柳跟白飯
lemon chicken	檸檬雞
special fried rice	揚州炒飯
choice of desserts (banana fritter, pineapple fritter, lychees or chocolate icecream)	甜品

BANQUET (B) 套餐

\$ 72.0 per person (minimum 2 person) 2人以上

curry-flavoured scallop shell	焗咖哩帶子殼
chicken lettuce sang choi bao	雞粒生菜包
Peking duck	北京填鴨
spicy salt & pepper prawns	椒鹽蝦球
butter & pepper steak / steamed rice	黑椒牛柳球跟白飯
kung po chicken	宮保雞
special fried rice	揚州炒飯
choice of desserts (banana fritter, pineapple fritter, lychees or chocolate icecream)	甜品

BANQUET (C) 套餐

\$ 99.0 per person (minimum 2 person) 2人以上

spicy salt & pepper prawns	椒鹽蝦球
chicken lettuce sang choi bao	雞粒生菜包
Peking duck	北京填鴨
ginger lobster tail with egg noodles	薑蔥龍蝦跟麵底
eye fillet steak with black pepper sauce with steamed rice	黑椒汁牛柳跟白飯
teriyaki chicken	照燒雞
special fried rice	揚州炒飯
choice of desserts (banana fritter, pineapple fritter, lychees, fried icecream or chocolate icecream)	甜品



The Qilin (pronounced chi lin) (formerly East Empress established since 1990) is a mythical hooved chimerical creature, known to bring good omen, prosperity and serenity. One of the 'four spirits' (other being the phoenix, turtle and dragon)

Serving Cantonese cuisine with our contemporary twists, using the freshest produce & ingredients, with different cooking methods. Our wine list is carefully chosen to complement our food, please enjoy.

BYO wine (\$8 per bottle)

Please let our staff know if you have any food intolerance or allergies, however we cannot guarantee against traces of allergens.

